



soups & salads

chef jim's cream of crab 14

fresh tarragon / cream sherry / md jumbo lump crab (easton, md) (GF)

vegetable soup 10

yukon gold potatoes / celery / vidalia / mixed bell peppers / Japanese eggplant / garlic / Italian spices / tomato broth

mixed green salad 11

organic farm greens (quindocqua farms, marion station, md) / red wine pickled onions / cucumber / cherry tomato / candied pecan / bourbon pickled blueberry / sorghum dijon vinaigrette (GF, V, VG* N*)

bibb wedge 14

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

beet & berry salad 14

pickled beets / berries / whipped black garlic triple cream brie / truffle vinaigrette

make it a meal by adding:

jumbo lump crab cake 20 / all natural chicken breast 10 / rockfish (delaware bay) 16 / cornflake encrusted oysters (chincoteague, va) 16 / filet tips (roseda farm, monkton, md) 21

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.**

lunch service

saturday, may 11th

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

small plates

stuffed avocado 23

SPICY jumbo lump crab salad (easton, md) / natty boh beer battered avocado / miso caramel / tobiko

crab cake app 22

FRESH jumbo lump crab (easton, md) / lemon caper dill aioli / cucumber and tomato salad

shrimp and lobster dip 20

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

crispy oysters 18

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

skillet corn pone 10

bacon, smoked cheddar (chesapeake bay farms, pocomoke, md) and hot cherry peppers / bourbon butter / candied pecan (GF)

crispy brussel sprouts 16

crispy fried brussels / butternut squash and heirloom carrots (chesterfield heirlooms, pittsville, md) / crispy bacon / balsamic reduction / goat cheese (GF*, V*, VG*)

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 / spicy andouille sausage (leidy's farm, souderton, pa) (GF*)

middleneck clams (12) 16 (cape charles, va) (GF*)

lighter fare

signature burger 18

“never ever” dry aged angus beef (roseda farms, monk ton, md) / tomato / chapel cheddar / shark signature sauce / tomato / bacon jam / brioche (crack of dawn bakery, berlin,md) / fries

wagyu burger 22

wagyu blend / lettuce / tomato / onion / smoky bacon / pepper jack / honey citrus buffalo / kaiser / sweet potato fries

***this blend is very lean and is best enjoyed cooked medium or less*

crab cake sandwich 24

FRESH jumbo lump crab (hoopersville, md) / lemon caper dill aioli / sesame brioche (crack of dawn bakery, berlin,md) / tomato / fries

fried chicken sandwich 18

fried all natural chicken breast (bell and evans, fredericksburg,pa) / buffalo / lettuce and tomato /pickle relish / kaiser / sweet potato fries

fish wrap 18

blackened yellowfin tuna / lettuce / tomato / red onion / smashed avocado / peruvian aji verde / honey wheat wrap / fries



executive chef Jim Sambataro

inspired by and created through the vision of executive chef/ travis wright

features

(available until 3 pm / dine in –OR- carry out)

pittsburgh steak salad

marinated “never ever” filet tips (roseda farm, monkton, md) / organic field greens / heirloom tomato, pickled onion and cucumber / fries / smoky cheddar (chesapeake bay farms, pocomoke, md) / truffle vinaigrette (GF*) **16**

furikake scalop tacos

scallop chunks / yum yum / sweet and spicy slaw / roasted tomato basmati rice **16**

flatbread

grilled chicken / smoky bacon / mozzarella / ranch **12**

seafood dog

lobster, scallop and shrimp / orange citrus glaze / lettuce / brioche roll **15**

fish n’ chips

beer (rar lite, rar brewery, cambridge, md) battered chesapeake bay blue catfish / house slaw / fries / dill pickle aioli **12**

wings old bay -or- buffalo / celery / ranch -or- bleu cheese **10**

tostadas blackened monkfish (delaware bay) / crunchy corn tortillas / tomato relish / shredded cabbage / salsa blanca / smoky cheddar (chesapeake bay farms, pocomoke, md) / hoppin’ john (GF*) **8⁹⁹**

(substitute mixed organic greens or house cooked chips for \$1)

