



tuesday, january 15
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

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 (quindocqua farms, marion station, md) / pimento cheese / bacon jam / lump crab (a.e. phillips, fishing creek, md) 15

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.

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

cheriton, va middleneck clams (12) (GF*) 10

tropical hot and sour soup (GF, V, VG) cup 7 bowl 9

steamed shrimp jumbo gulf shrimp / old bay / cocktail sauce (GF*) 1/2 lb. . . 12 full lb. . . 23

beet and berry salad pickled beets / berries / black garlic whipped triple cream brie / micro greens / truffle vinaigrette (GF, V, VG*) 12

shellfish and sausage PEI mussels / andouille sausage (GF*) 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

lump crab cake ... 12
(a.e. phillips, fishing creek, md)

cornflake encrusted oysters ... 12

jumbo gulf shrimp ... 12

organic chicken breast ... 7

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 coconut chili glaze / couscous / brussel sprouts, cauliflower, onion, celery, mushroom, grape tomato 28

duck duo pan seared duck breast / crispy duck leg and thigh confit / bourbon glaze / pecans / spinach / black eyed pea, shiitake mushroom, heirloom carrot, sweet potato hash (baywater farms, salisbury, md) (GF) 35

pan seared rockfish bacon jam / benne seeds / pimento cheese grits / sautéed brussel sprouts, vidalia onion, spinach / fried corn pone (GF*) 28

grilled NY strip “never ever” angus beef (roseda farm, monkton, md) / apple demi glaze / lobster mashed potatoes / zucchini, cauliflower, red onion, watermelon radish (GF) 35

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

granny filet 3.0 “never ever” angus beef (roseda farm, monkton, md) / pecan and bleu cheese pate / balsamic glaze / truffled pee wee potatoes / braised organic mustard greens (quindocqua farms, marion station, md) (GF) 35

vegan entree pan seared cauliflower “steak” / coconut curry glaze / organic quinoa / broccoli, carrot, red onion, fennel (GF, V, VG) 22

braised pork shank (leidy’s, harleysville, pa) / savory bourbon and whole grain mustard gravy / roasted garlic and parmesan mashed potatoes / squash, zucchini, onion, cauliflower, shiitake mushroom (GF) 26

pistachio encrusted mako (capt. kerry of the f/v sea born) / smoked vidalia jam / thai purple rice / squash, zucchini, onion, cauliflower, shiitake mushroom (GF) 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 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 elliot

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