



## dinner service

Friday, February 6<sup>th</sup>

### small plates

#### soups

**ocean city maryland chowder 14**

littleneck clams / carrot, onion, celery, and yukon potatoes / oyster liquor / lobster stock

**spicy sausage tortilla soup 11**

chorizo / carrots, celery, and onions / fresno and jalapenos / corn / masa dumplings / avocado / smoky cheddar / lime

#### salads

**mixed green salad 12**

organic farm greens (quindocqua farms, marion station, md) / red wine pickled onion / cucumber / cherry tomato / bourbon pickled blueberry / candied pecans / mixed berry vinaigrette (GF, V, VG\*, N\*)

**bibb wedge 14**

bacon / cherry tomato / red wine pickled onions / gorgonzola vinaigrette / gorgonzola / balsamic reduction

*make it a meal by adding:*

jumbo lump crab cake...22 / crispy oysters...18 / rockfish...18 / scallops...18

**N\*, GF\*, V\*, VG\* = meets dietary restrictions with a modification.**

#### ½ price steamers

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

**steamed shrimp half 16 | full 30**

jumbo gulf shrimp / old bay / cocktail

**middleneck clams (12) 12**

(burton's bay, va) / smoked kielbasa (leidy's farm, harleyville, pa)

**mussels 16**

PEI mussels / andouille (leidy's farm, harleyville, pa)

**stuffed avocado 24**

SPICY crab salad (mary ellen crab, hoopersville, md) / numero uno beer battered avocado (flying dog brewing, Frederick, md) / miso caramel / tobiko

**shrimp and lobster dip 22**

gulf shrimp / lobster / old bay cheddar (chesapeake bay farms, pocomoke, md) cream cheese dip / multigrain bread boule

**fried green tomatoes 19**

herb panko encrusted green tomatoes (quindocqua farms, marion station, md) / pimento / bacon jam / jumbo lump crab (mary ellen crab, hoopersville, md)

**scallops 20**

pan seared / braised collards and kale / blackberry BBQ / bacon jam

**crispy oysters 18**

country fried oysters (chincoteague, va) / garlic creamed spinach / red wine pickled onions

**octopus 18**

charred octopus / smashed avocado / pico de gallo / fig unagi / grilled baguette

**salt buoy's (6) 15**

(brocktonorton bay, md) / ½ shell / cocktail / citrus mignonette / lemon wedge

**skillet corn pone 12**

bacon / smoked cheddar (chesapeake bay farms, pocomoke, md) and jalapeno peppers / bourbon butter / candied pecans (GF)

# entrées

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**make any meal a surf n' turf** – *crispy oyster...15 / crabcake...22 / crispy shrimp...15 / scallops...18*

**ny strip** “never ever” 10<sup>oz</sup> dry aged angus beef strip (roseda farms, monkton, md) / grilled asparagus / garlic creamed spinach / roasted truffle yukon creamer potato **50**  
*\*\*limited availability...*

**duck breast** pan roasted duck breast (joe jurgielewicz, hamburg, pa) / duckfat roasted pee wee potatoes / butternut, carrot, brussels, kale (quindocqua farms, marion station, md), and vidalia / blackberry tarragon gastrique **46**  
*\*\*limited availability...*

**vegan** chickpea falafel patties / sautéed red beets, onions, and swiss chard / coconut green curry / grilled naan (v) **32**

**crabcakes (2)** fresh jumbo lump crab (mary ellen crab, hoopersville, md) / lemon caper dill aioli / corn pone / local squash and zucchini / sherry pickled cucumber and tomato salad / tomato basmati **48**

**swordfish** grilled / sautéed garlic broccolini / tomato basmati / garlic herb alfredo / pickled bell pepper and vidalia (GF) **44**

**rockfish** house rub skin-on chesapeake bay rockfish / spicy andouille braised collards and kale (quindocqua farms, marion station, md) / roasted red pepper lemon chimichurri / herb garlic roasted peewee potato (GF\*) **42**

**whole lobster** steamed 1.5lb lobster / lobster mashed potato / steamed squash and zucchini / drawn butter / lemon wedge **40**

**bucatini alla vongole** middleneck clams / bucatini / cherry tomato, vidalia, and asparagus / garlic chardonnay butter / pomodoro / herb pesto / lemon panko **36**

# lighter fare

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**signature burger** **22**  
“never ever” dry aged angus beef (roseda farms, monkton, md) / tomato / smoky cheddar (chesapeake bay farms, pocomoke, md) / bacon / signature sauce / brioche (crack of dawn bakery, berlin, md) / fries  
*\*\*limited availability...*

**crab cake sandwich** **26**  
*FRESH* jumbo lump crab (mary ellen crab, hoopersville, md) / lemon caper dill aioli / sesame brioche (crack of dawn bakery, berlin, md) / tomato / fries

**fish n' chips** **15**  
country fried rockfish / jalapeno tartar / crispy fries



## executive chef

Jim Sambataro

inspired by and created

through the vision of

executive chef / travis wright

*\*\*Please note: menu prices listed are for cash payment  
A 3.5% credit card convenience fee will be added for all  
charged 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.*