



soup & salad

creamy potato soup 14

yukon gold potato / roasted heirloom carrot / celery / mixed bell peppers / chicken stock / sour cream (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 / sugar baby watermelon (quindocqua farms, marion station, md) basil vinaigrette (GF, V, VG*, N*)

caprese salad 18

heirloom tomatoes (chesterfield heirlooms, pittsville, md) / basil (quindocqua farms, marion station, md) emulsion / balsamic glaze / smoked sea salt / cracked black pepper / fresh mozzarella (GF*, V, VG)

make it a meal by adding: crab cake...22 / crispy oysters...18 / swordfish...18

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.

dinner service wednesday, september 23rd

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

shrimp and lobster dip 21

gulf shrimp / lobster / old bay cheddar (chesapeake bay farms, pocomoque, md) cream cheese dip / white bread boule (crack of dawn bakery, berlin, md)

truffalo brussels 18

sautéed brussels / rainbow carrots / smoky bacon / butternut / gorgonzola / truffle vinaigrette / shark bite buffalo (delaware sauce co, de) / candied pecans

crispy oysters 18

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

oysters on the ½ shell (6) 18

bayside oysters (grasonville, md) / cocktail / lemon

steamed shellfish

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*)

mussels ~~16~~ 8

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

middleneck clams (12) ~~16~~ 8

(tom's cove, va) / smoked kielbasa (leidy's farm, harleyville, pa)

mains

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

filet “never ever” 7^{oz} angus beef tenderloin (roseda farms, monkton, md) / gorgonzola cream / asparagus / roasted garlic parmesan mashed potatoes / balsamic glaze (GF) **60**

ny strip “never ever” 8^{oz} angus beef strip (roseda farms, monkton, md) / asparagus / roasted garlic parmesan mashed potatoes / balsamic glaze (GF) **49**

ribeye “never ever” 16^{oz} angus beef ribeye (roseda farms, monkton, md) / chili lime pepper rub / grilled broccolini / roasted red pepper chimichurri / parmesan garlic mashed potatoes **75**

***limited availability...*

duck duo seared duck breast (berks county, pa) / crispy leg and thigh / brussels, carrots, baby spinach, and butternut squash / bourbon pickled blueberries (GF*) **56**

crabcakes (2) jumbo lump crabcakes (mary ellen crab, woolford, md) / squash and zucchini (chesterfield heirlooms, pittsville, md) / wild rice / lemon caper dill aioli / sherry pickled cucumber and tomato salad **50**

vegan carrot, red onion, nadia eggplant (quindocqua farms, marion station, md), mixed bell peppers, asparagus, squash, and zucchini (chesterfield heirlooms, pittsville, md) / avocado / peruvian aji verde / curry rice (V, GF)

swordfish lemon pepper rub / mixed bell pepper, red onion, spinach, squash, and zucchini / citrus cream / yukon gold mashed potatoes / balsamic glaze (GF) **44**

halibut pan seared / heirloom tomato (chesterfield heirlooms, pittsville, md) scampi butter / mixed bell pepper, red onion, spinach, squash, and zucchini / wild rice **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

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

fish n' chips **18**

country fried halibut / jalapeno tartar / crispy 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.*