



soup & salad

beef and pepper soup 15

"never ever" angus beef tenderloin (roseda farms, monkton, md) / mixed bell peppers / vidalia / wild rice

**limited availability...

tomato basil soup 14

heirloom tomato (chesterfield heirlooms, pittsville, md) / broth / summer squash / fresh basil (quindocqua farms, marion station, md) / lump crab / cream (GF)

mixed green salad 14

organic farm greens (quindocqua farms, marion station, md) / english cucumber / heirloom tomato (chesterfield heirlooms, pittsville, md) / red wine pickled onion / candied pecans / bourbon blueberries / pomegranate lime 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 / chicken breast (bell and evans, fredericksburg, pa) ...12 / mahi mahi...18 / grouper...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 saturday, september 12th

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

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

shrimp and lobster dip 21

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

oysters on the ½ shell (6) 18

beside oysters (*grasonville, md*) / cocktail / lemon

scallop app (4) 22

pan seared u-10 scallops / butternut puree / honey mustard sriracha barbeque

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 | full 32

old bay / cocktail (GF*)

mussels 16

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

middleneck clams (12) 16

(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 / u-10 scallops(4)...24/softshell...21*

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

ribeye “never ever” 16^{oz} angus beef ribeye (roseda farms, monkton, md) / fire roasted jimmy nardello and lantern peppers / parmesan garlic mashed potatoes / roasted red pepper emulsion **75**

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

crabcakes jumbo lump crab (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) **30**

swordfish lemon pepper rub / mixed pepper, bacon and parmesan encrusted / mixed bell peppers, red onion, baby spinach, squash, and zucchini (chesterfield heirlooms, pittsville, md) / citrus cream / wild rice / sweet and sour pickled peppers **44**

grouper bartlet pear and pineapple chutney / roasted cheddar cream / yukon potatoes / mixed bell peppers, red onion, squash, and zucchini (chesterfield heirlooms, pittsville, md) / **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



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.*