



dinner service saturday, october 10th

soup & salad

chicken tortilla soup 14

seasoned chicken breast (bell and evans, fredericksburg, pa) / cream / mixed bell peppers (quindocqua farms, marion station, md) / cilantro / cheddar jack (chesapeake bay farms, pocomoke, md) (GF*)

mixed green salad 14

organic farm greens (quindocqua farms, marion station, md) / english cucumber / heirloom cherry tomato (chesterfield heirlooms, pittsville, md) / red wine pickled onion / candied pecans / bourbon blueberries / lemon dijon vinaigrette (GF, V, VG*, N*)

make it a meal by adding: crab cake...22 / crispy oysters...18 / halibut...18 / organic chicken breast (bell and evans, fredericksburg, pa) ...12'

**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 / carrots / smoky bacon / butternut / gorgonzola / truffle vinaigrette / shark bite buffalo (delaware sauce co, de) / candied pecans (GF, V*, VG*, N*)

crispy oysters 20

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) (GF*)

bolo focaccia 20

herbed parmesan toasted focaccia / beef, pork, and veal bolognese / fresh mozzarella and parmesan / garlic spinach / basil vinegar / balsamic glaze

steamed shellfish & raw bar

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*)

middleneck clams (12) 16

(tom's cove, va) / smoked kielbasa (leidy's farm, harleyville, pa) (GF*)

mussels 16

PEI mussels / spicy andouille (leidy's farm, harleyville, pa) (GF*)

oysters on the ½ shell (6) 24

wild ponie (fallen pine oyster co. snowhill, md) / cocktail / lemon (GF)

topnecks on the ½ shell (6) 18

(hog island, machipongo, va) / cocktail / lemon wedge (GF)

mains

make any meal a surf n' turf – *crispy oyster...15 / crab cake...22 / 6 oz lobster tail...21*

filet “never ever” 7^{oz} angus beef tenderloin (roseda farms, monkton, md) / whole grain mustard cream / grilled asparagus / roasted garlic parmesan mashed potatoes (GF) **56**

ny strip “never ever” 8^{oz} angus beef strip (roseda farms, monkton, md) / broccolini / roasted garlic parmesan mashed potatoes / crab salad / peruvian salsa verde (GF) **49**

duck duo seared breast / crispy leg and thigh / brussels, carrots, baby spinach, shishito peppers (chesterfield heirlooms, pittsville, md), and butternut squash / bourbon pickled blueberries / coconut and cauliflower puree (GF*) **54**

crabcakes jumbo lump crabcakes (mary ellen crab, woolford, md) / squash and zucchini (chesterfield heirlooms, pittsville, md) / coconut chicken wild rice / lemon caper dill aioli / sherry pickled cucumber and tomato salad **50**

vegan entrée roasted nadia eggplant (quindocqua farms, marion station, md) / red onion, cauliflower, mixed bell peppers, squash, and zucchini (chesterfield heirlooms, pittsville, md) / yellow basmati / peruvian aji verde (V, GF) **32**

chilean seabass cajun rub / mixed bell pepper (quindocqua farms, marion station, md), red onion, spinach, squash, and zucchini (chesterfield heirlooms, pittsville, md) / cajun wild rice / roasted garlic compound butter / balsamic glaze (GF) **44**

halibut pan seared / spinach pesto cream / mixed bell peppers, red onions, zucchini, and squash / basil pesto raviolis / pomegranate balsamic glaze **46**

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.*