



monday, october 22
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

fried green tomatoes cornflake encrusted green tomatoes (baywater farms, salisbury, md) / pimento cheese / bacon jam / FRESH lump crab (a.e. phillips, fishing creek, md) 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

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

shark bites blackened mako (capt. kerry of the f/v sea born) / salsa verde / pickled cucumber and tomato salad / benne seed (GF) 15

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 / mako (capt. kerry of the f/v sea born) cup 8 bowl 10

hot and sour coconut soup pepita garnish (GF, V, VG) cup 7 bowl 9

beet and berry salad pickled beets / berries / black garlic whipped 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

cornflake encrusted oysters ... 12

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

crab cake sandwich FRESH 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 / 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)

blackened mako sandwich (capt. kerry of the f/v sea born) / peruvian salsa verde / red wine pickled onion / buttermilk benne roll (crack of dawn bakery, berlin, md) / all natural house cooked chips or mixed organic greens (terrapi farm, berlin, md) 10

andouille sausage sub grilled andouille sausage / provolone / garlic braised organic tatsoi / multigrain whole wheat sub roll / all natural house cooked chips or mixed organic greens (terrapi 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 (willow brook farm, quantico, md) / bacon braised kale 6.⁹⁹

chicken and waffle sliders sweet tea brined buttermilk fried chicken / pimento cheese and bacon waffle / buffalo sauce / pickled slaw / 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

chorizo tacos chorizo sausage (family butcher, dagsboro, de) / cabbage / black bean salsa / guacamole / smoked cheddar / soft corn tortillas / 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 elliott

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