



thursday, september 19  
dinner service

small plates

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

**stuffed avocado** yellowfin tuna poke (capt. kerry of the f/v sea born) / natty boh battered avocado / miso caramel / micro cilantro 15

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

**cheesesteak biscuits** "never ever" dry aged angus tenderloin filet (roseda farms, monkton, md) / caramelized vidalia / horseradish pimento cheese / whole wheat, buttermilk and smoked cheddar biscuits 13

**shrimp and lobster dip** gulf shrimp / lobster / old bay cream cheese dip / multigrain bread boule 15

**sesame encrusted pomfret** seared pomfret (capt. kerry of the f/v sea born) / grilled pineapple, purple radish, cucumber and red onion slaw / leche de tigre / micro cilantro (GF) 15 *limited availability\*\**

**sword bites** blackened swordfish (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, lobster, garlic and butter broth.  
served with garlic oil brushed baguette.**

**cheriton, va littleneck 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 / FRESH lump crab (a.e. phillips, fishing creek, md) cup 8 bowl 10

**roasted sweet potato and coconut soup** (GF, V) cup 7 bowl 9

**beet and berry salad** pickled beets / berries / black garlic 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 / sorghum dijon vinaigrette (GF, V, VG)

make any salad a meal by adding your choice of grilled or blackened

FRESH lump crab cake ... 12  
(a.e. phillips, fishing creek, md)

cornflake encrusted oysters ... 12

jumbo gulf shrimp ... 12

organic chicken breast ... 7

cornflake encrusted soft shell crab ... 12

monkfish ... 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

## entrees

**grilled and butter poached monkfish** curried jackfruit, mango and pineapple glaze / cilantro couscous / pickled aji dulce pepper (chesterfield heirlooms, pittsville, md) / shishito peppers (baywater farms, salisbury, md) / szechuan asparagus and broccoli (GF\*) 29

**duck duo** pan seared duck breast / crispy duck leg and thigh confit / benne bourbon glaze / pecans / heirloom carrot (chesterfield heirlooms, pittsville, md) / black eyed peas / arugula (quindocqua farms, marion station, md), shiitake mushroom, and sweet potato hash (GF\*) 35

**pistachio and herb panko encrusted cobia** bacon jam / pecans / ol' fuskie crab fried rice (*contains sautéed smoky bacon, FRESH lump crab meat* (a.e. phillips, fishing creek, md), *celery, vidalia onion, shishito pepper, and organic carolina gold rice*) (GF\*) 32

**tenderloin filet** "never ever" angus beef (roseda farm, monkton, md) / cabernet shiitake demi glace / garlic parmesan mashed potatoes / eggplant caponata (quindocqua farms, marion station, md) (GF) 35

**cornflake encrusted soft shell crabs** (2) / chipotle aioli / organic potato (baywater farms, salisbury, md), aji dulce pepper, bullhorn pepper (chesterfield heirlooms, pittsville, md), swiss chard (quindocqua farms, marion station, md), and zucchini hash 29

**vegan entree** white balsamic marinated portabella / garlic miso broth / roasted red pepper and tomato coulis / shishito pepper (baywater farms, salisbury, md) / bullhorn pepper (chesterfield heirlooms, pittsville, md) / red onion, shiitake, watermelon radish and cauliflower / long grain wild rice blend (GF, V, VG) 24

**crab cakes** FRESH lump crab (a.e. phillips, fishing creek, md) / alabama white BBQ sauce / corn pone / hoppin' john / pickled cucumber and tomato salad / organic summer squash and zucchini (quindocqua farms, marion station, md) 30

**braised pork shank** (roseda farm, monkton, md) / creole mustard and bourbon gravy / dogfish head namaste white beer battered onion ring (dogfish head brewery, rehoboth, de) / garlic parmesan mashed potatoes / sautéed carrot and asparagus (GF\*) 27

**nori and benne encrusted yellowfin tuna** (capt. kerry of the sea born / sushi grade / served rare) / garlic soy pickled purple radish / shishito pepper (baywater farms, salisbury, md), vidalia onion, shiitake mushroom, watermelon radish, zucchini / whole wheat soba noodles / portabella dashi broth / gochujang / pickled ginger / unagi (GF\*) 29

## 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 13

**crab cake sandwich** FRESH lump crab (a.e. phillips, fishing creek, md) / alabama white BBQ / old bay cheddar brioche roll (crack of dawn bakery, berlin, md) / tomato / fries 16

**cornflake encrusted soft shell crab BLT** jalapeno tartar / smoky bacon / lettuce / tomato / toasted wheatberry bread / fries 15

**grilled bison burger** (new frontier bison, madison, va) / pimento cheese / pickled onions / smoky maple brioche roll (crack of dawn bakery, berlin, md) / sweet potato fries 15

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

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**executive chef**  
travis wright

**chef de cuisine**  
alfredo c ramon

**pastry chef**  
elizabeth elliott