



dinner service

saturday, december 6th

small plates

soups

chef jim's cream of crab 14
fresh tarragon / cream sherry / md jumbo lump crab
(graham and rollins, hampton, va) (GF)

turkey vegetable soup 10
herb roasted turkey / roasted yukon gold potatoes /
swiss chard / lima beans / corn / mixed bell peppers /
turkey stock / cream

oyster and scallop chowder 14
oyster liquor / celery, carrot and onion / Chincoteague
oysters / sea scallop chunks / andouille (Leidy's farm,
harleyville, pa) / yukon gold potato

salads

mixed green salad 12
organic farm greens / radicchio (chesterfield heirlooms,
pittsville, md) / red wine pickled onion // cucumber /
cherry tomato / candied pecans / bourbon pickled
blueberry / cranberry truffle vinaigrette (GF, V, VG*, N*)

beet & berry salad 14
pickled beets / fresh berries / cranberry boursin / pea shoots
(chesterfield heirlooms, pittsville, md) / truffle vinaigrette (GF, V, VG*)

make it a meal by adding:
jumbo lump crab cake...22 / chicken breast (bell and evans,
fredericksburg, pa)...12 / crispy oysters...18 / chilean
seabass...18

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 28
jumbo gulf shrimp / old bay / cocktail

middleneck clams (12) 16
(swash 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 (graham and rollins, hampton, va) / numero uno
beer battered avocado (flying dog brewing, Frederick, md) / miso
caramel / tobiko

shrimp and lobster dip 22
gulf shrimp / lobster / old bay cheddar (chesapeake bay farms,
pocomoke, md) cream cheese dip / multigrain bread boule

fried green tomatoes 20
herb panko encrusted green tomatoes (quindocqua farms,
marion station, md) / pimento / bacon jam / jumbo lump
crab

seasides (6) 15
on the ½ shell (ocmd) / cocktail / lemon wedge

crispy oysters 18
country fried oysters (chincoteague, va) / dill pickle aioli /
roasted arugula and red pepper pesto / red wine pickled
onions

truffalo brussels 18
pan seared brussels sprouts / bacon / rainbow carrot,
parsnip, and butternut squash (chesterfield heirlooms, pittsville,
md) / cranberry boursin / truffle vinaigrette / shark bite
buffalo (de sauce co, seaford, de) / candied pecans (N*, GF, V*, VG*)

skillet corn pone 12
bacon / smoked cheddar (chesapeake bay farms, pocomoke, md) and
hot cherry peppers / bourbon butter / candied pecans (GF)

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

entrées

make any meal a surf n' turf – *crispy shrimp...15 / crabcake...22 / 5oz cold water lobster tail...22 / softshell...15*

filet “never ever” 7^{oz} dry aged angus beef filet (roseda farms, monkton, md) / grilled asparagus / heirloom tomato herb butter scampi / roasted garlic parmesan mashed potatoes / sundried tomato boursin / balsamic **58**

short ribs slow braised short ribs (roseda farm, monkton, md) / french onion jus / sautéed white wine garlic broccolini / roasted garlic parmesan mashed potatoes (GF*) **48**

duck roasted duck breast (joe jurgielewicz & son, hamburg, pa) / carrot, brussels, dried cherries, portabella mushroom, sweet potato and butternut / arugula and tuscan kale (chesterfield heirlooms, pittsville, md) / kombucha squash puree (GF*) **42**

vegan entrée roasted butternut / red onion, sweet vidalia, squash, and zucchini / coconut basmati / cranberry truffle vinaigrette (V, GF) **32**

crabcakes (2) fresh jumbo lump crab (graham and rollins, hampton, va) / lemon caper dill aioli / local squash and zucchini / corn pone / sherry pickled cucumber and tomato salad / hoppin jon **48**

rockfish lemon pepper seasoned / mixed bell pepper (chesterfield heirlooms, pittsville, md), onion, kale, squash, and zucchini / herb and arugula pesto / basil and cherry tomato risotto **42**

swordfish grilled swordfish / hot honey / brown sugar citrus glaze / garlic white wine sautéed green beans, swiss chard, red onion, sweet vidalia, squash, and zucchini / cajun cream corn **46**

cod pan seared cod / black miso glaze / house szechuan / white wine garlic sautéed broccolini, onion, carrots, and green beans / thai purple sticky rice / blackberry duck sauce **44**

lighter fare

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

crab cake sandwich **26**
FRESH jumbo lump crab (graham and rollins, hampton, va) / lemon caper dill aioli / sesame brioche (crack of dawn bakery, berlin, md) / tomato / crispy fries

fish filet **18**
country fried flounder / pickles / jalapeno tartar / house slaw / tomato / kaiser / crispy side winders



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.*