



saturday, november 17
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

shark bites blackened mako (capt. kerry of the f/v sea born) / salsa verde / pickled cucumber and tomato salad / benne seed (GF) 15 (limited availability**)

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

shrimp and lobster dip gulf shrimp / lobster / old bay cream cheese dip / multigrain whole wheat bread boule 15 (limited availability**)

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 onion / spiced pepitas (GF) 15 (limited availability**)

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 / mako (capt. kerry of the f/v sea born) cup 8 bowl 10

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

curried pumpkin soup pepita garnish (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 / 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

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

seared monkfish noodle bowl coconut soy glaze / spicy crab salad / pad thai rice noodles / fennel miso broth / shiitake mushroom, zucchini, cauliflower, onion, organic swiss chard (chesterfield heirlooms, pittsville, md) (GF) 30

grilled pork chop (leidy's, harleysville, pa) / balsamic glaze / truffled pee wee potatoes / organic spinach, onion, bell pepper, shiitake mushroom, kabocha squash (baywater farms, salisbury, md) (GF) 26

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

braised boneless beef short ribs savory beef and vegetable gravy / roasted garlic and parmesan mashed potato / shiitake mushroom, zucchini, cauliflower, onion, organic swiss chard (chesterfield heirlooms, pittsville, md) (GF) 30

vegan entree pan seared cauliflower "steak" / strawberry cilantro glaze / lentils / fennel, squash, turnip, onion, heirloom carrot, shiitake mushroom, organic spinach (GF, V, VG) 22

duck duo pan seared duck breast / crispy duck leg and thigh confit / bourbon glaze / pecans / baby pak choy, black eyed peas, shiitake mushroom, heirloom carrot, sweet potato hash (GF) 35

corn dusted chesapeake bay blue catfish** smoked vidalia jam / shrimp "chowder" / smoky bacon and pee wee potato hash (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) / bleu cheese and pecan pate / glazed honey crisp apple and vidalia / lobster mashed potatoes / brussel sprouts (GF) 35

grilled swordfish sherry whipped triple cream brie / red wine pickled onion / couscous / sun dried tomato and roasted red pepper pesto cream (contains pistachio) / brussel sprout, cauliflower, onion, swiss chard, heirloom carrot (baywater farms, salisbury, md) 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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