



## soups & salads

### fishermans stew 14

spicy andouille sausage (leidy's farm, harleyville, pa) / chilean seabass

### 'bloody mary' crab and vegetable 14

lump crab (hoopersville, md), king richard cauliflower (quindocqua farms, marion station, md) / sweet vidalia / mixed bell peppers / roma tomatoes / rainbow carrots / old bay rim (GF\*)

### baby iceberg wedge 14

cherry tomato / red wine pickled onion / smoky bacon / bleu cheese / fig balsamic / bleu cheese dressing (GF, V\*, VG\*)

### beet & berry salad 14

red and golden pickled beets / berries / whipped black garlic triple cream brie / truffle vinaigrette (GF V)

### mixed green salad 12

organic farm greens (quindocqua farms, marion station, md) / red wine pickled onions / cucumber / cherry tomato / candied pecan / bourbon pickled blueberries / honey dill vinaigrette (N\*, GF, V, VG\*)

*make it a meal by adding:*

jumbo lump crab cake...22 / 5oz "never ever" angus beef tenderloin filet (roseda farm, monkton, md)...24 / all natural chicken breast (bell and evans, fredericksburg, pa)...10 / striped bass...17

**N= nut allergy GF= gluten free V= vegetarian VG= vegan N\*, GF\*, V\*, VG\* = meets dietary restrictions with a modification.**

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

## dinner service

### thursday, april 18

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

## small plates

### stuffed avocado 23

spicy jumbo lump crab salad (russell hall, fishing creek, md) / natty boh beer battered avocado / miso caramel / red tobiko

### shrimp and lobster dip 20

gulf shrimp / lobster / old bay cheddar cream cheese (chesapeake bay farms, pocomoke, md) dip / multigrain whole wheat bread boule (crack of dawn bakery, berlin, md)

### truffalo brussels 18

pan seared brussel sprouts / smoky bacon / butternut squash / heirloom carrots / gorgonzola / truffle vinaigrette / shark bite buffalo / candied pecans (N\*, GF, V\*, VG\*)

### skillet corn pone 10

bacon, smoked cheddar (chesapeake bay farms, pocomoke, md) and hot cherry peppers / bourbon butter / candied pecan (GF)

### shrimp crostini 16

sautéed jumbo gulf shrimp (4) / garlic, parsley and roasted red peppers / lemon herb butter / chili flakes / ciabatta (crack of dawn bakery, berlin, md)

## steamed shellfish

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

### steamed shrimp half 15 | full 27

jumbo gulf shrimp / old bay / cocktail (GF\*)

### shellfish and sausage 15

PEI mussels / sausage (leidy's farm, souderton, pa) (GF\*)

### middleneck clams (12) 16

(cape charles, beach front, va) (GF\*)

# entrées

**make any meal a surf n' turf** – 5<sup>oz</sup> cold water lobster tail...22 / crabcake ...22 / seared u-10 scallops...18

**filet** 7<sup>oz</sup> “never ever” angus beef tenderloin filet (roseda farm, monkton, md) / herb cowboy butter / sautéed mushroom and onion / grilled asparagus / roasted garlic parmesan mashed potato / balsamic reduction (GF\*) **52**

**duck duo** seven spiced duck breast (crescent duck farm, aquebogue, ny) / crispy duck leg confit / bourbon glaze / butternut squash, portobello mushrooms, sweet potato and brussels / rainbow chard (quindocqua farms, marion station, md) / roasted red pepper and cauliflower puree / candied pecan (N GF\*) **45**

**short ribs** slow braised (roseda farm, monkton, md) / garlic and white wine sautéed broccolini / roasted garlic and parmesan mashed potatoes / herb and blueberry gastrique / tomato beef jus (GF\*) **40**

**crab cakes (2)** fresh jumbo lump crab (russell hall, fishing creek, md) / lemon caper dill aioli / sunburst squash and dunja zucchini / corn pone / sherry pickled cucumber tomato salad / hoppin’ john **42**

**vegan entrée** stir fried portobello mushroom, cauliflower, broccoli and onion / honey citrus glaze **30**

**striped bass** pan seared striped bass / mixed bell peppers, red onion, cauliflower (quindocqua farms, marion station, md), squash and zucchini / winterbor kale and swiss chard (quindocqua farms, marion station, md) / lobster mashed potatoes / tarragon champagne reduction (GF\*) **42**

**swordfish** blackened swordfish / jumbo lump crab imperial / cherry tomato, asparagus, swiss chard (quindocqua farms, marion station, md) squash and zucchini / parmesan herb risotto / roasted red pepper vinaigrette **50** (GF)

**softshells** rar lite (rar brewery, cambridge, md) battered softshells (2) (chincoteague, va) / coconut wild rice / sweet vidalia, green bell pepper, squash and zucchini / winterbor kale and swiss chard (quindocqua farms, marion station, md) / tomatillo verde **43**

**whole lobster** 1.5 lb whole lobster / lobster mashed potatoes / squash and zucchini / drawn butter / lemon wedge **42**

# lighter fare

**signature burger** **18**

“never ever” dry aged angus beef (roseda farm, monkton, md) / tomato / smoky cheddar (chesapeake bay farms, pocomoke, md) / shark signature sauce / bacon jam / brioche roll (crack of dawn bakery, berlin, md) / fries

**beast burger** **22**

bison, elk, boar and wagyu blend / bacon and jalapeno cream cheese / farm greens (quindocqua farms, marion station, md) / chipotle ranch / brioche (crack of dawn bakery, berlin, md) / sweet potato fries  
*\*\*this blend is very lean and is best enjoyed cooked medium or less*

**crab cake sandwich** **24**

**FRESH** jumbo lump crab (russell hall, fishing creek, 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: menu prices listed are for cash payment  
A 3.5% credit card convenience fee will be added for all charge purchases. Thank you.*