



sunday, july 25
lunch service

available for dine in –and – carryout–

We operate a tiny kitchen, so wait times will be determined by dining room volume. Thank you!

small plates

stuffed avocado FRESH spicy crab salad (russell hall seafood, fishing creek, md) / natty boh battered avocado / miso caramel / tobiko / micro greens 19

skillet corn pone bacon, smoked cheddar and jalapeno / bourbon butter / candied pecan (GF) 10

crispy brussel sprouts crispy fried brussels / balsamic reduction / goat cheese / smoky bacon (GF*, V*, VG*) 14

crispy oysters cornflake encrusted oysters / jalapeno tartar / bourbon pickled blueberries / red wine pickled onions 15

fried green tomatoes cornflake encrusted green tomato (baywater farms, salisbury, md) / FRESH lump crab (russell hall seafood, fishing creek, md) / bacon jam / pimento cheese / micro greens 19

steamed shellfish / soups / salads

in a white wine, lobster, garlic and butter broth.
served with garlic oil brushed baguette.

steamed shrimp jumbo gulf shrimp / old bay / cocktail sauce (GF*) 1/2 lb. . . 13 full lb. . . 25

middleneck clams (12) (GF*) 12
plantation creek, va

shellfish and sausage PEI mussels / andouille sausage (GF*) 13

creamy fisherman's stew 10
spicy andouille sausage (leidy's farm, harleyville, pa) / swordfish

maryland vegetable crab soup (GF) 10
FRESH jumbo lump crab
(russell hall seafood, fishing creek, md)

mixed green salad organic farm greens / cucumber / pickled onion / grape tomato / candied pecan / bourbon pickled blueberry / sorghum dijon vinaigrette (GF, V, VG) 10

make any salad a meal by adding:

FRESH jumbo lump crab cake ... 17
(russell hall seafood, fishing creek, md)

crispy oysters ... 14

jumbo gulf shrimp (6) ... 13

all natural chicken breast ... 10

swordfish... 14

please alert your server to any food allergies prior to ordering

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 16

crab cake sandwich FRESH jumbo lump crab (a.e. phillips, fishing creek, md) / lemon caper dill aioli / whole wheat roll (crack of dawn bakery, berlin, md) / tomato / fries 19

grilled bison burger (new frontier bison, madison, va) / smoked cheddar (chesapeake bay farms, pocomoke, md) / peruvian verde / pickled onion / whole wheat roll (crack of dawn bakery, berlin, md) / sweet potato fries 16
**bison is very lean and is best enjoyed cooked medium or less

fried chicken sandwich country fried all natural chicken breast / pimento cheese / smoky bacon / vidalia slaw / pickles / smoky maple brioche roll (crack of dawn bakery, berlin, md) / fries 15

fish wrap blackened swordfish / lettuce, tomato and red onion / avocado / peruvian verde / honey wheat wrap / fries 15

features

(available until 3 pm / dine in –OR– carry out / some quantities may be limited)

pittsburgh steak salad grilled “never ever” angus tenderloin (roseda farm, monkton, md) / mixed organic greens (baywater farms, salisbury, md) / heirloom tomato, pickled onion and cucumber / fries / smoked cheddar (chesapeake bay farms, pocomoke, md) / truffle vinaigrette (GF*) 13

grown up grilled cheese triple cream brie / parmesan / imported citterio prosciutto / balsamic glaze / griddled wheatberry bread / all natural house cooked chips or mixed organic greens (baywater farms, salisbury, md) 12

cheesesteak sub rib eye steak / caramelized onion and bell peppers / smoked cheddar (chesapeake bay farms, pocomoke, md) / baguette / all natural house cooked chips or mixed organic greens (baywater farms, salisbury, md) 12

swordfish sandwich grilled swordfish / coconut soy glaze / wakame / kaiser roll / all natural house cooked chips or mixed organic greens (baywater farms, salisbury, md) 13

andouille dog spicy andouille sausage (leidy’s farm, harleyville, pa) / beer mustard / vidalia slaw / pickles / new england roll / all natural house cooked chips or mixed organic greens (baywater farms, salisbury, md) 7.⁹⁹

fish tostadas blackened swordfish / crunchy corn tortillas / tomato relish / salsa blanca / cabbage / smoked cheddar (chesapeake bay farms, pocomoke, md) / rice and beans (GF*) 7.⁹⁹
(substitute mixed organic greens or house cooked chips for \$1)

chef

james sambataro

chef de cuisine

damien jones

chef de cuisine

tony trolian

inspired by and created through the vision of **executive chef** / travis wright