



## soups & salads

### fishermans stew 14

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

### 'bloody mary' crab and vegetable 14

claw meat (hoopersville, md) / sweet vidalia / mixed bell peppers / roma tomatoes / rainbow carrots / old bay rim (GF\*)

### beet & berry salad 14

red and golden pickled 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 / sorghum dijon vinaigrette (GF, V, VG\* N\*)

### wedge 14

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

*make it a meal by adding:*

jumbo lump crab cake...22 / 5oz "never ever" angus beef bavette steak (roseda farm, monkton, md)...20 / monkfish...16 / all natural chicken breast (bell and evans, fredericksburg, pa)...10

**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

friday, may 3<sup>rd</sup>

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

## 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 / country pickles

### 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\*)

### crispy oysters 18

cornflake encrusted oysters (chincoteague, va) / jalapeno tartar / bourbon pickled blueberries / red wine pickled onions

### skillet corn pone 10

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

## 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

(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 / u-10 scallops...21

**sirloin** 8<sup>oz</sup> peppercorn and coffee encrusted “never  
ever” angus beef bavette (roseda farm, monkton, md) /  
chimichurri / mixed bell peppers, red onions, swiss  
chard, squash, and zucchini / roasted garlic parmesan  
mashed potato / balsamic reduction (GF\*) **40**

**filet** 7<sup>oz</sup> “never ever” angus beef tenderloin filet (roseda  
farm, monkton, md) / black garlic shiitake compound  
butter / cabernet glaze / grilled asparagus / roasted  
garlic parmesan mashed potato / crispy king richard  
leeks (quindocqua farms, marion station, md) / fig balsamic  
reduction **54**

**duck duo** seven spiced duck breast (crescent duck farm,  
aquebogue, ny) / crispy duck leg confit / bourbon glaze /  
rainbow carrot / butternut squash, brussels and  
shiitake mushroom / rainbow chard (quindocqua farms,  
marion station, md) / orange spiced fig caramel / rosemary  
and sweet potato purée / candied pecan (N, GF\*) **46**

**short ribs** slow braised (roseda farm, monkton, md) /  
white wine sauteed broccolini / roasted garlic and  
parmesan mashed potatoes / blackberry balsamic  
coulis / red wine pickled onions / tomato  
beef jus (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**

**vegan entrée** sweet and sour crispy tofu / basmati /  
cucumber and rainbow carrot salad / sesame / scallions  
(VG,GF\*) **28**

**striped bass** blackened striped bass / mixed bell  
peppers, red onion, squash and zucchini / herb roasted  
yukon potatoes / braised collards, swiss chard  
(quindocqua farms, marion station, md), and bacon / pickled  
peppers and onions / roasted red pepper vinaigrette  
(GF) **44**

**½ chicken** sweet tea and apple cider brined all  
natural chicken halves (bell and evans, fredericksburg,pa)/  
‘HARB-BQ’ / braised cabbage and onion / yukon gold  
potato salad **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 21**

(2) 4oz american wagyu blend patties /  
provolone / lettuce / tomato / roasted herb  
garlic aioli / 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.*