



post brunch additional offerings...

available after brunch until dinner service begins

peruvian tuna 15
pan seared bluefin tuna (capt. kerry of the sea born /
sushi grade / served rare) / peruvian aji verde /
spiced pepitas / salsa roja (GF)

steamer stuff

in a white wine, garlic and fresh herb butter broth
served with garlic oil brushed baguette

chincoteague littleneck clams (12) (GF*) 10

steamed shrimp jumbo gulf shrimp / old bay /
cocktail sauce (GF*) 1/2 #. . . 12 full #. . . 23

shellfish and sausage PEI mussels /
andouille sausage / chopped herbs (GF*) 10

favorites

bison burger 14
all natural bison (SB farms, hurlock, md) /
pimento cheese / red wine pickled shallots /
organic lettuce (terrapi farm, berlin, md) /
multigrain roll (crack of dawn bakery, berlin, md) /
sweet potato fries

**bison is very lean and is best enjoyed cooked medium or
under