



dinner service

thursday, march 5th

small plates

soup

maryland crab 14

jumbo lump / lima beans, chickpeas, collard greens, swiss chard, squash, and zucchini / beef and clam stock (GF)

salad

mixed green salad 12

organic farm greens (quindocqua farms, marion station, md) / red wine pickled onion / cucumber / cherry tomato / candied pecans / blueberries / honey mustard chardonnay vinaigrette (GF, V, VG*, N*)

make it a meal by adding:

jumbo lump crab cake...22 / crispy oysters...18 / lobster tail...22 / organic chicken breast...10

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

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 key west pinks / old bay / cocktail

middleneck clams (12) 16

(burton's bay, 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

shark bites 20

cajun blacktip shark / almond roasted red pepper romesco / cucumber tomato salad

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)

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

crispy oysters 18

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

salt buoy's (6) 15

(brocktonorton bay, md) / ½ shell / cocktail / citrus mignonette / lemon wedge

***limited availability...*

wings (6) 12

all natural chicken wings / buffalo –or– BBQ (your choice) / ranch –or– blue cheese (GF*)

entrées

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

filet “never ever” 7^{oz} dry aged angus beef filet (roseda farms, monkton, md) / grilled asparagus / lobster mashed potato / blackberry bourbon glaze / balsamic reduction **60**

vegan stew lima beans and chickpeas / red onion, vidalia, squash, and zucchini / herbed farro (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**

mahi mahi *spicy* sriracha soy glazed mahi mahi / swiss chard, red onion, squash and zucchini / chili lime basmati / benne / rice wine pickled fresno pepper **42**

chesapeake bay blue catfish rice flour dusted and pan seared / spicy andouille sausage curry / grilled asparagus / basmati **40**

whole lobster fresh whole 1.5lb cold water lobster / squash and zucchini / lobster yukon mashed potato / lemon wedge / melted butter **40**
***limited availability...*

lighter fare

signature burger **22**
“never ever” dry aged angus beef (roseda farms, monkton, md) / tomato / smoky cheddar (chesapeake bay farms, pocomoke, md) / 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

country fried shrimp basket **18**
country fried jumbo shrimp / crispy fries / lemon / cocktail



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.*