



**monday, may 10**

**dinner service**

*full menu is also available for carry out*

**small plates**

**stuffed avocado** FRESH spicy crab salad (easton, maryland) / natty boh battered avocado / miso caramel / tobiko / micro greens 17

**crispy brussels** pan seared brussel sprouts / heirloom carrots (baywater farms, salisbury, md) / smoked 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

**bao buns** grilled "never ever" angus beef (roseda farm, monkton, md) / sweet chili pickled cucumber and radish / mandarin orange and ginger sauce 15

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

**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  
mattawoman creek, va

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

**fisherman's stew** cream base / andouille sausage (leidy's farm, harleyville, pa) / scallops (capt. derek of the f/v second to none) 10

**miso ginger carrot soup** (V, VG, GF) 9  
napoli carrots (quindocqua farms, marion station, md)

**beet and berry salad** pickled beets / berries / whipped black garlic triple cream brie / baby watercress (baywater farms, salisbury, md) / 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  
(easton, maryland)

jumbo gulf shrimp (6) ... 13

swordfish... 12

all natural chicken breast... 10

crispy oysters ... 14

**please alert your server to any food allergies prior to ordering**

## entrées

**peppercorn encrusted tenderloin filet** grilled “never ever” angus beef (roseda farm, monkton, md) / goat cheese cream / grilled asparagus (baywater farms, salisbury, md) / garlic and parmesan mashed potatoes / cabernet and white balsamic reduction (GF) 36

**make it a surf ‘n turf** – add 5 oz. cold water lobster tail (maine) 16

**jerk swordfish** pineapple salsa / squash, zucchini, bell pepper, cauliflower, red onion and spinach (quindocqua farms, marion station, md) / fresno salsa blanca / lobster mashed potatoes (GF) 32

**ny strip** 12 oz. grilled angus beef (jw treuth meat, catonsville, md) / soy ginger glaze / heirloom carrot, sweet corn, vidalia, bell pepper and pee wee potato hash / benne / scallion (GF) 36

**crab cakes** FRESH jumbo lump crab (easton, maryland) / lemon caper dill aioli / corn pone / pickled cucumber and tomato salad / squash and zucchini / hoppin’ john 34

**duck duo** savory spiced duck breast / pomegranate and blood orange cherry glaze / crispy duck leg and thigh confit / bourbon glaze / benne seeds / parsnip purée / wild mushrooms (king mushrooms, chestertown, md) / butternut squash, heirloom carrot and asparagus (baywater farms, salisbury, md) / spinach (quindocqua farms, marion station, md) / candied pecans (GF\*) 36

**vegan entrée** cabernet and balsamic marinated portobella and trumpet mushrooms (king mushrooms, chestertown, md) / sautéed cauliflower, mixed bell pepper, squash, zucchini and vidalia / organic farro and spinach couscous / fennel marjoram tomato emulsion / micro greens / truffle roasted pistachios (V, VG, GF\*) 28

**braised pork shank** (leidy’s, harleysville, pa) / carolina mustard ‘q / savory pork and vegetable jus / roasted garlic and parmesan mashed potatoes / sautéed farm greens (quindocqua farms, marion station, md) / pickled onion (GF\*) 30

**scallops** gochujang seared sea scallops (capt. derek of the f/v second to none) / coconut wasabi / ginger and mushroom infused basmati rice / sautéed broccolini / seaweed salad / pickled ginger (GF) 34

**mahi mahi** corn dusted mahi mahi / vidalia jam / ol’ fuskie crab fried rice: FRESH lump crab (easton, md), smoky bacon, roasted cherry tomato / spinach (quindocqua farms, marion station, md), vidalia, celery, shishito pepper (baywater farms, salisbury, md) and charleston gold aromatic brown rice / creamed sweet corn / charred tomatillo and cilantro coulis / spiced pepitas (GF) 36

## 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) / smoked cheddar (chesapeake bay farms, pocomoke, md) / guajillo chipotle emulsion / tomatillo gastrique / pickled onion / 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 (easton, maryland) / lemon caper dill aioli / whole wheat roll (crack of dawn bakery, berlin, md) / tomato / fries 16

**please alert your server to any food allergies prior to ordering**

**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

**GF** = gluten free **V** = vegetarian **VG** = vegan

**GF\*, V\*, VG\*** dietary restriction can be accommodated with a modification