



**sunday, december 9**  
**dinner service**

**small plates**

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

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

**fried green tomatoes** cornflake encrusted green tomatoes (quindocqua farms, marion station, 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 farm, monkton, md) / caramelized vidalia / horseradish pimento cheese / whole wheat, buttermilk and smoked cheddar biscuits 13

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

**peruvian style tuna** pan seared big eye tuna (capt. kerry of the f/v sea born / sushi grade / served rare) / peruvian salsa verde / anaticucho sauce / red wine pickled onions / spiced pepitas (GF) 15

**steamed shellfish / soups / salads**

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

**fisherman’s stew** cream base / andouille sausage / mahi mahi cup 8 bowl 10

**cheriton, va middleneck clams** (12) (GF\*) 10

**curried carrot and coconut soup** (GF, V, VG) cup 7 bowl 9

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

**beet and berry salad** pickled beets / berries / black garlic whipped triple cream brie / micro greens / truffle vinaigrette (GF, V, VG\*) 12

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

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

organic chicken breast ... 7

jumbo gulf shrimp ... 12

cornflake encrusted oysters ... 12

swordfish ... 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

**pan seared big eye tuna** (capt. kerry of the f/v sea born / sushi grade / served rare) / spicy crab salad / strawberry ginger glaze / thai purple rice / carrot, cauliflower, onion, mizuna (quindocqua farms, marion station, md) (GF) 30

**grilled new york strip** “never ever” dry aged angus beef (roseda farm, monkton, md) / espresso and ancho steak sauce / pee wee potatoes / broccoli, carrot, onion, watermelon radish, grape tomato, cauliflower, shiitake mushroom, organic swiss chard (GF) 35

**crab cakes** FRESH lump crab (a.e. phillips, fishing creek, md) / alabama white BBQ sauce / corn pone / hoppin’ john / brussel sprouts 30

**short ribs** braised boneless beef short ribs / savory beef and vegetable gravy / smoked cheddar mashed potatoes / broccoli, onion, fennel, shiitake mushroom, cauliflower, carrot, organic mizuna (GF) 30

**vegan entree** pan seared cauliflower “steak” / balsamic glaze / roasted tomato and bell pepper coulis / organic quinoa / broccoli, onion, fennel, shiitake mushroom, cauliflower, carrot, organic mizuna (GF, V, VG) 22

**duck duo** pan seared duck breast / crispy duck leg and thigh confit / bourbon glaze / pecans / organic tatsoi / black eyed peas, shiitake mushroom, heirloom carrot, sweet potato hash (GF) 35

**corn dusted mahi mahi** smoked vidalia jam / ol’ fuskie crab fried rice (contains bacon) / organic tatsoi / organic carrot puree (quindocqua farms, marion station, md) (GF) 28

**grilled tenderloin filet** “never ever” dry aged angus beef (roseda farm, monkton, md) / ancho mushroom demi glaze / lobster mashed potatoes / braised organic greens (GF) 35

**grilled swordfish** carolina style mustard BBQ / dirty rice: beef, sausage, onion, pepper, tomato, wild rice (GF) 28

## lighter fare

**signature burger** “never ever” dry aged angus beef (roseda farm, monkton, md) / shark signature sauce / tomato / bacon jam / smoked cheddar (chesapeake bay farms, pocomoke, md) / 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 / multigrain whole wheat roll (crack of dawn bakery, berlin, md) / tomato / fries 16

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

**grilled bison burger** (new frontier bison, madison, va) / pimento cheese / pickled onion / 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 elliot