



# dinner service

sunday, march 15<sup>th</sup>

small plates

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## soup

**fire roasted red pepper bisque** 14  
jumbo lump crab / vidalia, cauliflower, tomato,  
and zucchini / coconut milk

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## salad

**mixed green salad** 12  
organic farm greens (quindocqua farms, marion station, md) /  
red wine pickled onion / cucumber / cherry tomato /  
candied pecans / blueberries and blackberries / apple  
cider vinaigrette (GF, V, VG\*, N\*)

*make it a meal by adding:*

jumbo lump crab cake...22 / crispy oysters...18 / organic  
chicken breast (bell & evans, fredericksburg, pa)...10 / golden  
tilefish...18

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

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## 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 32  
jumbo gulf / old bay / cocktail

**middleneck clams (12)** 16  
(toms cove, chincoteague, 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) / beach traffic  
beer battered avocado (big oyster brewing co, rehobeth beach, de) /  
miso caramel / tobiko

**seared u/12 scallops (4)** 21  
house rub / jerk cheddar grits / spiced blueberry glaze

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

**sword bites** 20  
cajun rub / red wine pickled onions / roasted red pepper  
romesco

**truffalo brussels** 18  
sautéed brussels / butternut squash and carrot / crispy  
bacon / truffle ranch / gorgonzola / shark bite buffalo /  
candied pecans (GF\*, V\*, VG\*)

**crispy oysters** 18  
country fried oysters (chincoteague, va) / jalapeno tartar / red  
wine pickled onions / fresh blue berries

**raw oysters** 15  
(oyster bay, va) ½ shell / cocktail / lemon

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# entrées

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

**filet** “never ever” 7<sup>oz</sup> dry aged angus beef filet (roseda farms, monkton, md) / french onion confit / grilled asparagus / roasted yukon potatoes / mozzarella frico **56**

**seared duck** seared duck breast / blueberry bourbon glaze / sweet potato, carrot, butternut squash, brussels, and collard greens (quindocqua farms, marion station, md) / sunflower shoots (chesterfield heirlooms, pittsville, md) / heirloom carrot puree **44**

**vegan** marinated cauliflower steak / red onion, vidalia, asparagus tips, squash and zucchini / herb quinoa / olive, caper, spinach and red onion dressing (V, GF) **28**

**crabcakes (2)** jumbo lump crab (mary ellen crab, hoopersville, md) / creole remoulade / steamed squash and zucchini / sherry pickled cucumber tomato salad / chili lime rice **48**

**golden tilefish** pan roasted / squash, zucchini, vidalia onion, asparagus tips, and winterbor kale (quindocqua farms, marion station, md) / citrus soy glaze crab fried rice / spiced hollandaise (GF) **44**

**thresher** blackened shark (captain Kerry, seaborn, ocmd) / vidalia onion, heirloom cherry tomato, collard greens (quindocqua farms, marion station, md) / herb and roasted garlic alfredo / roasted tomato and garlic risotto / lobster and golden tile stock (GF) **40**

# lighter fare

**signature burger** **22**  
“never ever” dry aged angus beef (roseda farms, monkton, md) / tomato / cheddar jack / bacon jam / signature sauce / brioche (crack of dawn bakery, berlin,md) / fries

**crab cake sandwich** **26**  
jumbo lump crab (mary ellen crab, hoopersville, md) / creole remoulade / sesame brioche (crack of dawn bakery, berlin, md) / tomato / fries

**fish and chips** **15**  
country fried black sea bass / house slaw / jalapeno tartar / 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.*