



## dinner service

### sunday, july 6<sup>th</sup>

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

#### soups

##### **creamy fisherman's stew 12**

spicy andouille sausage (leidy's farm, harleyville, pa) / rockfish (GF)

##### **fennel and corn chowder 12**

fennel (chesterfield heirlooms, pittsville, md) / local corn / fennel frown oil / vegetable broth / cream

#### salads

##### **mixed green salad 12**

organic farm greens (quindocqua farms, marion station, md) / red wine pickled onions / cucumber / cherry tomato / bourbon pickled blueberry / candied pecans / honey grapefruit vinaigrette (GF, V, VG\*, N\*)

##### **beet & berry salad 16**

pickled red and golden beets / berries / whipped black garlic triple cream brie / truffle vinaigrette

*make it a meal by adding:*

jumbo lump crab cake...22 / all natural chicken

breast (bell and evans, fredericksburg, pa)...10 / rockfish...18

/ scallops (5)...21 / crispy oysters...18

#### 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

##### **middleneck clams (12) 16**

(swash bay, va) / smoked brisket sausage (leidy's farm, harleyville, pa)

##### **mussels 16**

PEI mussels / andouille (leidy's farm, harleyville, pa)

#### small plates

##### **stuffed avocado 24**

SPICY sriracha jumbo lump crab salad (graham and rollins, hampton, va) / nattyboh beer battered avocado / miso caramel / tobiko

##### **shrimp and lobster dip 21**

gulf shrimp / lobster / old bay cheddar (chesapeake bay farms, pocomoke, md) cream cheese dip / multigrain bread boule (crack of dawn bakery, berlin, md)

##### **fried green tomatoes 19**

herb panko encrusted green tomatoes / pimento / bacon jam / jumbo lump crab (russell hall, fishing creek, md)

##### **crispy oysters 18**

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

##### **truffalo brussels 18**

pan seared brussels sprouts / bacon / parsnip, heirloom carrots, and butternut squash / gorgonzola / truffle vinaigrette / shark bite buffalo (de sauce co, seaford, de) / candied pecans (N\*, GF, V\*, VG\*)

##### **skillet corn pone 12**

bacon, smoked cheddar (chesapeake bay farms, pocomoke, md) and hot cherry peppers / bourbon butter / candied pecans (GF)

**N\*, GF\*, V\*, VG\* = meets dietary restrictions with a modification.**

**\*\*consuming raw or undercooked meats may result in food born illness.**

# entrées

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**make any meal a surf n' turf** – *crispy shrimp...15 / crabcake...22 / scallops (5)...21 / 5oz cold water lobster tail...24*

**filet** “never ever” 7<sup>oz</sup> dry aged angus beef tenderloin filet (roseda farms, monkton, md) / caramelized local peaches and vidalia / grilled asparagus / roasted garlic parmesan mashed potatoes / basil emulsion / balsamic glaze **56**

**ribeye** “never ever” 16<sup>oz</sup> dry aged angus beef ribeye (roseda farms, monkton, md) / grilled asparagus / yams / herb compound butter / worcestershire reduction **72**

**short ribs** slow braised rosemary short ribs (roseda farm, monkton, md) / sautéed broccolini and rainbow carrots / white truffle parmesan mashed potatoes / red wine balsamic reduction / bleu cheese mornay **48**

**duck duo** duck breast (joe jurgielewicz & son, hamburg, pa) / duck leg confit / bourbon glaze / brussels, rainbow carrots, sweet potatoes, and butternut / shiitake mushrooms (the mushroom patch, parsonsborg, md) / swiss chard (chesterfield heirlooms, pittsville, md) / orange cherry gastrique (GF\*) **52**

**vegan** grilled squash and zucchini (chesterfield heirlooms, pittsville, md) / red onion, broccolini, sweet vidalia, portobello and eggplant / saffron tomato basmati / pea shoots / basil emulsion (V,GF) **32**

**crabcakes (2)** fresh jumbo lump crab (graham and rollins, hampton, va) / lemon caper dill aioli / crispy cornpone / patty pan squash and zucchini (quindocqua farms, marion station, md) / sherry pickled cucumber and tomato salad / hoppin jon **48**

**chesapeake rockfish** blackened rockfish / ole fuskie crab fried rice / red onion, sweet vidalia, mixed bell peppers, squash, and zucchini / swiss chard (quindocqua farms, marion station, md) / roasted red pepper vinaigrette / red wine pickled onion **46**

**scallops** pan seared u-10 scallops (second to none, oc, md) / fajita pepper wild rice / red onion, sweet vidalia, mixed bell peppers and zucchini / peruvian salsa verde **46**

# lighter fare

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**signature burger** **22**  
“never ever” dry aged angus beef (roseda farms, monkton, md) / tomato / smoky cheddar (chesapeake bay farms, pocomoke, md) / bacon jam / signature sauce / brioche (crack of dawn bakery, berlin,md) / fries

**crab cake sandwich** **26**  
*FRESH* jumbo lump crab (graham and rollins, hampton, va) / lemon caper dill aioli / sesame brioche (crack of dawn bakery, berlin, md) / tomato / crispy fries

**fish n' chips** **18**  
country fried chesapeake bay blue catfish / house slaw / jalapeno tartar / sidewinder fries  
*\*\*these catfish are invasive to our waters.  
please join us in helping to eradicate this delicious but destructive species*



## 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  
charged purchases. Thank you.*