



dinner service
tuesday, may 14

please alert your server to any food allergies prior to ordering.

small plates

- stuffed avocado

23

SPICY jumbo lump crab salad (hoopersville, md) / natty boh beer battered avocado / miso caramel / red tobiko
- crab cake app

22

FRESH jumbo lump crab (hoopersville, md) / lemon caper dill aioli / cucumber tomato salad
- shrimp and lobster dip

20

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

- truffalo brussels

18

pan seared brussel sprouts / smoky bacon / butternut squash / heirloom carrots / gorgonzola / truffle vinaigrette / shark bite buffalo / candied pecans (N*,GF, V*, VG*)
- crispy oysters

18

corn flake encrusted oysters (chincoteague, va) / jalapeno tartar / bourbon pickled blueberries / red wine pickled onions

- sesame tuna app

18

pan seared yellowfin tuna / cold soba noodle salad / sweet and spicy asian slaw / wakame

steamed shellfish

white wine, lobster, garlic and butter broth with garlic oil brushed ciabatta (crack of dawn bakery, berlin, md)

- steamed shrimp

half

15 | full

27

jumbo gulf shrimp / old bay / cocktail (GF*)
- shellfish and sausage

15

PEI mussels / andouille sausage (leidy’s farm, souderton, pa) (GF*)
- middleneck clams (12)

16

(smith beach, va) (GF*)

soups & salads

- chicken noodle soup

10

pulled organic chicken / celery / vidalia / garlic / Italian spices / vegetable broth
- vegetable soup

12

jumbo lump crab / yukon gold potatoes / vidalia, and mixed bell peppers / japanese eggplant / tomato broth
- beet & berry salad

14

pickled golden beets / berries / whipped black garlic triple cream brie / truffle vinaigrette (GF V)
- mixed green salad

11

organic farm greens (quindocqua farms, marion station, md) / red wine pickled onions / cucumber / cherry tomato / candied pecan / bourbon pickled blueberry / basil white balsamic vinaigrette (GF, V, VG* N*)
- bibb wedge

14

cherry tomato / pickled onion / smoky bacon / bleu cheese / fig balsamic (GF, V*, VG*)

make it a meal by adding:
jumbo lump crab cake...22 / golden tilefish...18 / all natural chicken breast (bell and evans, fredericksburg,pa)...10 / crispy oysters...16

N= nut allergy GF= gluten free V= vegetarian VG= vegan
N*, GF*, V*, VG* = meets dietary restrictions with a modification.

***consuming raw or undercooked meats may result in food born illness.*

entrées

make any meal a surf n’ turf – 5^{oz} cold water lobster tail...22 /
crabcake ...22 / u-10 scallops...21

ny strip 15oz “never ever” angus beef (roseda farm, monkton, md) / mediterranean bruschetta / white wine sautéed mushroom, kale, red onion, mixed bell peppers, squash and zucchini / roasted garlic parmesan mashed potato / balsamic reduction (GF*) **62**

filet 7^{oz} “never ever” angus beef tenderloin filet (roseda farm, monkton, md) / fig balsamic / asparagus / roasted garlic parmesan mashed potatoes / herb gorgonzola panko topping **54**
**limited availability...

duck seven spiced duck breast (crescent duck farm, aquebogue, ny) / rainbow carrot / butternut squash, brussels and shiitake mushroom / rainbow chard (quindocqua farms, marion station, md) / orange glaze / portobello and shallot demi glaze / candied pecan (N, GF*) **42**

short ribs slow braised (roseda farm, monkton, md) / white wine sauteed broccolini / roasted garlic and parmesan mashed potatoes / gorgonzola horseradish aioli / red wine pickled onions (GF*) **40**

crab cakes (2) fresh jumbo lump crab (hoopersville, md) / lemon caper dill aioli / sunburst squash and dunja zucchini / corn pone / sherry pickled cucumber tomato salad / hoppin’ john **44**

vegetarian entree (2) crispy panko encrusted nadia eggplant (quindocqua farms, marion station, md) / basmati / mixed bell peppers, red onion, squash and zucchini / pomodoro / basil emulsion / balsamic reduction (V) **28**

rockfish blackened rockfish (delaware bay) / mixed bell peppers, asparagus, red onion, squash and zucchini / herb yukon gold potato / red wine pickled onions / lemon basil emulsion (GF) **44**

scallops u-10 seared scallops / asparagus, japanese eggplant, oyster mushroom, mixed bell peppers, squash and zucchini / rice noodles / sweet and spicy unagi / lemon ponzu butter / herb panko crumb **42**

country fried softshells (2) (nc) red onion, mixed bell pepper, squash and zucchini / crispy pee wee potatoes / crab and corn salsa / arugula / chipotle ranch **42**

lighter fare

signature burger 18
“never ever” dry aged angus beef (roseda farm, monkton, md) / tomato / smoky cheddar (chesapeake bay farms, pocomoke, md) / shark signature sauce / bacon jam / brioche roll (crack of dawn bakery, berlin, md) / fries

softshell BLT 22
country fried softshell / bacon / lettuce / tomato / crawfish remoulade / wheatberry / sweet potato fries **18**

crab cake sandwich 24
FRESH jumbo lump crab (hoopersville, 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: menu prices listed are for cash payment
A 3.5% credit card convenience fee will be added for all
charge purchases. Thank you.*