



dinner service

friday, february 20th

small plates

soup

shrimp and bacon chowder 14

north carolina shrimp / bacon and kielbasa / potato / clam and lobster stock (GF)

salad

mixed green salad 12

organic farm greens (quindocqua farms, marion station, md) / red wine pickled onion / cucumber / cherry tomato / bourbon pickled blueberry / candied pecans / mixed berry vinaigrette (GF, V, VG*, N*)

make it a meal by adding:

jumbo lump crab cake...22 / crispy oysters...18 / swordfish...18 / lobster tail...22 / organic chicken breast...10

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

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 32

jumbo key west pinks / old bay / cocktail

middleneck clams (12) 16

(burton's 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 (mary ellen crab, hoopersville, md) / numero uno beer battered avocado (flying dog brewing, frederick, md) / miso caramel / tobiko

truffalo brussels 18

pan seared brussels sprouts / bacon / rainbow carrot, parsnip, and butternut squash (chesterfield heirlooms, pittsville, md) / gorgonzola / truffle ranch vinaigrette / shark bite buffalo (de sauce co, seaford, de) (GF, V*, VG*)

dynamite shrimp (6) 15

country fried shrimp / thai chili mayo / sriracha / scallions / benne

crispy oysters 18

country fried oysters (chincoteague, va) / garlic creamed spinach / red wine pickled onions

salt buoy's (6) 18

(brocktonorton bay, md) / ½ shell / cocktail / citrus mignonette / lemon wedge

entrées

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

sirloin blackened “never ever” 8^{oz} beef sirloin (family butcher, dagsboro, de) / gorgonzola brioche crust / grilled asparagus / roasted garlic parmesan mashed potato **50**

halibut lemon pepper / citrus agrodolce / mixed bell peppers, red onion, sweet vidalia, kale, squash and zucchini / miso tarragon farro / balsamic glaze (GF*) **42**

vegan stuffed mixed bell peppers / red onion, squash, and zucchini / coconut chipotle rice / broccoli / honey dijon balsamic vinaigrette (V, GF) **30**

atlantic swordfish grilled / mixed bell pepper, red onion and sweet vidalia / jerk cheddar grits / spiced blackberry coconut cream **40**

chicken francaise rice flour dusted chicken breast / steamed broccoli / garlic parmesan mashed potatoes / white wine, lemon, caper and tarragon / balsamic glaze **35**

crabcakes (2) jumbo lump crab (mary ellen crab, hoopersville, md) / creole remoulade / steamed squash and zucchini / sherry pickled cucumber tomato salad / herb basmati **48**

firecracker red trout *spicy* sriracha soy glazed red trout / broccoli / coconut bell pepper basmati / scallion / benne / rice wine pickled fresno pepper **36**

lighter fare

signature burger **22**
“never ever” dry aged angus beef (roseda farms, monkton, md) / tomato / smoky cheddar (chesapeake bay farms, pocomoke, md) / bacon / signature sauce / brioche (crack of dawn bakery, berlin,md) / fries

crab cake sandwich **26**
jumbo lump crab (mary ellen crab, hoopersville, md) / creole remoulade / sesame brioche (crack of dawn bakery, berlin, md) / tomato / fries

fish n' chips **15**
country fried black seabass / jalapeno tartar / crispy fries



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.*