



monday, february 18

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 greens 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

buffalo blow toads natty boh battered blowfish (chincoteague, va) / buffalo sauce / bleu cheese 14

shrimp and lobster dip gulf shrimp / lobster / old bay cream cheese dip / multigrain whole wheat bread boule 15
(limited availability**)

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 / mahi mahi cup 8 bowl 10

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

tortilla lime crab soup (GF, V*, VG*) cup 8 bowl 10

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

sushi grade yellowfin tuna ... 12

swordfish ... 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) / shark signature sauce / tomato / bacon jam / smoked cheddar (chesapeake bay farms, pocomoke, md) / brioche roll (crack of dawn bakery, berlin, md) / fries 13

crab cake sandwich lump crab (a.e. phillips, fishing creek, md) / alabama white BBQ / multigrain whole wheat roll (crack of dawn bakery, berlin, md) / tomato / fries 16

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

grilled bison burger (new frontier bison, madison, va) / pimento cheese / pickled onion / 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)

noodle bowl pan seared monkfish / whole wheat soba noodles / chipotle tomato broth / cauliflower, onion, broccoli, brussel sprouts 10

blackened monkfish sandwich peruvian salsa verde / red wine pickled onion / buttermilk benne roll / all natural house cooked chips or mixed organic greens (terrapin farm, berlin, md) 10

smoky tuna melt house smoked yellowfin tuna salad / sliced tomato / smoked cheddar (chesapeake bay farms, pocomoke, md) / toasted wheatberry bread / all natural house cooked chips or mixed organic greens (terrapin farm, berlin, md) 6.⁹⁹

biscuit and gravy uncle tommy’s house baked buttermilk biscuit / creamy sausage gravy / smoked cheddar / fried free range farm egg 6.⁹⁹

buffalo chicken sandwich sweet tea brined fried chicken / buffalo sauce / pickles / tomato / buttermilk benne roll / all natural house cooked chips or mixed organic greens (terrapin farm, berlin, md) 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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