





# sunday, july 22 dinner service

#### small plates

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

**stuffed avocado** yellowfin tuna poke (capt. kerry of the f/v sea born) / natty boh battered avocado / miso caramel / micro cilantro 15

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

**shark bites** blackened mako (capt. kerry of the f/v sea born) / salsa verde / sweet corn and green tomato chow chow / benne seeds (GF) 15

**fried green tomatoes** cornflake encrusted green tomatoes (hummingbird farm, ridgley, 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

peruvian style tuna pan seared yellowfin tuna (capt. kerry of the f/v sea born / sushi grade / served rare) / peruvian salsa verde / anaticucho sauce / red wine pickled onions / spiced pepitas (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 / mahi mahi (capt. kerry of the f/v sea born)

cup 8 bowl 10

heirloom tomato and crab soup (GF, V\*, VG\*) FRESH lump crab (a.e. phillips, fishing creek, md)

cup 8 bowl 10

caprese salad heirloom tomatoes / basil emulsion / balsamic glaze / smoked sea salt / cornflake encrusted mozzarella (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

mako shark ... 12 (capt. kerry of the f/v sea born)

sushi grade yellowfin tuna ... 12 (capt. kerry of the f/v 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 yellowfin tuna (capt. kerry of the f/v sea born / sushi grade / served rare) / spicy crab salad / roasted beet and ancho chili puree / thai purple and white rice / shiitake mushroom, onion, cauliflower, heirloom carrots, purple cabbage and organic zucchini (quindocqua farms, marion station, md) (GF) 32

duck duo pan seared duck breast / crispy duck leg and thigh confit / bourbon glaze / pecan / sea isle red peas / heirloom carrots (baywater farms, salisbury, md) / organic mustard greens (GF) 35

pan seared day boat scallops (from the f/v capt. dell) / smoked vidalia jam / pecans / bourbon BBQ glaze / sea isle red peas, sweet corn, smoky bacon, summer squash, heirloom tomatoes (baywater farms, salisbury, md) (GF) 28

**short ribs** braised boneless beef short ribs / savory beef and vegetable gravy / pickled watermelon radish / roasted red pepper and herb mashed potatoes / bell pepper, onion, squash, organic eggplant and zucchini (quindocqua farms, marion station, md) (GF) 30

**crab cakes** FRESH lump crab (a.e. phillips, fishing creek, md) / alabama white BBQ sauce / corn pone / hoppin' john / zucchini (baywater farms, salisbury, md) 30

**vegan entree** pan seared cauliflower steak / thai basil and peach emulsion (cole farm, berlin, md) / organic quinoa / balsamic reduction / bell pepper, onion, organic squash, eggplant and zucchini (quindocqua farms, marion station, md) (GF, V, VG) 22

grilled mahi mahi (capt. kerry of the f/v sea born) / FRESH lump crab and andouille sausage gumbo / pimento cheese grits (GF) 30

caprese tenderloin filet "never ever" dry aged angus beef (roseda farm, monkton, md) / basil emulsion / balsamic reduction / heirloom tomatoes (baywater farms, salisbury, md) / cornflake encrusted mozzarella 35

grilled mako (capt. kerry of the f/v sea born) / red beet puree / organic mustard greens / ginger and honey roasted heirloom carrots / grilled shishito peppers / curried pee wee potatoes (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** 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 newell