



tuesday, october 23
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 cilantro 15

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

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

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

shark bites blackened mako (capt. kerry of the f/v sea born) / salsa verde / pickled cucumber and tomato salad / benne seed (GF) 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 / mako (capt. kerry of the f/v sea born) cup 8 bowl 10

hot and sour coconut soup pepita garnish (GF, V, VG) cup 7 bowl 9

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 / buttermilk, yogurt and herb dressing (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)

organic chicken breast ... 7

jumbo gulf shrimp ... 12

cornflake encrusted oysters ... 12

swordfish ... 12
(capt. kerry of the sea born)

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

pan seared chesapeake bay blue catfish** coconut ginger puree / thai purple rice / brussel sprouts, cauliflower, onion, shiitake mushroom, organic bok choy (GF) 28

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

grilled tenderloin filet “never ever” dry aged angus beef (roseda farm, monkton, md) / peruvian style steak sauce / herbed lemon butter / cheesy au gratin potatoes / sautéed brussels, onions, heirloom carrots, green beans, celery, cauliflower, organic tatsoi (GF) 35

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

braised pork shank (leidy’s harleysville, pa) / whole grain mustard and bourbon jus / red wine pickled onion / roasted garlic and parmesan mashed potato / heirloom carrot, green bean, cauliflower, vidalia, organic bok choy (quindocqua farms, marion station, md) (GF) 26

grilled monkfish yuzu, chili and coconut glaze / lobster mashed potatoes / sautéed brussels, onions, heirloom carrots, green beans, celery, cauliflower, organic tatsoi (GF) 28

vegan entree balsamic marinated portabella mushroom / roasted garlic and red pepper coulis / organic quinoa / heirloom carrot, green bean, cauliflower, vidalia, organic bok choy (quindocqua farms, marion station, md) (GF, V, VG) 22

pan seared mako (capt. kerry of the f/v sea born) / smoked vidalia jam / benne seed / fried green tomatoes / pimento cheese grits / bacon sautéed organic tatsoi (quindocqua farms, marion station, md) 28

duck duo pan seared duck breast / crispy duck leg and thigh confit / bourbon glaze / pecans / organic baby mustard greens, black eyed peas, shiitake mushroom, heirloom carrot, butternut squash (baywater farms, salisbury, md) (GF) 35

grilled swordfish hoisin chili glaze / whole wheat soba noodles / miso, ginger and scallion broth / shiitake mushroom / heirloom carrots, aji dulce peppers, grape tomatoes, tatsoi, scallion 28

lighter fare

signature burger “never ever” dry aged angus beef (roseda farm, monkton, md) / shark signature sauce / tomato / bacon jam / smoked cheddar (chesapeake bay farms, pocomoke, md) / 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 / multigrain whole wheat roll (crack of dawn bakery, berlin, md) / tomato / fries 16

country fried chicken sandwich pimento cheese / vidalia slaw / pickles / multigrain whole wheat roll (crack of dawn bakery, berlin, md) / fries 13

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 elliott

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