



dinner service wednesday october 7th

soup & salad

chicken tortilla soup 14
seasoned chicken breast (bell and evans, fredericksburg, pa) / cream / mixed bell peppers (quindocqua farms, marion station, md) / cilantro / cheddar jack (chesapeake bay farms, pocomoke, md) (GF*)

mixed green salad 14
organic farm greens (quindocqua farms, marion station, md) / english cucumber / heirloom cherry tomato (chesterfield heirlooms, pittsville, md) / red wine pickled onion / candied pecans / bourbon blueberries / strawberry vinaigrette (GF, V, VG*, N*)

make it a meal by adding: crab cake...22 / crispy oysters...18 / swordfish...18 / chicken breast (bell and evans, fredericksburg, pa) ...12

**N= nut allergy GF= gluten free V= vegetarian VG= vegan
DF= dairy free
DF* N*, GF*, V*, VG* = meets dietary restrictions with a modification**
consuming raw or undercooked meats may result in food born illness.**

small plates

stuffed avocado 26
SPICY crab salad (mary ellen crab, woodford, md) / shark bite lite beer battered avocado (RAR brewery, cambridge, md) / tobiko / miso caramel

truffalo brussels 18
sautéed brussels / carrots / smoky bacon / butternut / gorgonzola / truffle vinaigrette / shark bite buffalo (delaware sauce co, de) / candied pecans (GF, V*, VG*, N*)

crispy oysters 20
country fried oysters (chincoteague, va) / jalapeno tartar / red wine pickled onions / bourbon pickled blueberries

shrimp and lobster dip 21
gulf shrimp / lobster / old bay cheddar (chesapeake bay farms, pocomoke, md) cream cheese dip / bread boule (crack of dawn bakery, berlin, md) (GF*)

½ Price steamed shellfish & raw bar

white wine, lobster, garlic, butter and chili flake broth with garlic oil brushed ciabatta (crack of dawn bakery, berlin, md)

jumbo gulf shrimp half ~~16~~ 8 | full ~~32~~ 16
old bay / cocktail (GF*)

middleneck clams (12) ~~16~~ 8
(tom's cove, va) / smoked kielbasa (leidy's farm, harleyville, pa) (GF*)

mussels ~~16~~ 8
PEI mussels / spicy andouille (leidy's farm, harleyville, pa) (GF*)

oysters on the ½ shell (6) ~~24~~ 12
wild ponie (fallen pine oyster co. snowhill, md) / cocktail / lemon (GF)

topnecks on the ½ shell (6) ~~18~~ 9
(hog island, machipongo, va) / cocktail / lemon wedge (GF)

mains

make any meal a surf n' turf – *crispy oyster...15 / crab cake...22 / 6 oz lobster tail...21*

filet “never ever” 7^{oz} angus beef tenderloin (roseda farms, monkton, md) / whole grain mustard cream / grilled asparagus / roasted garlic parmesan mashed potatoes (GF) **56**

duck duo seared breast / crispy leg and thigh / brussels, carrots, baby spinach, shishito peppers (chesterfield heirlooms, pittsville, md), and butternut squash / bourbon pickled blueberries / coconut and cauliflower puree (GF*) **54**

crabcakes jumbo lump crabcakes (wootford, md) / squash and zucchini (chesterfield heirlooms, pittsville, md) / coconut chicken wild rice / lemon caper dill aioli / sherry pickled cucumber and tomato salad **50**

vegan entrée roasted cauliflower steak / red onion, japanese eggplant (quindocqua farms, marion station, md), mixed bell peppers, squash, and zucchini (chesterfield heirlooms, pittsville, md) / yellow basmati / peruvian aji verde (V, GF) **32**

swordfish (capt. kerry, f/v seaborn, oc, md) / cajun rub / mixed bell pepper (quindocqua farms, marion station, md), red onion, spinach, squash, and zucchini (chesterfield heirlooms, pittsville, md) / cajun wild rice / roasted poblano pepper cream / balsamic glaze (GF) **44**

halibut pan seared / sautéed broccolini and sweet vidalia / coconut chicken wild rice / roasted jimmy nardellos (chesterfield heirlooms, pittsville, md) and banana pepper (quindocqua farms, marion station, md) crab salad / peruvian aji verde (GF) **46**

lighter fare

signature burger **22**

“never ever” dry aged angus beef (roseda farms, monkton, md) / tomato / bacon jam / white cheddar (chesapeake bay farms, pocomoke, md) / signature sauce / brioche (crack of dawn bakery, berlin,md) / fries
***limited availability...*

crab cake sandwich **26**

jumbo lump crab (mary ellen crab, woolford, md) / lemon caper dill aioli / sesame brioche (crack of dawn bakery, berlin, md) / tomato / fries



executive chef

Jim Sambataro

inspired by and created

through the vision of

executive chef / travis wright

***Please note: to keep our menu prices as low as possible, listed prices reflect cash payment. A small adjustment applies to credit card purchases. Thank you!*

***to ensure the integrity of our recipes and kitchen flow, we politely limit substitutions or modifications to menu items*

***consuming raw or undercooked meats may result in food born illness.*

***please alert your server to any food allergies prior to ordering.*