



tuesday, march 20
dinner service

small plates

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

oysters 'fredo baked chesapeake bay oysters / chipotle crème / crispy bacon / sun dried tomato / lump crab (a.e. phillips, fishing creek, md) / scallion (GF) 14

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

crab stuffed avocado spicy crab salad (a.e. phillips, fishing creek, md) / natty boh battered avocado / miso caramel / micro cilantro 15

shrimp and lobster dip gulf shrimp / lobster / old bay cream cheese dip / multigrain whole wheat bread boule (crack of dawn bakery, berlin, md) 15

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

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 middleneck 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 / chesapeake bay blue catfish cup 8 bowl 10

lamb stew lamb / vegetables / potatoes / savory lamb broth (GF) cup 8 bowl 10

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

mahi mahi ... 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

chesapeake bay rockfish sweet tea glaze / benne seed / charleston gold risotto / organic bok choy (quindocqua farms, marion station, md) / grilled asparagus (GF) 28

st. pat's grilled ribeye "never ever" dry aged angus beef (roseda farm, monkton, md) / irish red ale demi glace / red wine pickled grapes / rosemary roasted pee wee potatoes / charred and Guinness braised cabbage (GF) 35

corn dusted black sea bass (capt. mike of the f/v instigator) / sun dried tomato pistachio pesto / ricotta and potato gnocchi / vodka and tomato crème / heirloom carrot, red onion, brussel sprouts, red cabbage, ninja radish (baywater farms, salisbury, md) 28

duck duo pan seared duck breast / crispy duck leg and thigh confit / bourbon glaze / pecan / anticucho sauce / black eyed pea, sweet potato, shiitake mushroom and brussel sprout hash (GF) 35

grilled mahi mahi broccoli kimchi / pork fried couscous and organic quinoa / cauliflower, asparagus, brussel sprout, red onion, heirloom carrot, shiitake mushroom, fennel 28

vegan entree grilled portabella mushroom / organic quinoa / sweet potato and maple puree / shiitake mushroom, cabbage, fennel, vidalia, heirloom carrot, cauliflower, asparagus (GF, V, VG) 22

grilled tenderloin filet "never ever" dry aged angus beef (roseda farm, monkton, md) / bernaise / lobster and parmesan polenta / grilled organic bok choy (quindocqua farms, marion station, md) (GF) 35

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

pork shank (leidy's, harleysville, pa) / creole mustard and bourbon gravy / pickled onion / roasted garlic and parmesan mashed potatoes / shiitake mushroom, cabbage, fennel, onion, cauliflower, asparagus, heirloom carrot (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) / fries 13

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

country fried chicken sandwich pimento cheese / vidalia slaw / 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

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 newell

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