



soups & salads

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

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

mixed green salad 11
organic farm greens (quindocqua farms, marion station, md)
/ red wine pickled onions / cucumber / cherry tomato
/ candied pecan / bourbon pickled blueberry / sorghum
dijon vinaigrette
(GF, V, VG* N*)

wedge 14
cherry tomato / pickled onion / smoky bacon / bleu
cheese / fig balsamic (GF, V*, VG*)
**limited availability...

make it a meal by adding:

jumbo lump crab cake...22 / yellowfin tuna...18 / all natural
chicken breast (bell and evans, fredericksburg,pa)...10

**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

sunday, may 5th

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

small plates

stuffed avocado 23
SPICY jumbo lump crab salad (hoopersville, md) / natty
boh beer battered avocado / miso caramel /
red tobiko

crab cake app 22
FRESH jumbo lump crab (hoopersville, md) / lemon caper
dill aioli / cucumber tomato salad

shrimp and lobster dip 20
gulf shrimp / lobster / old bay cheddar (chesapeake bay
farms, pocomoke, md) 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*)

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

furikake tuna 20
seared yellowfin tuna / sesame ginger slaw / wakame /
citrus unagi

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 / 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 / u-10 scallops...21

ny strip 13oz “never ever” angus beef (roseda farm, monkton, md) / chimichurri / mixed bell peppers, red onions, swiss chard, squash, and zucchini / roasted garlic parmesan mashed potato / balsamic reduction (GF*) **60**

filet 7^{oz} “never ever” angus beef tenderloin filet (roseda farm, monkton, md) / black garlic shiitake compound butter / cabernet glaze / grilled asparagus / roasted garlic parmesan mashed potato **54**

duck duo seven spiced duck breast (crescent duck farm, aquebogue, ny) / crispy duck leg confit / bourbon glaze / rainbow carrot / butternut squash, brussels and shiitake mushroom / rainbow chard (quindocqua farms, marion station, md) / orange spiced fig caramel / rosemary and sweet potato purée / candied pecan (N, GF*) **46**

short ribs slow braised (roseda farm, monkton, md) / white wine sauteed broccolini / roasted garlic and parmesan mashed potatoes / blackberry balsamic coulis / red wine pickled onions (GF*) **40**

crab cakes (2) fresh jumbo lump crab (hoopersville, md) / lemon caper dill aioli / sunburst squash and dunja zucchini / corn pone / sherry pickled cucumber tomato salad / hoppin’ john **44**

vegan entrée sweet and sour crispy tofu / basmati / cucumber and rainbow carrot salad / sesame / scallions (VG,GF*) **28**

striped bass blackened striped bass / mixed bell peppers, red onion, squash and zucchini / herb roasted yukon potatoes / swiss chard / pickled peppers and onions / roasted red pepper vinaigrette (GF) **44**

½ chicken sweet tea and apple cider brined all natural chicken halves (bell and evans, fredericksburg,pa)/ ‘HARB-BQ’ / braised cabbage and onion / vegetable rice pilaf **35**

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

wagyu burger 22

(2) 4oz american wagyu blend patties / pepper jack / chipotle ranch / tortilla strips / hot cherry peppers / kaiser / sweet potato fries
**this blend is very lean and is best enjoyed cooked medium or less

crab cake sandwich 24

FRESH jumbo lump crab (hoopersville, 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.*