

soups & salads

fishermans stew 14

spicy andouille sausage (leidy's farm, harleyville, pa) / monkfish

coconut thai curry soup 10

king richard cauliflower (quindocqua farms, marion station, md) / sweet vidalia / coconut milk (v, GF, VG)

mixed green salad 11

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

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 / striped bass 16 / country fried oysters (chincoteague, va) 16 / filet tips (roseda farm, monkton, md) 21

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.

**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.

lunch service friday, april 26

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 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

country fried oysters (chincoteague, va) / jalapeno tartar / bourbon pickled blueberries / red wine pickled onions

dynamite shrimp 16

(6) country fried shrimp / thai chili mayo / sriracha / scallions / benne

skillet corn pone 10

bacon, smoked cheddar (chesapeake bay farms, pocomoke, md) + 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) (cape charles, va) (GF*) 16

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

beast burger 22

wagyu blend / provalone / asian slaw / 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 (easton, md) / lemon caper dill aioli / sesame brioche (crack of dawn bakery, berlin, md) / tomato / fries

grilled chicken club 18

grilled all natural chicken breast / lettuce / tomato / red onion / dynamite sauce / smoky bacon / split top roll / fries

fish wrap 18

blackened swordfish / lettuce / tomato / red onion / smashed avocado / peruvian aji verde / spinach 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" bavette steak (roseda farm, monkton, md) / organic field greens / heirloom tomato, pickled onion and cucumber / steak fries / chapel cheddar / truffle vinaigrette (GF*) 16

crabby mac n cheese

FRESH jumbo lump crab (easton, md) / cavatoppi / natty boh beer cheese / panko crumbs / organic mixed greens 15

oyster po' boy

country fried oysters / tomato / chipotle adobo aioli / country pickles / shredded cabbage / hoagie roll (crack of dawn bakery, berlin,md) / house chips —or- organic mixed greens 15

shrimp tacos blackened shrimp / verde /
tomato relish / shredded cabbage / thai purple
sticky rice / white corn tortillas
12

grown up grilled cheese BBQ pulled pork / blackberry balsamic compote / triple cream brie / marbled rye sourdough / mixed organic greens -or- house cooked chips 12

wings citrus honey -or- buffalo / celery / ranch - or- bleu cheese 10

tostadas blackened rockfish / crunchy corn tortillas / tomato relish / shredded cabbage / salsa blanca / monterey jack / hoppin' john (GF*) 8 99

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