



soups & salads

chef jim's cream of crab 14
fresh tarragon / cream sherry / md jumbo lump crab
(easton, md) (GF)

manhattan mussel chowder 12
lobster broth / mussels / fresh lobster / squash /
zucchini / shallots / mixed bell peppers / diced
potatoes / clam juice / tomatoes

baby iceberg wedge 14
cherry tomato / red wine pickled onion / smoky bacon
/ bleu cheese / fig balsamic / bleu cheese dressing
(GF, V*, VG*)

beet & berry salad 14
pickled beets / berries / whipped black garlic triple
cream brie / truffle vinaigrette (GF V)

mixed green salad 12
organic farm greens (quindocqua farms, marion station, md)
/ red wine pickled onions / cucumber / cherry tomato
/ candied pecan / bourbon pickled blueberries /
morello cherry white balsamic vinaigrette (N*,GF, V, VG*)

make it a meal by adding:

jumbo lump crab cake...22 / 5oz bavette steak (roseda farm,
monkton, md)...24 / all natural chicken breast (bell and evans,
fredericksburg,pa)...10 / u-10 scallops(3)...21 / striped bass...17

**N= nut allergy GF= gluten free V= vegetarian VG= vegan
N*, GF*, V*, VG* = meets dietary restrictions with a
modification.**

****consuming raw or undercooked meats may result in food born
illness.**

dinner service

monday, april 8

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

small plates

stuffed avocado 23
spicy jumbo lump crab salad (russell hall, fishing creek, md)
/ natty boh beer battered avocado / miso caramel /
red tobiko

shrimp and lobster dip 20
gulf shrimp / lobster / old bay cream cheese dip /
multigrain whole wheat bread boule
(crack of dawn bakery, berlin, md)

truffalo brussels 18
pan seared brussel sprouts / smoky bacon /
butternut squash / heirloom carrots / gorgonzola /
truffle vinaigrette / shark bite buffalo / candied pecans
(N*,GF, V*, VG*)

skillet corn pone 10
bacon, smoked cheddar (chesapeake bay farms, pocomoke,
md) + hot cherry peppers / bourbon butter / candied
pecan (GF)

crispy oysters 18
country fried oysters (chincoteague, va) / jalapeno tartar /
bourbon pickled blueberries / red wine pickled onions

steamed shellfish

*white wine, lobster, garlic and butter broth with garlic oil
brushed ciabatta (crack of dawn bakery, berlin, md)*

steamed shrimp half 15 | full 27
jumbo gulf shrimp / old bay / cocktail (GF*)

shellfish and sausage 15
PEI mussels / spicy andouille sausage (leidy's farm,
souderton, pa) (GF*)

middleneck clams (12) 16
(cape charles, beach front, va) (GF*)

entrées

make any meal a surf n’ turf – 5^{oz} cold water lobster tail...22 / crabcake ...22 / black garlic butter seared u-10 scallops (3)...20

steak n’ cake 5^{oz} “never ever” angus beef tenderloin filet (roseda farm, monkton, md) / fresh jumbo lump crab (russell hall, fishing creek, md) / cowboy compound butter / grilled asparagus / roasted garlic parmesan mashed potato / balsamic reduction (GF*) **52**

poor man’s surf n’ turf 5^{oz} “never ever” angus beef bavette steak (roseda farm, monkton, md) / grilled and butter poached monkfishcowboy compound butter / grilled asparagus / roasted garlic parmesan mashed potato / balsamic reduction (GF*) **40**

½ chicken citrus rosemary marinated grilled chicken (bell + evans, fredericksburg, pa) / pineapple jerk glaze / crispy brussels / roasted red pepper butter / chimmichurri / yukon gold mashed potatoes **38**

smothered pork chop country fried duroc pork chop (leidy’s farm, souderton, pa) / caramelized red onion demi glaze / white wine sautéed broccolini / roasted garlic parmesan mashed potato **38**
**limited availability...

duck duo seven spiced duck breast (crescent duck farm, aquebogue, ny) / crispy duck leg confit / sour cherry orange glaze / butternut squash, portobello mushrooms, sweet potato, and brussels / rainbow chard (quindocqua farms, marion station, md) / candied pecan (N*,GF*) **45**

crab cakes (2) fresh jumbo lump crab (russell hall, fishing creek, md) / lemon caper dill aioli / sunburst squash and dunja zucchini / corn pone / sherry pickled cucumber tomato salad / hoppin’ john **42**

vegan rosemary roasted red pepper risotto / marinated portobello mushroom cap / coconut spiced cauliflower puree / roma tomato caper bruschetta / basil emulsion (VG, GF) **30**

striped bass pan seared striped bass / mixed bell peppers, red onion, celery, squash, and zucchini / winterbor kale (quindocqua farms, marion station, md) / herb basmati / citrus ponzu / radish cabbage slaw / gochujang aioli (GF*) **42**

softshells country fried softshells (2) (easton, md) / southern style grits / braised collard greens / chicken and chorizo potlikker / red onion, celery, squash and zucchini / cajun crawfish remoulade **43**

lighter fare

signature burger **18**
“never ever” dry aged angus beef (roseda farm, monkton, md) / tomato / smoky cheddar (chesapeake bay farms, pocomoke, md) / shark signature sauce / bacon jam / brioche roll (crack of dawn bakery, berlin, md) / fries

beast burger **22**
bison, elk, boar and wagyu blend / roasted red pepper bruschetta / farm greens (quindocqua farms, marion station, md) / smoky bacon / lemon aioli / mozzarella / pretzel bun / sweet potato fries
**this blend is very lean and is best enjoyed cooked medium or less

crab cake sandwich **24**
FRESH jumbo lump crab (russell hall, fishing creek, md) / lemon caper dill aioli / sesame brioche (crack of dawn bakery, berlin, md) / tomato / fries



executive chef

Jim Sambataro
inspired by and created
through the vision of executive chef / travis wright
**Please note: menu prices listed are for cash payment
A 3.5% credit card convenience fee will be added for all charge purchases. Thank you.