



friday, february 23
lunch service

small plates

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

oysters 'fredo baked oysters (scotts landing shellfish, snow hill, md) / chipotle crème / crispy bacon / sun dried tomato / lump crab (a.e. phillips, fishing creek, md) / scallion (GF) 14

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

blow toads natty boh battered blowfish (chincoteague, va) / buffalo sauce / bleu cheese foam / vidalia slaw / sriracha dust 14

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

shrimp and lobster dip gulf shrimp / lobster (from the andrew g) / old bay cream cheese dip / bread boule (crack of dawn bakery, berlin, md) 15

crispy oysters cornflake encrusted oysters / jalapeno tartar / bourbon pickled blueberry / red wine pickled onion 13

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 / mahi mahi cup 8 bowl 10

spinach and cheddar soup (GF, V) 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

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

organic chicken breast ... 7

jumbo gulf shrimp ... 12

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

crispy oysters ... 12
(chesapeake bay)

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) / 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) / fries 16

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

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

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

lunch features

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

grilled monkfish bowl lobster butter / zucchini, squash, vidalia, cauliflower, shiitake mushroom, celery, fennel / hoppin’ john (GF) 6.⁹⁹

DC style half smoke sausage sandwich smoked and grilled pork and beef sausage / chorizo chili / smoked cheddar / multigrain whole wheat roll (crack of dawn bakery, berlin, md) / all natural house cooked chips or mixed organic greens (terrapi farm, berlin, md) 6.⁹⁹

halibut noodle bowl blackened halibut cheeks / salsa verde / whole wheat soba noodles / apple miso broth / zucchini, squash, brussel sprout, shiitake mushroom 6.⁹⁹

fish tostadas blackened mako (capt. kerry of the sea born) / 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)

old bay encrusted chicken breast alabama white BBQ sauce / mashed cauliflower 6.⁹⁹ *(limited availability**)*

country fried mahi mahi cheesy sun dried tomato grits / ratatouille: squash, tomato, garlic, onion, celery, shiitake mushroom 6.⁹⁹

add

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

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executive chef

travis wright

chef de cuisine

alfredo c ramon

pastry chef

elizabeth newell

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