



sunday, march 15
dinner service

small plates

- skillet corn pone** bacon, smoked cheddar and jalapeno / bourbon butter / candied pecan (GF) 8
- stuffed avocado** spicy crab salad (chesapeake gold, chesapeake, va) / natty boh battered avocado / miso caramel / micro cilantro 15
- cheesesteak biscuits** “never ever” dry aged angus tenderloin filet (roseda farms, monkton, md) / caramelized vidalia / horseradish pimento cheese / whole wheat, buttermilk and smoked cheddar biscuits 13
- buffalo blow toads** natty boh battered blowfish (chincoteague, va) / buffalo sauce / vidalia slaw / bleu cheese dressing 14
- stuffed artichokes** spinach dip stuffed artichoke bottoms / shaved parmesan / balsamic reduction (GF, V) 12
- crispy brussels** pan seared brussel sprouts and butternut squash (baywater farms, salisbury, md) / smoked bacon / benne seed / truffle vinaigrette / candied pecans / bonito (GF, V*, VG*) 12
- crispy oysters** cornflake encrusted oysters / jalapeno tartar / bourbon pickled blueberries / red wine pickled onions 15
- wild mushrooms** pan seared *lion’s mane*, *hen of the woods* and *oyster* mushrooms (king mushrooms, chestertown, md) / roasted coconut milk and butternut squash (baywater farms, salisbury, md) purée / fried halloumi cheese / rosemary infused white balsamic reduction / micro greens (GF*) 14

steamed shellfish / soups / salads

- in a white wine, lobster, garlic and butter broth.**
served with garlic oil brushed baguette.
- fisherman’s stew** cream base / andouille sausage / lump crab (chesapeake gold, chesapeake, va)
cup 8 bowl 10
- steamed shrimp** jumbo gulf shrimp / old bay / cocktail sauce (GF*) 1/2 lb. . . 12 full lb. . . 23
- curried green tomato soup** (GF, V, VG) cup 7 bowl 9
- cheriton, va middleneck clams** (12) (GF*) 10
- beet and berry salad** pickled beets / berries / black garlic 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

- jumbo lump crab cake ... 12
(chesapeake gold, chesapeake, va)
- crispy oysters ... 12
- jumbo gulf shrimp ... 12
- organic chicken breast ... 7
- monkfish ... 12

please alert your server to any food allergies prior to ordering

entrees

grilled and butter poached monkfish peruvian verde / pickled red onion /
broccoli, cauliflower, zucchini, brussels and shiitake mushroom / lobster mashed potatoes (GF) 30

tenderloin filet “never ever” angus beef (roseda farm, monkton, md) / pecan and bleu cheese pate /
horseradish glazed apple and vidalia onion / balsamic glaze / roasted garlic and parmesan mashed potatoes /
grilled asparagus (GF) 35

duck duo pan seared duck breast / crispy duck leg and thigh confit / benne bourbon glaze / candied pecans /
anticucho / sautéed heirloom carrot / black eyed peas / swiss chard (quindocqua farms, marion station, md),
shiitake mushroom and sweet potato hash (GF*) 35

grilled pork chop (leidy’s, harleysville, pa) / goat cheese encrustment / carolina ‘q / sautéed broccoli /
crispy pee wee potatoes (GF*) 29

vegan entrée seared cauliflower “steak” / brussel sprouts, heirloom carrot, shiitake mushroom and zucchini /
organic couscous and quinoa / bourbon maple glaze (GF*, V, VG) 26

crab cakes lump crab (chesapeake gold, chesapeake, va) / alabama white BBQ sauce / corn pone /
pickled cucumber and tomato salad / organic yellow squash and zucchini / hoppin’ john 30

grey tilefish pan seared grey tilefish (capt. kerry of the f/v sea born) / spiced pepitas /
red beet and ginger emulsion / creamy spiced coconut milk and sweet potato purée /
sautéed fennel, vidalia, heirloom carrot, bell pepper, butternut squash (baywater farms, salisbury, md)
and bok choy (quindocqua farms, marion station, md) (GF) 30

short ribs braised boneless beef short ribs (roseda farm, monkton, md) / bourbon berry gastrique /
roasted garlic and parmesan mashed potatoes / savory beef and vegetable gravy / braised greens (GF) 29

blackened rockfish chesapeake bay rockfish / red eye gravy with andouille sausage /
roasted broccolini / pimento cheese grits (GF) 30

lighter fare

signature burger “never ever” dry aged angus beef (roseda farm, monkton, md) / smoked cheddar (chesapeake bay farms,
pocomoke, md) / shark signature sauce / tomato / bacon jam / smoky maple brioche roll (crack of dawn bakery, berlin, md) /
fries 13

crab cake sandwich jumbo lump crab (chesapeake gold, chesapeake, va) / alabama white BBQ /
whole wheat roll (crack of dawn bakery, berlin, md) / tomato / fries 16

grilled bison burger (new frontier bison, madison, va) / smoked cheddar (chesapeake bay farms, pocomoke, md) /
chimichurri / guajillo pepper sauce / smoky maple brioche roll (crack of dawn bakery, berlin, md) /
sweet potato fries 15

**bison is very lean and is best enjoyed cooked medium or less

please alert your server to any food allergies prior to ordering

chef

alfredo c ramon

chef de cuisine
damien jones

chef de cuisine
tony trolian

inspired by and created through the vision of **executive chef** / travis wright