



**sunday, december 17**  
**dinner service**

**small plates**

- skillet corn pone** bacon, smoked cheddar and jalapeno / bourbon butter / candied pecan (GF) 7
- oysters 'fredo** baked oysters (scotts landing shellfish, snow hill, md) / chipotle crème / crispy bacon / sun dried tomato / lump crab (a.e. phillips, fishing creek, md) / scallion (GF) 15
- tempura lobster tail** (from the andrew g) / sriracha ketchup / soy honey mustard 16
- cheesesteak biscuits** "never ever" angus tenderloin filet (roseda farm, monkton, md) / caramelized vidalia / horseradish pimento cheese / whole wheat, buttermilk and smoked cheddar biscuits 13
- shark bites** blackened mako (capt. kerry of the sea born) / cheerwine glaze / pickled cucumber and tomato salad / benne seed (GF) 15
- crispy oysters** cornflake encrusted oysters / jalapeno tartar / bourbon pickled blueberry / red wine pickled onion 13
- peruvian style tuna** pan seared big eye tuna (capt. kerry of the sea born / sushi grade / served rare) / aji salsa verde / pickled onion / spiced pepita / anticucho sauce (GF) 15

**steamed shellfish / salads / soups**

**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 / chopped herbs (GF\*) 12

**fisherman's stew** cream base / andouille sausage /  
swordfish (capt. kerry of the sea born) cup 8 bowl 10

**roasted turnip and crab bisque** (GF, V\*)  
cup 8 bowl 10

**grilled caesar salad** grilled romaine hearts /  
real caesar dressing / house croutons /  
shaved parmesan 8

**beet and berry salad** pickled beets / berries /  
triple cream brie / micro greens / truffle vinaigrette  
(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

big eye tuna ... 12  
(capt. kerry of the sea born)

mako ... 12  
(capt. kerry of the 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 big eye tuna noodle bowl** (capt. kerry of the sea born / sushi grade / served rare) / coconut hoisin glaze / whole wheat soba noodles / pork dashi broth / heirloom carrot, brussel sprout, onion, purple cabbage (baywater farms, salisbury, md) 28

**grilled ribeye** “never ever” angus beef (roseda farm, monkton, md) / red wine and cremini mushroom demi glaze / bacon braised onions / pee wee and sweet potatoes / shiitake mushroom, vidalia, brussel sprout, purple cauliflower, organic radish (quindocqua farms, marion station, md) (GF) 35

**pomfret** (capt. kerry of the sea born) / lemon sorghum glaze / spiced pepita / baby spinach / cremini mushroom / shrimp, blood orange and triple cream brie risotto (GF) 30

**vegan entree** pan seared cauliflower steak / diced apple / melon colada sauce / organic quinoa / heirloom carrot, onion, red cabbage and cauliflower (baywater farms, salisbury, md) (GF, V, VG) 22

**granny filet 3.0** “never ever” angus beef (roseda farm, monkton, md) / pecan and bleu cheese pate / horseradish glazed apple and vidalia / braised organic greens (chesterfield heirlooms, pittsville, md) / lobster mashed potato (GF) 35

**grilled mako** (capt. kerry of the sea born) / spicy roasted tomato and fennel emulsion / sun dried tomato and black garlic couscous / cauliflower, vidalia, purple cabbage, sweet potato, shiitake mushroom and romanesco (baywater farms, salisbury, md) 28

**pan seared pork chop** (leidy’s, harleysville, pa) / balsamic and golden raisin chop house sauce / roasted garlic and parmesan mashed potato / heirloom carrot, onion, red cabbage and cauliflower (baywater farms, salisbury, md) (GF) 25

**crab cakes** lump crab (a.e. phillips, fishing creek, md) / alabama white BBQ sauce / corn pone / hoppin’ john / mashed cauliflower 30

**pan seared black sea bass** (from the f/v ocean gold) / pecan / radish / sweet potato puree (cole farm, berlin, md) / black eyed pea, celery, vidalia, butternut and brussel hash (GF) 28

## lighter fare

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

**crab cake sandwich** lump crab (a.e. phillips, fishing creek, md) / alabama white bbq / organic lettuce (terrapin farm, berlin, md) / multigrain roll (crack of dawn bakery, berlin, md) / fries 16

**bayou crab cake** blackened lump crab cake (a.e. phillips, fishing creek, md) / hoppin’ john / louisiana crawfish and andouille sausage remoulade 20

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**executive chef**

travis wright

**chef de cuisine**

**pastry chef**

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