



## dinner service

### sunday, april 20<sup>th</sup>

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

### soups

**creamy fisherman's stew 14**  
spicy andouille sausage (leidy's farm, harleysville, pa) / atlantic cod

**creamy tuscan chicken soup 14**  
grilled all natural chicken breast / chickpea / roasted tomatoes / spinach / parmesan / chicken stock (GF, V)

### salads

**mixed green salad 12**  
organic farm greens (quindocqua farms, marion station, md) / red wine pickled onions / cucumber / cherry tomato / candied pecan / bourbon pickled blueberry / morello cherry vinaigrette (GF, V, VG\*, N\*)

**bibb wedge 14**  
cherry tomato / pickled onion / smoky bacon / bleu cheese crumbles / bleu cheese dressing / fig balsamic (GF, V\*, VG\*)

*make it a meal by adding:*

jumbo lump crab cake...22 / all natural chicken breast (bell and evans, fredericksburg,pa)...10 / crispy oysters...16 / tilefish...16 / softshell...16 / crispy shrimp...15

**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.*

### small plates

**stuffed avocado 24**  
SPICY sriracha jumbo lump crab salad / natty boh beer battered avocado / 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 (crack of dawn bakery, berlin,md)

**fried green tomatoes 19**  
herb panko encrusted green tomatoes / pimento / bacon jam / jumbo lump crab (graham and rollins, hampton, va)

**truffalo brussels 18**  
pan seared brussels sprouts / bacon / parsnip, heirloom carrots, and butternut squash / gorgonzola / truffle vinaigrette / shark bite buffalo (de sauce co, seaford, de) / candied pecans (N\*,GF, V\*, VG\*)

**crispy oysters 18**  
country fried oysters (chincoteague, va) / jalapeno tartar / bourbon pickled blueberries / red wine pickled onions

**salt buoy's (6) 18**  
(brockatonorton bay, md) ½ shell / cocktail sauce / lemon wedge

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

### steamed shellfish

*white wine, lobster, garlic and butter broth with garlic oil brushed ciabatta (crack of dawn bakery, berlin, md) (GF\*)*

**steamed shrimp half 15 | full 27**  
jumbo gulf shrimp / old bay / cocktail

**middleneck clams (12) 16**  
(hog island bay, va) / kielbasa

**mussels 15**  
PEI mussels / andouille sausage (leidy's farm, harleysville, pa)

# entrées

**make any meal a surf n' turf** – *crispy shrimp...15 / crabcake...22 / crispy oysters...16 / lobster tail...24 /*

**surf n' turf** “never ever” 5<sup>oz</sup> dry aged angus beef tenderloin filet (roseda farms, monkton, md) / ½ jumbo lump crab cake / old bay aioli / white wine garlic sautéed broccolini / roasted garlic parmesan mashed potatoes / balsamic glaze **60**  
*\*\*limited availability...*

**filet** “never ever” 7<sup>oz</sup> dry aged angus beef tenderloin filet (roseda farms, monkton, md) / grilled asparagus / caramelized onion demi glaze / crispy onion ring / roasted garlic parmesan mashed potatoes / fig steak sauce **56**

**duck duo** duck breast (crescent duck farm, aquebogue, ny) / duck leg confit / bourbon glaze / sweet potato, brussels, rainbow carrots, parsnips, and butternut / cremini and shiitake mushrooms (the mushroom patch, parsonsborg, md) / cranberry mango coulis / rosemary and sweet potato puree / candied pecan (N,GF\*) **50**

**vegan hash** house spiced cauliflower, red onion, yukon potatoes, broccolini, squash and zucchini / marinated shiitake mushrooms / cherry radish (chesterfield heirlooms, pittsville, md) / basil emulsion / roasted red pepper vinaigrette (V\*, VG\*) **34**

**crabcakes (2)** fresh jumbo lump crab (graham and rollins, hampton, va) / lemon caper dill aioli / corn pone / sunburst squash and dunja zucchini (chesterfield heirlooms, pittsville, md) / sherry pickled cucumber and tomato salad / herb lemon garlic wild rice **48**

**golden tilefish** blackened golden tilefish (capt. kerry, f/v seaborn, oc, md) / red onion, mixed bell, asparagus, peppers, squash, and zucchini / ole fuskie bacon crab fried rice / hot pickled onion / lobster mashed potatoes / fig balsamic **48**

**softshells (2)** country fried softshells (crisfield, md) / long hot jumbo lump crab salad / broccolini, mixed bell peppers, roasted red peppers and sweet vidalia / baby yukon potato hash / sriracha sesame seeds **47**

**catfish** country fried chesapeake bay blue catfish (capt. kerry, f/v seaborn, oc, md) / white wine garlic sautéed asparagus, onion, mixed bell peppers, squash, and zucchini / white rice / creole cream **42**

*\*\*these catfish are invasive to our waters. please join us in helping to eradicate this delicious but destructive species*

**cod** pan seared cod / honey miso glaze / broccolini purple cabbage sesame ginger slaw / watermelon radish (chesterfield heirlooms, pittsville, md) / ponzu long hot peppers / white sticky rice **42**  
*\*\*limited availability...*

# light fare

**signature burger 22**  
all natural black angus beef / tomato / smoky cheddar (chesapeake bay farms, pocomoke, md) / bacon jam / signature sauce / brioche (crack of dawn bakery, berlin,md) / crispy 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

**beast burger 22**  
bison, elk, boar and wagyu blend / smoky bacon / parmesan spinach dip / arugula (agrobay farms, hebron, md) / kaiser / sweet potato fries  
*\*\*this blend is very lean and is best enjoyed cooked medium or less*



## 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.*