



saturday, april 20

lunch service

small plates

skillet corn pone bacon, smoked cheddar and jalapeno / bourbon butter / candied pecan (GF) 7

stuffed avocado spicy crab salad (a.e. phillips, fishing creek, md) / natty boh battered avocado / miso caramel / micro cilantro 15

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 farm, monkton, md) / caramelized vidalia / horseradish pimento cheese / whole wheat, buttermilk and smoked cheddar biscuits 13

fried green tomatoes cornflake encrusted green tomatoes / pimento cheese / bacon jam / lump crab (a.e. phillips, fishing creek, md) 15

shrimp and lobster dip gulf shrimp / lobster / old bay cream cheese dip / multigrain whole wheat bread boule 15

steamed shellfish / soups / salads

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

cheriton, va middleneck clams (12) (GF*) 10

steamed shrimp jumbo gulf shrimp / old bay / cocktail sauce (GF*) 1/2 lb. . . 12 full lb. . . 23

shellfish and sausage PEI mussels / andouille sausage (GF*) 12

fisherman's stew cream base / andouille sausage / chesapeake bay blue catfish cup 8 bowl 10

caramelized onion and pork belly soup (GF*) croutons cup 7 bowl 9

beet and berry salad pickled beets / berries / black garlic whipped triple cream brie / micro greens / truffle vinaigrette (GF, V, VG*) 12

mixed green salad organic greens / cucumber / pickled onion / grape tomato / candied pecan / bourbon pickled blueberry / sorghum dijon vinaigrette (GF, V, VG) 8

make any salad a meal by adding your choice of grilled or blackened

lump crab cake ... 12
(a.e. phillips, fishing creek, md)

cornflake encrusted oysters ... 12

jumbo gulf shrimp ... 12

organic chicken breast ... 7

monkfish ... 12

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 13

crab cake sandwich lump crab (a.e. phillips, fishing creek, md) / alabama white BBQ / old bay cheddar brioche roll (crack of dawn bakery, berlin, md) / tomato / fries 16

country fried chicken sandwich pimento cheese / smoky bacon / vidalia slaw / pickles / smoky maple brioche roll (crack of dawn bakery, berlin, md) / fries 13

grilled bison burger (new frontier bison, madison, va) / pimento cheese / pickled onion / smoky maple brioche roll (crack of dawn bakery, berlin, md) / sweet potato fries 15

**bison is very lean and is best enjoyed cooked medium or less

lunch features

(available until 3 pm. dine in only. some quantities may be limited)

blackened catfish sandwich chesapeake bay blue catfish** / carolina style mustard BBQ / buttermilk benne roll (crack of dawn bakery, berlin, md) / all natural house cooked chips or mixed organic greens (terrapi farm, berlin, md) 10

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

crispy fried rockfish wrap spicy mayo / lettuce, tomato, onion / honey wheat wrap / all natural house cooked chips or mixed organic greens (terrapi farm, berlin, md) 10

BBQ pork sandwich house smoked BBQ pulled pork / vidalia slaw / pickles / buttermilk benne roll / all natural house cooked chips or mixed organic greens (terrapi farm, berlin, md) 6.⁹⁹

grown up grilled cheese house smoked crispy pork belly / pimento cheese / bacon jam / griddled wheatberry bread / all natural house cooked chips or mixed organic greens (terrapi farm, berlin, md) 6.⁹⁹

vegetarian tacos beyond meat (pea protein) / pickled onion / goat cheese / salsa verde / cabbage / soft corn tortillas (GF, V) 6.⁹⁹

fish tostadas blackened swordfish / crunchy corn tortillas / tomato salsa / salsa blanca / cabbage / smoked cheddar (chesapeake bay farms, pocomoke, md) / rice and beans (GF) 6.⁹⁹
(substitute mixed organic greens or house cooked chips for \$1)

add

bread service liz’s house baked whole wheat onion and beer foccacia / pimento cheese / whipped butter 4

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executive chef

travis wright

chef de cuisine

alfredo c ramon

pastry chef

elizabeth elliot

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