dinner service
thursday, november 5th

soup

tequila lime chicken soup **14**
SPICY roasted chicken breast (bell and evans, fredericksburg, pa) / fire roasted poblano, lantern, and banana peppers (chesterfield heirlooms, pittsville, md) / arugula / cheddar jack / rice / cilantro (quindocqua farms, marion station, md) lime crema

salad

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 / dijon lemon pomegranate vinaigrette (GF, V, VG*, N*)

make it a meal by adding: crab cake…22 / crispy oysters…18 / tilefish…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.

½ price small plates

truffalo brussels ~~**18**~~ **9**
sautéed brussels / carrots / smoky bacon / gorgonzola / truffle vinaigrette / shark bite buffalo (delaware sauce co, de) / candied pecans (GF, V*, VG*,N*)

shrimp and lobster dip ~~**24**~~ **12**
gulf shrimp / lobster / old bay cheddar (chesapeake bay farms, pocomoke, md) cream cheese dip / bread boule (crack of dawn bakery, berlin,md)

crispy oysters ~~**20**~~ **10**
country fried oysters (chincoteague, va) / jalapeno tartar / red wine pickled onions / bourbon pickled blackberries

sword bites ~~**22**~~ **11**
sherry pickled cucumber, fennel, and tomato salad / peruvian aji verde

squidbillies ~~**22**~~ **11**
country fried rings and tentacles / red shishitos (chesterfield heirlooms, pittsville, md) / teriyaki zing / thai chili aioli / cilantro

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*)

topnecks on the ½ shell (6) **18**
(hog island, machipongo, va) / cocktail / lemon wedge (GF)

oysters on the ½ shell (6) **24**
salt buoys *(fallen pine oyster co. snowhill, md)* / cocktail / lemon

pomfret ceviche **22**
citrus agvachile marinated pomfret / jimmy nardello and serano pepper / corn tortillas

mains

make any meal a surf n' turf – *crispy oyster…15 / crab cake…22 / 6 oz lobster tail…21 / scallop chunks…10*

filet "never ever" 7^{oz} angus beef tenderloin (roseda farms, monkton, md) / white wine braised spinach and vidalia / asparagus / roasted garlic parmesan mashed potatoes / balsamic glaze (GF) **58**

ny strip "never ever" 8^{oz} angus beef strip (roseda farms, monkton, md) / blackberry and raisin steak sauce / white wine garlic sautéed broccolini / roasted garlic parmesan mashed potatoes (GF) **49**
limited availability****

½ duck crispy leg and thigh / brussels, carrots, rainbow chard, and jimmy nardello peppers (chesterfield heirlooms, pittsville, md) / bourbon pickled blueberries / pomegranate duck fat demi glace (GF*) **46**

short ribs slow kimchi braised short rib (roseda farm, monkton, md) / thai chili BBQ / sautéed mixed bell pepper, red onion, and napa cabbage / thai purple sticky rice / red wine pickled onion **49**

crabcake (2) jumbo lump crabcake (mary ellen crab, woolford, md) / squash and zucchini (chesterfield heirlooms, pittsville, md) / yellow rice / lemon caper dill aioli / sherry pickled cucumber, fennel, and tomato salad **50**

vegan entrée red onion, mixed bell peppers, squash , napa cabbage, and zucchini (chesterfield heirlooms, pittsville, md) / herb basmati / peruvian aji verde (V, GF) **29**

halibut heirloom tomato scampi butter / heirloom tomato scampi butter/ mixed bell peppers, red onions, zucchini, and squash (chesterfield heirlooms, pittsville, md) / herb basmati / pomegranate balsamic glaze **44**

monkfish pan seared / squash, zucchini (chesterfield heirlooms, pittsville, md), bell peppers, and onion / mango pineapple salsa / pepper basmati / coconut yellow curry / roasted jimmy nardellos / red pepper vinaigarette **42**

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.*