



## soup & salad

### chili 14

braised filet tips (roseda farms, monkton, md) / mixed bell peppers (quindocqua farms, marion station, md) / banana peppers / heirloom tomatoes (chesterfield heirlooms, pittsville, md) / savory spices / wild rice / cheddar jack

### 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 / strawberry vinaigrette (GF, V, VG\*, N\*)

*make it a meal by adding:* crab cake...22 / crispy oysters...18 / swordfish...18 / 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.*

## dinner service wednesday, september 30<sup>th</sup>

### 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 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)

### steamed shellfish - and- 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- 8~~ | ~~full 32- 16~~

old bay / cocktail (GF\*)

#### middleneck clams (12) ~~16- 8~~

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

#### mussels ~~16- 8~~

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

#### oysters on the ½ shell (6) ~~24~~ 12

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

#### topnecks on the ½ shell (6) 24 12

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

# mains

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

**filet** “never ever” 7<sup>oz</sup> angus beef tenderloin (roseda farms, monkton, md) / broccoli / roasted garlic parmesan mashed potatoes / brandy sautéed onions / balsamic reduction / basil (quindocqua farms, marion station, md) emulsion (GF) **56**

**duck duo** seared duck breast (berks county, pa) / crispy leg and thigh / brussels, carrots, baby spinach, shishito peppers (chesterfield heirlooms, pittsville, md), and butternut squash / bourbon pickled blueberries / spiced butternut puree (GF\*) **56**

**crabcakes (2)** jumbo lump crabcakes (mary ellen crab, md) / squash and zucchini (chesterfield heirlooms, pittsville, md) / bell pepper wild rice / lemon caper dill aioli / sherry pickled cucumber and tomato salad **50**

**vegan entrée** sautéed cauliflower steak / red onion, nadia eggplant (quindocqua farms, marion station, md), mixed bell peppers, squash, and zucchini (chesterfield heirlooms, pittsville, md) / farro pilaf / peruvian aji verde (V, GF) **30**

**swordfish** (capt. kerry, f/v seaborn, oc, md) / lemon pepper rub / mixed bell pepper (quindocqua farms, marion station, md), red onion, spinach, squash, and zucchini (chesterfield heirlooms, pittsville, md) / herb roasted yukon gold wedges / yellow curry / balsamic glaze (GF) **46**

**halibut** pan seared / mixed bell pepper, red onion, spinach, squash, and zucchini (chesterfield heirlooms, pittsville, md) / garlic parmesan mashed potatoes / heirloom tomato (chesterfield heirlooms, pittsville, md) scampi butter / balsamic reduction / basil (quindocqua farms, marion station, md) emulsion (GF)

# lighter fare

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**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.*