

dinner service

monday, september 14th

soup & salad

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 /
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.*

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

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

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*

ny strip “never ever” 8^{oz} angus beef strip (roseda farms, monkton, md) / broccolini / roasted garlic parmesan mashed potatoes / balsamic glaze (GF) **34**

duck confit hash crispy leg and thigh / brussels, carrots, baby spinach, and butternut squash / bourbon pickled blueberries / orange glaze (GF*) **34**

lobster tail broiled 5^{oz} lobster tail / roasted garlic parmesan mashed potatoes / squash and zucchini / old bay butter / lemon wedge **hg29**

single crabcake entrée 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 **29**
(make it a double for just \$10 more!)

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) **29**

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 **29**

chicken curry organic chicken breast / vegetable medley / red and yellow coconut curry / herb basmati / red wine pickled onion **29**

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.*