



dinner service friday, may 17

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

soups & salads

creamy fisherman's stew 14
spicy andouille sausage (leidy's farm, harleyville, pa) / scallops

vegetable soup 12
jumbo lump crab / yukon gold potatoes / vidalia, and mixed bell peppers / japanese eggplant / tomato broth

beet & berry salad 14
pickled red and golden beets / berries / whipped black garlic triple cream brie / truffle vinaigrette (GF V)

mixed green salad 11
organic farm greens (quindocqua farms, marion station, md) / red wine pickled onions / cucumber / cherry tomato / candied pecan / bourbon pickled blueberry / basil white balsamic vinaigrette (GF, V, VG* N*)

bibb wedge 14
bibb lettuce (agrobay fields, salisbury, md) / cherry tomato / bacon / beleu cheese / balsamic reduction (GF, V*, VG*)

make it a meal by adding:

jumbo lump crab cake...22 / golden tilefish...18 / all natural chicken breast (bell and evans, fredericksburg,pa)...10 / crispy oysters...16

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.*

small plates

stuffed avocado 23
SPICY jumbo lump crab salad (hoopersville, md) / natty boh beer battered avocado / miso caramel / red tobiko

crab cake app 22
FRESH jumbo lump crab (hoopersville, md) / lemon caper dill aioli / cucumber tomato salad

shrimp and lobster dip 20
gulf shrimp / lobster / old bay cheddar (chesapeake bay farms, pocomoke, md) cream cheese 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 N*)

crispy oysters 18
country fried oysters (chincoteague, va) / jalapeno tartar / bourbon pickled blueberries / red wine pickled onions

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 / andouille sausage (leidy's farm, souderton, pa) (GF*)

middleneck clams (12) 16
(smith beach, va) (GF*)

entrées

make any meal a surf n' turf – 5^{oz} cold water lobster tail...22 / crabcake ...22 / u-10 scallops...21

ny strip 15oz “never ever” angus beef (roseda farm, monkton, md) / mediterranean bruschetta / grilled asparagus / roasted garlic parmesan mashed potato / balsamic reduction (GF*) **60**

filet 7^{oz} “never ever” angus beef tenderloin filet (roseda farm, monkton, md) / sautéed mushroom and onion / grilled asparagus / roasted garlic parmesan mashed potato / house made boursin / fig balsamic **54**

duck duo seven spiced duck breast (crescent duck farm, aquebogue, ny) / duck leg confit / bourbon glaze / rainbow carrot, butternut squash, brussels and shiitake mushroom / rainbow chard (quindocqua farms, marion station, md) / portobello and shallot demi glace / candied pecan (N, GF*) **48**

short ribs slow braised (roseda farm, monkton, md) / white wine sauteed broccolini / roasted garlic and parmesan mashed potatoes / gorgonzola horseradish aioli / red wine pickled onions (GF*) **40**

crab cakes (2) fresh jumbo lump crab (hoopersville, md) / lemon caper dill aioli / sunburst squash and dunja zucchini / corn pone / sherry pickled cucumber tomato salad / hoppin’ john **44**

vegetarian entree (2) crispy panko encrusted nadia eggplant (quindocqua farms, marion station, md) / basmati / mixed bell peppers, red onion, squash and zucchini / pomodoro / basil emulsion / balsamic reduction (V) **28**

rockfish blackened rockfish (delaware bay) / mixed bell peppers, asparagus, broccolini, red onion, squash and zucchini / lobster mashed potato / red wine pickled onions / lemon basil emulsion (GF) **44**

scallops u-10 seared scallops / asparagus, japanese eggplant, oyster mushroom, mixed bell peppers, squash and zucchini / rice noodles / sweet and spicy unagi / lemon ponzu butter / herb panko crumb **44**

country fried softshells (2) onion, mixed bell pepper, squash and zucchini / crispy pee wee potatoes and portobello mushroom / crawfish remoulade / arugula / chipotle ranch **42**

whole lobster 1.5 lb whole lobster / lobster mashed potato / squash and zucchini / drawn butter **35**

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

wagyu burger 22

wagyu blend / twin 4^{oz} patty / bacon / crispy onion / house bbq / kaiser / sweet potato fries

crab cake sandwich 24

FRESH jumbo lump crab (hoopersville, 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.*