



friday, november 24

lunch service

small plates

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

stuffed avocado sushi grade yellowfin tuna poke (capt. kerry of the sea born) / natty boh battered avocado / miso caramel 15

cheesesteak biscuits “never ever” angus tenderloin filet (roseda farm, monkton, md) / caramelized vidalia / horseradish pimento cheese / whole wheat, buttermilk and smoked cheddar biscuits 13

shark bites blackened mako (capt. kerry of the sea born) / cheerwine glaze / pickled cucumber and tomato salad / benne seed (GF) 15

crispy oysters panko encrusted oysters / jalapeno tartar / bourbon pickled blueberry / red wine pickled onion (GF) 13

peruvian style tuna pan seared yellowfin tuna (capt. kerry of the sea born / sushi grade / served rare) / aji salsa verde / pickled onion / spiced pepita / anticucho sauce (GF) 15

steamed shellfish / salads / soups

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 / chopped herbs (GF*) 12

fisherman’s stew cream base / andouille sausage / sheepshead cup 8 bowl 10

hot and sour radish soup

organic radish (quindocqua farms, marion station, md) / cilantro / lime (GF, V, VG) cup 7 bowl 9

grilled caesar salad grilled romaine hearts / real caesar dressing / house croutons / shaved parmesan 8

beet and berry salad pickled beets / berries / 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 / buttermilk, yogurt and herb dressing (GF, V, VG*) 8

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

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

organic chicken breast ... 7

jumbo gulf shrimp ... 12

sushi grade big eye tuna ... 12
(capt. kerry of the sea born)

mako ... 12
(capt. kerry of the sea born)

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) / shark signature sauce / bacon jam / smoked cheddar (chesapeake bay farms, pocomoke, md) / multigrain roll (crack of dawn bakery, berlin, md) / organic lettuce (terrapin farm, berlin, md) / fries 13

crab cake sandwich FRESH lump crab (a.e. phillips, fishing creek, md) / alabama white bbq / organic lettuce (terrapin farm, berlin, md) / multigrain roll (crack of dawn bakery, berlin, md) / fries 16

bayou crab cake blackened FRESH lump crab cake (a.e. phillips, fishing creek, md) / hoppin’ john / louisiana crawfish and andouille sausage remoulade 20

lunch features

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

blackened sheephead sandwich sriracha agave drizzle / buttermilk benne roll (crack of dawn bakery, berlin, md) / lettuce / all natural house cooked chips or mixed organic greens (terrapin farm, berlin, md) 6.⁹⁹

meatball ‘boli chorizo sausage meatballs (family butcher, dagsboro, de) / house made dough / marinara / sautéed pepper, onion, portabella / provolone / mixed organic greens (terrapin farm, berlin, md) 6.⁹⁹

tuna and smoky bacon melt smoked yellowfin tuna salad (capt. kerry of the sea born) / smoked bacon / smoked cheddar (chesapeake bay farms, pocomoke, md) / wheatberry bread / all natural house cooked chips or mixed organic greens (terrapin farm, berlin, md) 6.⁹⁹

buffalo flatbread pizza pulled chicken / buffalo sauce / crumbled bleu / smoked bacon / caramelized onion and celery / whole wheat naan bread crust 6.⁹⁹

fish tostadas blackened swordfish (capt. kerry of the sea born) / crunchy corn tortillas / tomato salsa / salsa blanca / organic mizuna (quindocqua farms, marion station, md) / smoked cheddar (chesapeake bay farms, pocomoke, md) / rice and beans (GF) (substitute mixed organic greens or house cooked chips for \$1) 6.⁹⁹

crispy chicken wrap fried chicken / pico de gallo / smoked cheddar (chesapeake bay farms, pocomoke, md) / anticucho sauce / lettuce / honey wheat wrap / all natural house cooked chips or mixed organic greens (terrapin farm, berlin, md) 6.⁹⁹

add

bread service liz’s house baked whole wheat hemp seed and oregano focaccia / pimento cheese / whipped butter 4

please alert your server to any food allergies prior to ordering

executive chef

travis wright

chef de cuisine

alfredo c ramon

pastry chef

elizabeth newell

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

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