



monday, march 1

lunch service

available for carryout –and – dine in

small plates

stuffed avocado spicy FRESH crab salad (j.m. clayton seafood co., cambridge, md) / natty boh battered avocado / miso caramel / micro greens 16

crispy brussel sprouts pan seared brussel sprouts and heirloom carrots (baywater farms, salisbury, md) / smoky bacon / truffle vinaigrette / candied pecans / bonito (GF, V*, VG*) 14

skillet corn pone bacon, smoked cheddar and jalapeno / bourbon butter / candied pecan (GF) 8

crispy oysters cornflake encrusted oysters / jalapeno tartar / bourbon pickled blueberries / red wine pickled onions 15

cheesesteak biscuits “never ever” dry aged angus tenderloin filet (roseda farms, monkton, md) / caramelized red onion / horseradish pimento cheese / whole wheat, buttermilk and smoked cheddar biscuits 15

shrimp and lobster dip gulf shrimp / lobster / old bay cream cheese dip / multigrain bread boule 16

steamed shellfish / soups / salads

in a white wine, lobster, garlic and butter broth.
served with garlic oil brushed baguette.

fisherman’s stew cream base / andouille sausage (roseda farms, monkton, md) / scallops (f/v second to none) 10

steamed shrimp jumbo gulf shrimp / old bay / cocktail sauce (GF*) 1/2 lb. . . 13 full lb. . . 25

drunken onion soup *pearl necklace* oyster stout (flying dog brewery, frederick, md) / root bread crouton / melted gruyere (V, VG*) 9

middleneck clams (12) (GF*) 12
plantation creek, va

beet and berry salad pickled beets / berries / whipped black garlic triple cream brie / micro greens / truffle vinaigrette (GF, V, VG*) 13

shellfish and sausage PEI mussels / andouille sausage (GF*) 13

mixed green salad organic greens / cucumber / pickled onion / grape tomato / candied pecan / bourbon pickled blueberry / sorghum dijon vinaigrette (GF, V, VG) 10

make any salad a meal by adding:

FRESH jumbo lump crab cake ... 14
(j.m. clayton seafood co., cambridge, md)

jumbo gulf shrimp (6) ... 13

monkfish... 12
(capt. kerry of the f/v sea born)

peruvian chicken skewers (2) ... 10

all natural chicken breast... 10

crispy oysters ... 14

pomegranate and garlic marinated
“never ever” angus beef hanger steak
skewers (2) (roseda farm, monkton, md) ... 15

please alert your server to any food allergies prior to ordering

GF = gluten free **V** = vegetarian **VG** = vegan

GF*, V*, VG* dietary restriction can be accommodated with a modification

lunch favorites

signature burger “never ever” dry aged angus beef (roseda farm, monkton, md) / smoked cheddar (chesapeake bay farms, pocomoke, md) / shark signature sauce / tomato / bacon jam / smoky maple brioche roll (crack of dawn bakery, berlin, md) / fries 15

crab cake sandwich FRESH jumbo lump crab (j.m. clayton seafood co., cambridge, md) / alabama white BBQ / whole wheat roll (crack of dawn bakery, berlin, md) / tomato / fries 16

grilled bison burger (new frontier bison, madison, va) / guajillo and roasted red pepper coulis / tomatillo gastrique / pickled onion / smoked cheddar (chesapeake bay farms, pocomoke, md) / whole wheat roll (crack of dawn bakery, berlin, md) / sweet potato fries 15
**bison is very lean and is best enjoyed cooked medium or less

fried chicken sandwich country fried all natural chicken breast / pimento cheese / smoky bacon / vidalia slaw / pickles / smoky maple brioche roll (crack of dawn bakery, berlin, md) / fries 14

wraps

blackened fish wrap blackened swordfish / lettuce, tomato and red onion / avocado / peruvian verde / honey wheat wrap / fries 14

crispy oyster wrap cornflake encrusted oysters / jalapeno tartar / lettuce, tomato and onion / honey wheat wrap / fries 15

lunch features

(available until 3 pm / dine in –OR– carry out / some quantities may be limited)

buffalo shrimp po’ boy lettuce / tomato / onion / crumbled bleu cheese / whole wheat baguette / all natural house cooked chips or mixed organic greens (baywater farms, salisbury, md) 12

fried catfish tacos corn dusted fried catfish** / avocado / chipotle aioli / andouille slaw / corn tortillas / rice and beans (GF*) 11
(substitute mixed organic greens or house cooked chips for \$1)

reuben patty melt all natural ground beef patty / vidalia slaw / 9 mile island dressing / griddled marbled rye / swiss cheese / all natural house cooked chips or mixed organic greens (baywater farms, salisbury, md) 9
limited availability**

spicy orange veggie bowl sticky thai purple rice / toasted coconut / cucumber / seaweed island / sesame seeds / scallion / orange curry / bean curd / firecracker sauce (GF, V, VG) 7.⁹⁹

brunch banana split greek yogurt / blueberries, blackberries and strawberries / muesli granola / honey nut butter / toasted coconut (V) 7.⁹⁹

fish tostadas blackened swordfish / crunchy corn tortillas / tomato relish / salsa blanca / cabbage / smoked cheddar (chesapeake bay farms, pocomoke, md) / rice and beans (GF*) 7.⁹⁹
(substitute mixed organic greens or house cooked chips for \$1)

***these catfish are invasive to our waters. please join us in helping to eradicate this delicious but destructive species.*

add

bread service whole wheat multigrain rolls (crack of dawn bakery, berlin, md) / pimento cheese / whipped butter 4

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