



sunday, november 22

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

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

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

stuffed artichokes spinach dip stuffed artichoke bottoms / shaved parmesan / balsamic reduction (GF, V) 12

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

buffalo blow toads natty boh battered blowfish (chincoteague, va) / buffalo sauce / vidalia slaw / bleu cheese dressing 13

shark bites blackened thresher shark (capt. kerry of the f/v sea born) / salsa verde / pickled cucumber and tomato salad / benne seed (GF) 16

steamed shellfish / soups / salads

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

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

middleneck clams (12) (GF*) 12
sandy island, va

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

fisherman’s stew cream base / andouille sausage (roseda farms, monkton, md) / chesapeake bay blue catfish** 10

coco radish soup 9
roasted radish and coconut milk (GF, V, VG)

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

chesapeake bay rockfish... 13

peruvian chicken skewers (2) ... 10

crispy oysters ... 14

grilled veggie skewers (2) ... 8

pomegranate and garlic marinated “never ever” angus beef flank 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) / pimento cheese / pickled onion / 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

shrimp salad wrap steamed gulf shrimp / celery, vidalia and old bay / lemon / saltines / lettuce, tomato and red onion / honey wheat wrap / fries 15

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

chicken salad wrap roasted red pepper / celery and red onion / golden raisins / candied pecans / vidalia dressing / lettuce, tomato and red onion / honey wheat wrap / fries 13

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)

pittsburgh steak salad pomegranate and garlic marinated “never ever” angus beef flank steak (roseda farm, monkton, md / served medium rare) / mixed organic greens (baywater farms, salisbury, md) / tomato / cucumber / pickled onion / smoked cheddar (chesapeake bay farms, pocomoke, md) / fries / truffle vinaigrette (GF*) 11

flank steak bahn mi grilled pomegranate and garlic marinated “never ever” angus beef flank steak (roseda farm, monkton, md / served medium rare) / pickled radish / pickled carrots / kimchi / honey wheat wrap / all natural house cooked chips or mixed organic greens (baywater farms, salisbury, md) 10

fried rockfish wrap crispy fried rockfish / lettuce and tomato / lemon caper dill aioli / honey wheat wrap / all natural house cooked chips or mixed organic greens (baywater farms, salisbury, md) 10

country fried catfish country fried chesapeake bay blue catfish** / corn pone / cajun FRESH crab (j.m. clayton seafood co., cambridge, md) and smoky bacon cream 13

corn flake crusted stuffed french toast roasted butternut squash and triple cream brie / candied pecans / roasted honey crisp apple / maple syrup / crispy pee wee potatoes 7.⁹⁹

smoky tuna melt house smoked yellowfin tuna salad (capt. kerry of the f/v sea born) / sliced tomato / smoked cheddar (chesapeake bay farms, pocomoke, md) / toasted wheatberry bread / all natural house cooked chips or mixed organic greens (baywater farms, salisbury, md) 7.⁹⁹

fish tostadas blackened thresher shark (capt. kerry of the f/v sea born) / crunchy corn tortillas / cilantro tomato relish / crema / refried black beans / 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

chef

alfredo c ramon

chef de cuisine

damien jones

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

chef de cuisine

tony trolan

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