



friday, october 30

dinner service

full menu is also available for carry out

small plates

stuffed avocado yellowfin tuna poke (capt. kerry of the f/v sea born) / natty boh battered avocado / miso caramel / micro greens 16

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

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

stuffed artichokes spinach dip stuffed artichoke bottoms / shaved parmesan / balsamic reduction (GF, V) 12

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

buffalo blow toads natty boh battered blowfish (chincoteague, va) / buffalo sauce / vidalia slaw / bleu cheese dressing 13

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
sandy island, va

shellfish and sausage
PEI mussels / andouille sausage
(leidy's, souderton, pa) (GF*) 13

fisherman's stew cream base / andouille sausage (roseda farms, monkton, md) / scallops (f/v second to none) 10

crab and miso soup
FRESH lump crab (j.m. clayton seafood co., cambridge, md) / tofu / shiitake, scallion, vidalia and heirloom carrot (baywater farms, salisbury, md) (GF, V*, VG*) 10

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)

swordfish ... 12

jumbo gulf shrimp (6) ... 13

(capt. kerry of the f/v sea born)

grilled veggie skewers (2) ... 8

peruvian chicken skewers (2) ... 10

crispy oysters ... 14

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

cornflake encrusted soft shell crab ... 14

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 “never ever” angus beef (roseda farm, monkton, md) / apple pecan puree / bleu cheese crumble / crispy truffled fingerling potatoes / grilled asparagus / balsamic glaze (GF*) 36

make it a surf ‘n turf – add a maine lobster tail 16

cornflake encrusted soft shell crabs (2) (capt. kerry of the f/v sea born) / charred pepper relish / cilantro emulsion / asparagus, fennel, squash, eggplant, shiitake, mixed peppers (baywater farms, salisbury, md) and tatsoi (quindocqua farms, marion station, md) / lobster mashed potatoes 32

vegan entrée pan seared cauliflower “steak” / anticucho sauce / organic zucchini and squash noodles / coco gochujang broth / cauliflower, broccoli, brussels, red onion and watermelon radish (baywater farms, salisbury, md) / micro green salad (V, VG, GF) 27

pistachio encrusted swordfish (capt. kerry of the f/v sea born) / arugula basil pesto / sautéed anaheim pepper, green pepper (quindocqua farms, marion station, md), red onion, shiitake mushroom, fennel and eggplant / porcini mushroom and sundried tomato risotto / rosemary infused white balsamic reduction (GF*) 34

crab cakes FRESH lump crab (j.m. clayton seafood co., cambridge, md) / alabama white BBQ sauce / corn pone / pickled cucumber and tomato salad / summer squash medley (baywater farms, salisbury, md) / hoppin’ john 32

duck duo pan seared duck breast / crispy duck leg and thigh confit / bourbon glaze / benne seeds / sweet potato and black eyed pea hash with sautéed shiitake mushroom, heirloom carrot (baywater farms, salisbury, md) and tatsoi (quindocqua farms, marion station, md) / golden raisin and balsamic emulsion / candied pecans (GF*) 36

pan seared yellowfin tuna (capt. kerry of the f/v sea born / sushi grade / served rare) / spicy FRESH lump crab salad (j.m. clayton seafood co., cambridge, md) / sautéed tatsoi (quindocqua farms, marion station, md), asparagus, broccoli, cauliflower, shiitake mushroom, red onion, green bell pepper and squash / couscous 32

pan seared pork chop (leidy’s, souderton, pa) / vidalia jam / roasted garlic and parmesan mashed potatoes / white wine sautéed broccolini (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) / pimento cheese / 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 (j.m. clayton seafood co., cambridge, md) / alabama white BBQ / whole wheat roll (crack of dawn bakery, berlin, md) / tomato / fries 16

cornflake encrusted soft shell crab BLT (capt. kerry of the f/v sea born) / jalapeno tartar / smoky bacon / lettuce / tomato / toasted wheatberry bread / fries 16

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chef

alfredo c ramon

chef de cuisine

damien jones

chef de cuisine

tony trolian

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

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