



friday, january 19
dinner service

small plates

skillet corn pone bacon, smoked cheddar and jalapeno / bourbon butter / candied pecan (GF) 7

oysters 'fredo baked oysters (scotts landing shellfish, snow hill, md) / chipotle crème / crispy bacon / sun dried tomato / lump crab (a.e. phillips, fishing creek, md) / scallion (GF) 15

shrimp and lobster dip gulf shrimp / lobster (from the andrew g) / old bay cream cheese dip / bread boule (crack of dawn bakery, berlin, md) 15

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

stuffed avocado sushi grade yellowfin tuna poke (capt. kerry of the sea born) / natty boh battered avocado / miso caramel 15 (limited availability**)

buffalo blow toads natty boh battered blowfish (chincoteague, va) / buffalo sauce / bleu cheese foam / vidalia slaw 14

sword bites blackened swordfish / blood orange and maple glaze / benne seed / pickled cucumber and tomato salad (GF) 15

crispy oysters cornflake encrusted oysters / jalapeno tartar / bourbon pickled blueberry / red wine pickled onion 13

steamed shellfish / salads / soups

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

cheriton, va midleneck 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 / chopped herbs (GF*) 12

fisherman's stew cream base / andouille sausage / swordfish cup 8 bowl 10

smoked pork chili house smoked pulled pork / beans / vegetables / smoked cheddar (GF) cup 7 bowl 9

grilled caesar salad grilled romaine hearts / real caesar dressing / house croutons / parmesan 8

beet and berry salad pickled beets / berries / 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

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

organic chicken breast ... 7

jumbo gulf shrimp ... 12

monkfish ... 12

crispy oysters ... 12
(chesapeake bay)

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

grey tilefish lobster butter / crispy oysters / lobster mashed potato / tatsoi (terrapin farm, berlin, md) /
BBQ broth (GF**) 28

steak frites “never ever” angus beef ribeye (roseda farm, monkton, md) / garlic and parmesan creme /
crispy potato wedges / grape tomato, red cabbage (baywater farms, salisbury, md), zucchini, shiitake mushroom,
cauliflower, brussel sprouts, squash, bell pepper (GF) 35

pan seared mahi mahi grilled lemon / tzatziki sauce / couscous / cauliflower, bell pepper, onion, zucchini,
squash, spinach, heirloom carrot (baywater farms, salisbury, md) 28

vegan entree pan seared portabella mushroom / anticucho sauce / squash noodles /
roasted cauliflower and garlic broth / cauliflower, bell pepper, onion, zucchini, squash, spinach (GF, V, VG) 22

granny filet 3.0 “never ever” angus beef (roseda farm, monkton, md) / pecan and bleu cheese pate /
horseradish glazed apple and vidalia / braised organic greens (baywater farms, salisbury, md) /
lobster mashed potato (GF) 35

grilled monkfish sweet and spicy watermelon chili sauce / cauliflower, onion, bell pepper / pee wee potato (GF) 28

duck duo pan seared duck breast / crispy duck leg and thigh confit / bourbon glaze / benne seed / radish /
butternut squash and sorghum puree / black eyed pea, celery, vidalia, sweet potato, shiitake mushroom and
brussel sprout hash (GF) 35

crab cakes lump crab (a.e. phillips, fishing creek, md) / alabama white BBQ sauce / corn pone / hoppin’ john /
squash and zucchini 30

pork shank (leidy’s, harleysville, pa) / pickled onions / creole mustard and bourbon gravy / grilled pineapple /
roasted garlic and parmesan mashed potato / zucchini, onion, mushroom, bell pepper, spinach (GF) 25

lighter fare

signature burger “never ever” dry aged angus beef (roseda farm, monkton, md) / shark signature sauce /
bacon jam / smoked cheddar (chesapeake bay farms, pocomoke, md) / brioche roll (crack of dawn bakery, berlin, md) /
organic lettuce (terrapin farm, berlin, md) / fries 13

crab cake sandwich lump crab (a.e. phillips, fishing creek, md) / alabama white bbq /
organic lettuce (terrapin farm, berlin, md) / multigrain whole wheat roll (crack of dawn bakery, berlin, md) / fries 16

country fried chicken sandwich pimento cheese / vidalia slaw / organic lettuce (terrapin farm, berlin, md) / pickles /
multigrain whole wheat roll (crack of dawn bakery, berlin, md) / fries 13

bayou crab cake blackened lump crab cake (a.e. phillips, fishing creek, md) / hoppin’ john /
louisiana crawfish and andouille sausage remoulade 20

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executive chef

travis wright

chef de cuisine

alfredo c ramon

pastry chef

elizabeth newell

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