



tuesday, may 21
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.

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

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

hot and sour crab soup (GF, V*, VG*) cup 8 bowl 10
lump crab (a.e. phillips, fishing creek, md)

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

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

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

cornflake encrusted soft shell crab ... 12

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

cornflake encrusted soft shell crab BLT jalapeno tartar / smoky bacon / lettuce / tomato / toasted wheatberry bread / all natural house cooked chips or mixed organic greens (terrapi farm, berlin, md) 15

lunch features

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

blackened black drum sandwich lemon caper dill aioli / buttermilk benne roll (crack of dawn bakery, berlin, md) / all natural house cooked chips or mixed organic greens (terrapi farm, berlin, md) 10

tempura monkfish rice bowl tempura battered monkfish / steamed rice / guacamole / black beans / tomato relish / pickled onion 10

crispy catfish sandwich fried chesapeake bay blue catfish** / spicy mayo / lettuce, tomato, onion / buttermilk benne roll (crack of dawn bakery, berlin, md) / all natural house cooked chips or mixed organic greens (terrapi farm, berlin, md) 6.⁹⁹

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

portabella gyro marinated and grilled portabella mushroom / roasted red pepper tzatziki sauce / pickled onion / tomato / naan bread / all natural house cooked chips or mixed organic greens (terrapi farm, berlin, md) (v) 6.⁹⁹

chorizo frittata po' boy chorizo sausage (family butcher, dagsboro, de) / free range farm eggs / roasted red peppers, onion, braised organic kale (quindocqua farms, marion station, md) / provolone / jalapeno tartar / multigrain whole wheat sub roll (crack of dawn bakery, berlin, md) 6.⁹⁹

fish tostadas blackened chesapeake bay blue catfish** / 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)

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add

bread service liz's house baked whole wheat sun dried tomato and basil 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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