



saturday, june 16

lunch service

small plates

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

crab avocado spicy crab salad / natty boh battered avocado / miso caramel / micro cilantro 15

fried green tomatoes cornflake encrusted green tomatoes (hummingbird farm, ridgley, md) / pimento cheese / bacon jam / lump crab (GF**) 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

stuffed artichokes spinach dip stuffed artichoke bottoms / shaved parmesan / balsamic reduction (GF, V) 12

shark bites blackened thresher shark (from the f/v labrador) / aji salsa verde / pickled cucumber and tomato salad / benne seed (GF) 15

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

steamed shellfish / soups / salads

**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 (GF*) 12

fisherman's stew cream base / andouille sausage / mahi mahi (capt. kerry the f/v sea born) cup 8 bowl 10

green tomato and basil soup (GF, V, VG)
cup 7 bowl 9

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

organic chicken breast ... 7

jumbo gulf shrimp ... 12

mahi mahi ... 12
(capt. kerry of the f/v sea born)

cornflake encrusted
soft shell crab ... 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 / bacon jam / smoked cheddar (chesapeake bay farms, pocomoke, md) / brioche roll (crack of dawn bakery, berlin, md) / fries 13

crab cake sandwich lump crab / 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

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

soft shell crab club sandwich cornflake encrusted chesapeake bay soft shell crab / jalapeno tartar / lettuce / tomato / smoky bacon / toasted wheatberry bread / fries 15

lunch features

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

mahi mahi sandwich (capt. kerry of the f/v sea born) / sesame and wasabi pea encrusted / spicy orange soy glaze / pickled ginger / buttermilk benne roll (crack of dawn bakery, berlin, md) / all natural house cooked chips or mixed organic greens (terrapi farm, berlin, md) 10

shore pie naan / lump crab / sherry cream / old bay cheddar / tomato relish / arugula 10

blackened thresher shark sandwich (from the f/v labrador) / peruvian salsa verde / benne roll (crack of dawn bakery, berlin, md) / all natural house cooked chips or mixed organic greens (terrapi farm, berlin, md) 6.⁹⁹

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

fish tostadas blackened mahi mahi (capt. kerry of the f/v sea born) / crunchy corn tortillas / tomato salsa / salsa blanca / organic spinach / 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 “everything” focaccia / pimento cheese / whipped butter 4

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executive chef

travis wright

chef de cuisine

alfredo c ramon

pastry chef

elizabeth newell