



sunday, november 22

dinner service

*full menu is also available for carry out*

### small plates

**stuffed avocado** spicy FRESH crab salad (j.m. clayton seafood co., cambridge, md) / natty boh battered avocado / miso caramel / micro greens 16

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

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

**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

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

**shark bites** blackened thresher shark (capt. kerry of the f/v sea born) / salsa verde / pickled cucumber and tomato salad / benne seed (GF) 16 *limited availability \*\**

### 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 (GF\*) 13

**fisherman's stew** cream base / andouille sausage (roseda farms, monkton, md) / chesapeake bay blue catfish\*\* 10

*\*\*these catfish are invasive to our waters. please join us in helping to eradicate this delicious but destructive species.*

**coco radish soup** roasted radish / coconut milk (GF, V, VG) 9

**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)

jumbo gulf shrimp (6) ... 13

swordfish ... 12  
(capt. kerry of the f/v sea born)

peruvian chicken skewers (2) ... 10

crispy oysters ... 14

grilled veggie skewers (2) ... 8

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

**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) / shiitake mushroom demi glace / grilled asparagus / roasted garlic and parmesan mashed potatoes / balsamic glaze (GF) 36

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

*limited availability \*\**

**grilled swordfish** pickled onions / roasted red pepper and guajillo coulis / lobster mashed potatoes / grilled asparagus (GF) 30

**vegan entrée** seared cauliflower “steak” / mixed bell peppers, ninja radish (chesterfield heirlooms, pittsville, md), butternut squash, golden cauliflower (baywater farms, salisbury, md), kale (quindocqua farms, marion station, md), zucchini, squash, broccoli and red onion / coconut sweet potato puree / chili basil coulis / pickled beet and micro green salad (V, VG, GF) 27

**corn dusted black sea bass** vidalia jam / benne seeds / sautéed arugula (quindocqua farms, marion station, md), mixed peppers, heirloom carrots (baywater farms, salisbury, md), shiitake mushroom, vidalia onion, fennel and eggplant / creamy cajun grits with smoked cheddar (chesapeake bay farms, pocomoke, md) / roasted carrot and maple drizzle (GF) 32

**crab cakes** FRESH lump crab (j.m. clayton seafood co., cambridge, md) / alabama white BBQ sauce / corn pone / pickled cucumber and tomato salad / 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 hash with sautéed shiitake mushroom, heirloom carrot (baywater farms, salisbury, md), black eyed peas and arugula (quindocqua farms, marion station, md) / anticucho / candied pecans (GF\*) 36

**pan seared chesapeake bay rockfish** bourbon sorghum / kale (quindocqua farms, marion station, md), butternut squash, golden cauliflower (baywater farms, salisbury, md), zucchini, squash, broccoli, red onion, mixed bell peppers and ninja radish (chesterfield heirlooms, pittsville, md) / creamy polenta (GF) 32

**short ribs** braised boneless beef short ribs (roseda farm, monkton, md) / pickled onions / savory beef demi glace / roasted garlic and parmesan mashed potatoes / braised collard greens (quindocqua farms, marion station, md) / blueberry and blackberry gastrique (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

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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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