



dinner service

saturday, march 7th

small plates

soup

maryland crab 14

jumbo lump / lima beans, chickpeas, collard greens, swiss chard, squash, and zucchini / beef and clam stock (GF)

salad

mixed green salad 12

organic farm greens (quindocqua farms, marion station, md) / red wine pickled onion / cucumber / cherry tomato / candied pecans / blueberries / honey mustard chardonnay vinaigrette (GF, V, VG*, N*)

make it a meal by adding:

jumbo lump crab cake...22 / crispy oysters...18 / organic chicken breast...10 / golden tilefish...18

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 gulf / old bay / cocktail

middleneck clams (12) 16

(toms cove, chincoteague, 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) / beach traffic beer battered avocado (big oyster brewing co, rehobeth beach, de) / miso caramel / tobiko

seared u/12 scallops (4) 21

house rub / jerk cheddar grits / spiced blueberry glaze

shrimp and lobster dip 21

gulf shrimp / lobster / old bay cheddar (chesapeake bay farms, pocomoke, md) cream cheese dip / multigrain bread boule (crack of dawn bakery, berlin, md)

truffalo brussels 18

sautéed brussels / butternut squash and carrot / crispy bacon / truffle ranch / goat cheese / shark bite buffalo / candied pecans (GF*, V*, VG*)

crispy oysters 18

country fried oysters (chincoteague, va) / jalapeno tartar / red wine pickled onions / fresh blue berries

wings (6) 12

all natural chicken wings / buffalo, old bay, BBQ or firecracker soy glazed (your choice) / ranch -or- blue cheese (GF*)

entrées

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

filet “never ever” 7^{oz} dry aged angus beef filet (roseda farms, monkton, md) / grilled asparagus / roasted garlic parmesan mashed potato / herb demi **56**

seared duck seared duck breast / blueberry bourbon glaze / sweet potato, carrot, asparagus and swiss chard / sunflower shoots (chesterfield heirlooms, pittsville, md) **44**

vegan stew lima beans and chickpeas / red onion, vidalia, squash, and zucchini / herbed farro (V, GF) **28**

crabcakes (2) jumbo lump crab (mary ellen crab, hoopersville, md) / creole remoulade / steamed squash and zucchini / sherry pickled cucumber tomato salad / corn pone / chili lime rice **48**

red trout *spicy* sriracha soy glazed / swiss chard, red onion, squash and zucchini / chili lime basmati / benne / rice wine pickled fresno pepper **42**

swordfish grilled / coconut lime green curry / grilled asparagus / herb basmati / red wine pickled onion **40**

chESApeake bay blue catfish country fried / red onion, squash and zucchini / herb basmati / crawfish salad **38**

***these catfish are invasive to our waters.*

please join us in helping to eradicate this delicious but destructive species

sablefish pan roasted / squash, zucchini, vidalia onion, baby spinach and winterbor kale / lobster fried rice / citrus agrodolce **42**

lighter fare

signature burger **22**

“never ever” dry aged angus beef (roseda farms, monkton, md) / tomato / smoky cheddar (chESApeake bay farms, pocOMOke, md) / bacon jam / 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

meatloaf **18**

roasted garlic parmesan mashed potato / house bbq / grilled asparagus / beef gravy



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.*