



monday, march 1

dinner service

*full menu is also available for carry out*

**small plates**

**stuffed avocado** spicy FRESH crab salad (j.m. clayton seafood co., cambridge, md) / natty boh battered avocado / miso caramel / micro greens 16

**cheesesteak biscuits** “never ever” dry aged angus tenderloin filet (roseda farms, monkton, md) / caramelized red onion / horseradish pimento cheese / whole wheat, buttermilk and smoked cheddar biscuits 15

**crispy brussels** pan seared brussel sprouts and heirloom carrots (baywater farms, salisbury, md) / smoky bacon / truffle vinaigrette / candied pecans / bonito (GF, V\*, VG\*) 14

**skillet corn pone** bacon, smoked cheddar and jalapeno / bourbon butter / candied pecan (GF) 8

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

**shrimp and lobster dip** gulf shrimp / lobster / old bay cream cheese dip / multigrain bread boule 16

**wild mushrooms** brown butter seared *lion’s mane, hen of the woods and oyster* mushrooms (king mushrooms, chestertown, md) / roasted fennel and apple emulsion / candied pistachios / parsnip and black truffle goat cheese (GF) 14

**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

**fisherman’s stew** cream base / andouille sausage (leidy’s harleyville, pa) / swordfish (capt. kerry of the f/v sea born) 10

**drunken onion soup** *pearl necklace* oyster stout (flying dog brewery, frederick, md) / root bread crouton / melted gruyere (V, VG\*) 9

**beet and berry salad** pickled beets / berries / whipped black garlic triple cream brie / micro greens / truffle vinaigrette (GF, V, VG\*) 13

**mixed green salad** organic 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 ... 14  
(j.m. clayton seafood co., cambridge, md)

jumbo gulf shrimp (6) ... 13

monkfish... 12

peruvian chicken skewers (2) ... 10

all natural chicken breast... 10

crispy oysters ... 14

pomegranate and garlic marinated  
“never ever” angus beef hanger steak  
skewers (2) (roseda farm, monkton, md) ... 15

**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

## entrees

**tenderloin filet** ancho chile rubbed “never ever” angus beef (roseda farm, monkton, md) / blueberry bbq / mustard green (quindocqua farms, marion station, md), asparagus, cherry tomato and pee wee potato hash (GF) 36  
**make it a surf ‘n turf** – add a maine lobster tail 16

**grilled monkfish** ginger scallion dashi broth / smoked pork belly and bacon / sautéed zucchini, squash, red onion, bell pepper, carrot and cauliflower / mustard green (quindocqua farms, marion station, md) / green tea soba noodles / sesame teriyaki glaze / benne seeds / seaweed salad (GF\*) 30

**corn dusted mahi mahi** black garlic aioli / grilled lemon / creamy potato and ricotta gnocchi with leeks / assorted wild mushrooms (king mushrooms, barclay, md) / scallions / shaved parmesan / benne seeds / garlic sautéed broccolini 32

**crab cakes** FRESH lump crab (j.m. clayton seafood co., cambridge, md) / alabama white BBQ sauce / corn pone / pickled cucumber and tomato salad / green beans / hoppin’ john 32

**duck duo** pan seared duck breast / crispy duck leg and thigh confit / bourbon glaze / benne seeds / sweet potato hash with sautéed shiitake, heirloom carrot (baywater farms, salisbury, md), sea isle red peas and tatsoi (quindocqua farms, marion station, md) / anticucho / candied pecans (GF\*) 36

**vegan entrée** seared jerked cauliflower “steak” / organic quinoa / sautéed yellow squash, butternut squash, zucchini, broccolini, cauliflower, red onion and brussel sprouts / coconut green curry broth / micro greens (V, VG, GF) 27

**pistachio encrusted swordfish** (capt. kerry of the f/v sea born) / fennel basil risotto / mixed bell peppers, heirloom cherry tomatoes, red onion, artichokes, squash, zucchini, and fennel / caper and chardonnay butter sauce / balsamic glaze (GF\*) 32

**short ribs** braised boneless beef short ribs (roseda farm, monkton, md) / pickled red onions / savory beef demi glace / roasted garlic and parmesan mashed potatoes / mustard and pickled pepper vinaigrette / braised collard greens (quindocqua farms, marion station, md) (GF) 30

## lighter fare

**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 15

**grilled bison burger** (new frontier bison, madison, va) / guajillo and roasted red pepper coulis / tomatillo gastrique / pickled onion / smoked cheddar (chesapeake bay farms, pocomoke, md) / whole wheat roll (crack of dawn bakery, berlin, md) / sweet potato fries 15

\*\*bison is very lean and is best enjoyed cooked medium or less

**crab cake sandwich** FRESH jumbo lump crab (j.m. clayton seafood co., cambridge, md) / alabama white BBQ / whole wheat roll (crack of dawn bakery, berlin, md) / tomato / fries 16

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### chef

alfredo c ramon

**chef de cuisine**  
damien jones

**chef de cuisine**  
tony trolan

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