



monday, may 20
dinner service

small plates

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

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

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 farm, monkton, md) / caramelized vidalia / horseradish pimento cheese / whole wheat, buttermilk and smoked cheddar biscuits 13

fried green tomatoes cornflake encrusted green tomatoes / pimento cheese / bacon jam / FRESH lump crab (a.e. phillips, fishing creek, md) 15

shrimp and lobster dip gulf shrimp / lobster / old bay cream cheese dip / multigrain whole wheat bread boule 15

cornflake encrusted soft shell crab cajun whole grain mustard cream sauce / sautéed spring peas and asparagus (stag run farm, georgetown, de) / basil emulsion 15

steamed shellfish / soups / salads

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 (GF*) 12

fisherman’s stew cream base / andouille sausage / chesapeake bay blue catfish cup 8 bowl 10

hot and sour crab soup (GF, V*, VG*) cup 8 bowl 10
lump crab (a.e. phillips, fishing creek, md)

beet and berry salad pickled beets / berries / black garlic whipped 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 / sorghum dijon vinaigrette (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)

cornflake encrusted oysters ... 12

jumbo gulf shrimp ... 12

organic chicken breast ... 7

cornflake encrusted soft shell crab ... 12

monkfish ... 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

grilled and butter poached monkfish peruvian salsa verde / pickled onion / lobster mashed potatoes / cauliflower, squash, zucchini, red onion, watermelon radish, shiitake mushroom, spinach (chesterfield heirlooms, pittsville, md) (GF) 28

duck duo pan seared duck breast / crispy duck leg and thigh confit / benne bourbon glaze / pecans / shiitake mushroom, heirloom carrot, organic kale, spring pea, sweet potato hash (GF*) 35

pan seared chesapeake bay rockfish spring pea puree / smoked vidalia jam / benne seed / ol' fuskie crab fried rice / crispy bacon / celery, vidalia, asparagus (stag run farm, georgetown, de) (GF) 30

grilled tenderloin filet "never ever" angus beef (roseda farm, monkton, md) / portabella mushroom marsala sauce / pee wee potatoes / cauliflower, squash, zucchini, red onion, watermelon radish, shiitake mushroom, spinach (chesterfield heirlooms, pittsville, md) (GF*) 35

soft shell crabs (2) cornflake encrusted jumbo soft shell crabs (deal island, md) / basil emulsion / pickled strawberry pico de gallo / fried green tomatoes / pimento cheese grits 28

vegan entree white balsamic marinated portabella mushroom / organic quinoa / toasted pistachio / spinach, basil and pistachio chimichurri / roasted red pepper and charred onion coulis / squash, grape tomato, red onion, shiitake mushroom, zucchini, asparagus, spinach (GF, V, VG) 22

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

short ribs braised boneless beef short ribs / savory beef and vegetable gravy / red wine pickled grapes / roasted garlic and parmesan mashed potato / squash, grape tomato, red onion, cauliflower, shiitake mushroom, zucchini, spinach (GF) 26

pan seared dayboat scallops (from the f/v capt. dell) / brown butter / roasted red pepper tzatziki / tomato basil crab salad / creamy portabella, spinach and asparagus farro (GF*) 30

jim's cioppino clams / mussels / chesapeake bay blue catfish** / dayboat scallops (from the f/v capt. dell) / shrimp / lump crab (a.e. phillips, fishing creek, md) / calamari tomato broth / crostini (GF*) 35

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

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 13

crab cake sandwich FRESH lump crab (a.e. phillips, fishing creek, md) / alabama white BBQ / old bay cheddar brioche roll (crack of dawn bakery, berlin, md) / tomato / fries 16

cornflake encrusted soft shell crab BLT jalapeno tartar / smoky bacon / lettuce / tomato / toasted wheatberry bread / fries 15

grilled bison burger (new frontier bison, madison, va) / pimento cheese / pickled onion / smoky maple 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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chef de cuisine
alfredo c ramon

executive chef
travis wright

pastry chef
elizabeth elliot