



soups & salads

chef jim's cream of crab 14

fresh tarragon / cream sherry / md jumbo lump crab and claw meat (hoopers island, md) (GF)

vegetable soup 10

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

beet & berry salad 14

red and golden pickled 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 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 / yellowfin tuna...18 / all natural chicken breast (bell and evans, fredericksburg,pa)...10 / crispy oysters...16 / rockfish (delaware bay, de)...18

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.**

dinner service

saturday, may 11

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

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

(cape charles, beach front, va) (GF*)

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 / asparagus / roasted garlic parmesan mashed potato / balsamic reduction (GF*) **62**

filet 7^{oz} “never ever” angus beef tenderloin filet (roseda farm, monkton, md) / cabernet glaze / white wine sautéed mushroom, red onion, mixed bell peppers, and broccolini / roasted garlic parmesan mashed potatoes / herb gorgonzola panko topping **54**

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 spiced fig caramel / rosemary and sweet potato purée / candied pecan (N, GF*) **42**

short ribs slow braised (roseda farm, monkton, md) / white wine sautéed 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**

vegan crabcakes (2) garbonzo beans, oyster mushrooms, and cremini mushrooms / corn salsa / basmati / tomatillo verde (VG,GF*) **28**

rockfish blackened rockfish (delaware bay) / mixed bell peppers, red onion, squash and zucchini / lobster mashed potatoes / pickled peppers and onions / lemon basil emulsion (GF) **44**

scallops blackened u-10 scallops / red onion, japanese eggplant, mixed bell peppers, squash, and zucchini / rice noodles / sweet and spicy unagi / yum yum **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

wagyu burger 22

wagyu blend / honey buffalo / smoky bacon / lettuce / tomato / onion / provolone / kaiser / sweet potato fries

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.*