



soups & salads

creamy fisherman's stew **14**
spicy andouille sausage (leidy's farm, harleyville, pa) /
striped bass

mixed green salad **11**
organic farm greens (quindocqua farms, marion station, md)
/ red wine pickled onions / cucumber / cherry
tomato / candied pecan / bourbon pickled
blueberry / herb balsamic dijon 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 / cornflake encrusted oysters
(chincoteague, va) 16 / hanger steak
(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

sunday, march 17

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 / yuzu tobiko

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**
cornflake encrusted oysters (chincoteague, va) / jalapeno
tartar / bourbon pickled blueberries / red wine pickled
onions

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*)

skillet corn pone **10**
bacon, smoked cheddar (chesapeake bay farms, pocomoke,
md) and hot cherry peppers / bourbon butter / candied
pecan (GF N*)

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 sauce / available
as half pound or full pound (GF*)

middleneck clams (12) (kings creek, va) (GF*) **13**

shellfish and sausage **16**
PEI mussels / spicy andouille sausage (leidy's farm,
harleyville, pa)

lighter fare

signature burger 18

"never ever" dry aged angus beef (roseda farms, monk ton, md) / tomato / smoky cheddar (chesapeake bay farms, pocomoke, md) / shark signature sauce / tomato / bacon jam / brioche (crack of dawn bakery, berlin,md) / fries

beast burger 22

bison, elk, boar and wagyu blend / sliced jalapeno / cilantro avocado aioli / tomato / pepper jack / kaiser / sweet potato fries

***this blend is very lean and is best enjoyed cooked medium or less*

crab cake sandwich

FRESH jumbo lump crab (easton, md) / lemon caper dill aioli / sesame brioche (crack of dawn bakery, berlin,md) / tomato / fries

chicken sandwich 16

country fried natural chicken breast / pimento / smoky bacon / pickled onion / brioche / fries

fish wrap 18

blackened striped bass / tomato / red onion / lettuce / 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" hanger steak / organic field greens / cherry tomato / cucumber / red wine pickled onions / fries / truffle vinaigrette (GF*) **16**

corn beef & cabbage

braised cabbage / crispy potatoes / rainbow carrots / sour kroust **14**

fish n' chips country fried striped bass / malt vinegar slaw / fries / jalapeno tartar **14**

Irish nachos

sidewinders / smoky cheddar (chesapeake bay farms, pocomoke, md) / chopped corn beef / bacon / scallions **12**

reuben all natural corned beef / sauerkraut / swiss / shark signature sauce / marbled rye / house cooked chips -or- mixed greens **12**

wings old bay -or- dewey beer stout bbq (dewey brewing co., dewey beach, de) / celery / ranch -or- bleu cheese **10**

bangers and mash brats / roasted garlic and parmesan mash / balsamic caramelized red onion demi glacé / grilled broccolini **12**

corn beef hash fried all natural farm egg / red potato / chopped corned beef / onion / parsley and garlic **8⁹⁹**

tostadas blackened flounder / crunchy corn tortillas / tomato relish / shredded cabbage / salsa blanca / smoky cheddar (chesapeake bay farms, pocomoke, md) / hoppin' john (GF*) **8⁹⁹**
(substitute mixed organic greens or house cooked chips for \$1)

