



sunday, september 20

dinner service

small plates

stuffed avocado spicy FRESH crab salad (j.m. clayton seafood co., cambridge, md) / natty boh battered avocado / miso caramel / micro greens 16

cheesesteak biscuits (2) “never ever” dry aged angus tenderloin filet (roseda farms, monkton, md) / caramelized vidalia / horseradish pimento cheese / whole wheat, buttermilk and smoked cheddar biscuits 15

crispy brussels pan seared brussel sprouts and butternut squash (baywater farms, salisbury, md) / smoky bacon / truffle vinaigrette / candied pecans / bonito (GF, V*, VG*) 14

crispy oysters cornflake encrusted oysters / jalapeno tartar / bourbon pickled blueberries / red wine pickled onions 15

skillet corn pone bacon, smoked cheddar and jalapeno / bourbon butter / candied pecan (GF) 8

fried green tomatoes cornflake encrusted green tomatoes / pimento cheese / bacon jam / lump crab (a.e. phillips, fishing creek, md) 16

mako bites blackened mako (capt. kerry of the f/v sea born) / salsa verde / pickled cucumber and tomato salad / benne seed (GF) 16 *limited availability***

steamed shellfish / soups / salads

in a white wine, lobster, garlic and butter broth.
served with garlic oil brushed baguette.

steamed shrimp jumbo gulf shrimp / old bay / cocktail sauce (GF*) 1/2 lb. . . 13 full lb. . . 25

middleneck clams (12) (GF*) 12
cape charles, va

shellfish and sausage
PEI mussels / andouille sausage (roseda farms, monkton, md) (GF*) 13

fisherman’s stew cream base / andouille sausage (roseda farms, monkton, md) / mako (capt. kerry of the f/v sea born) 10

ribollita / tuscan white bean stew (GF) 9
smoky bacon / brussels / squash and zucchini (baywater farms, salisbury, md) / swiss chard and kale (quindocqua farms, marion station, md) / black eyed peas / lemon rosemary oil

beet and berry salad pickled beets / berries / whipped black garlic cream cheese / micro greens / truffle vinaigrette (GF, V, VG*) 13

mixed green salad organic greens / cucumber / pickled onion / grape tomato / candied pecan / bourbon pickled blueberry / sorghum dijon vinaigrette (GF, V, VG) 10

make any salad a meal by adding:

FRESH jumbo lump crab cake ... 14
(j.m. clayton seafood co., cambridge, md)

peruvian chicken skewers ... 10
two (2) skewers

grilled veggie skewers ... 8
two (2) skewers

monkfish ..12

crispy oysters ...14

jumbo gulf shrimp (6) ... 13

cornflake encrusted soft shell crab ... 14
(capt. kerry of the f/v sea born)

pomegranate and garlic marinated
“never ever” angus beef
hanger steak skewers
(roseda farm, monkton, md) ... 15
two (2) skewers

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

tenderloin filet “never ever” angus beef (roseda farm, monkton, md) / marsala mushroom demi glaze / crispy shallots / roasted garlic and herb mashed potatoes / grilled broccolini / balsamic glaze (GF*) 36

make it a surf ‘n turf – add a maine lobster tail 16

grilled and butter poached monkfish peruvian verde / pickled onion / sautéed vidalia onion, squash, cauliflower, zucchini and bell pepper (baywater farms, salisbury, md) / coconut pineapple couscous (GF) 31

vegan entrée coconut curry fried portobello / chile unagi / sautéed red onion, squash, zucchini, asparagus, cauliflower, bell peppers (baywater farms, salisbury, md), fennel (chesterfield heirlooms, pittsville, md) and red kale (quindocqua farms, marion station, md) / organic quinoa / micro green salad (V, VG, GF) 27 *limited availability***

blackened swordfish (capt. kerry of the f/v sea born) / smoked vidalia jam / sautéed andouille sausage (roseda farms, monkton, md), brussels, shiitake, arugula (quindocqua farms, marion station, md), butternut squash and shishito pepper (baywater farms, salisbury, md) / pimento cheese grits / candied pecans (GF) 32

crab cakes FRESH lump crab (j.m. clayton seafood co., cambridge, md) / alabama white BBQ sauce / corn pone / pickled cucumber and tomato salad / summer squash medley (baywater farms, salisbury, md) / hoppin’ john 32

duck duo pan seared duck breast / crispy duck leg and thigh confit / bourbon glaze / benne seeds / candied pecans / anticucho / sautéed arugula (quindocqua farms, marion station, md), shiitake, black eyed pea, sweet potato and butternut squash (baywater farms, salisbury, md) hash (GF*) 36

pan seared scallops (f/v second to none) / miso dashi broth / udon noodles / fennel (chesterfield heirlooms, pittsville, md), mixed bell peppers (baywater farms, salisbury, md), red kale (quindocqua farms, marion station, md), red onion, asparagus, zucchini, squash, cauliflower and shiitake mushroom / cilantro sesame emulsion (GF*) 32

braised pork shank (leidy’s harleysville, pa) / savory pork and vegetable jus / pickled onions / roasted garlic and parmesan mashed potatoes / sautéed asparagus (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 15

grilled bison burger (new frontier bison, madison, va) / pimento cheese / pickled onion / whole wheat roll (crack of dawn bakery, berlin, md) / sweet potato fries 15

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

crab cake sandwich FRESH jumbo lump crab (j.m. clayton seafood co., cambridge, md) / alabama white BBQ / whole wheat roll (crack of dawn bakery, berlin, md) / tomato / fries 16

cornflake encrusted soft shell crab BLT (capt. kerry of the f/v sea born) / jalapeno tartar / smoky bacon / lettuce / tomato / toasted wheatberry bread / fries 16

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chef

alfredo c ramon

chef de cuisine
damien jones

chef de cuisine
tony trolan

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