



friday, february 23
dinner service

small plates

skillet corn pone bacon, smoked cheddar and jalapeno / bourbon butter / candied pecan (GF) 7

oysters 'fredo baked chesapeake bay oysters / chipotle crème / crispy bacon / sun dried tomato / lump crab (a.e. phillips, fishing creek, md) / scallion (GF) 14

cheesesteak biscuits "never ever" angus tenderloin filet (roseda farm, monkton, md) / caramelized vidalia / horseradish pimento cheese / whole wheat, buttermilk and smoked cheddar biscuits 13

crab stuffed avocado spicy crab salad (a.e. phillips, fishing creek, md) / natty boh battered avocado / miso caramel / micro cilantro 15

blow toads natty boh battered blowfish (chincoteague, va) / buffalo sauce / bleu cheese foam / vidalia slaw / sriracha dust 14

shrimp and lobster dip gulf shrimp / lobster (from the andrew g) / old bay cream cheese dip / bread boule (crack of dawn bakery, berlin, md) 15

crispy oysters cornflake encrusted oysters / jalapeno tartar / bourbon pickled blueberry / red wine pickled onion 13

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 / mahi mahi cup 8 bowl 10

butternut squash, coconut and chili soup (GF, V, VG) cup 7 bowl 9

grilled caesar salad grilled romaine hearts / real caesar dressing / house croutons / 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

lump crab cake ... 12
(a.e. phillips, fishing creek, md)

organic chicken breast ... 7

jumbo gulf shrimp ... 12

monkfish ... 12
(capt. kerry of the sea born)

crispy oysters ... 12
(chesapeake bay)

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

corn dusted chesapeake bay blue catfish** smoked vidalia jam / benne seed / blood orange and triple cream brie risotto: charleston gold rice, baby spinach, shiitake mushroom (GF) 28

****these catfish are invasive to our waters. please join us in helping to eradicate this dangerous but delicious species**

grilled ribeye “never ever” dry aged angus beef (roseda farm, monkton, md) / horseradish whipped triple cream brie / pee wee potatoes / squash and zucchini (GF) 35

grilled monkfish grilled and garlic butter poached / black garlic, spinach and pistachio pesto / cheesy sun dried tomato grits / ratatouille: squash, zucchini, tomato, onion (GF) 28

pan seared mahi mahi peruvian salsa verde / potato and ricotta gnocchi / smoked tomato and crab gravy / sautéed zucchini, squash, shiitake mushroom, cauliflower, onion, heirloom carrot 30

duck duo pan seared duck breast / crispy duck leg and thigh confit / bourbon glaze / pecan / anticucho sauce / black eyed pea, sweet potato, shiitake mushroom and brussel sprout hash (GF) 35

vegan entree marinated and grilled portabella mushroom / blood orange glaze / curried butternut squash and coconut purée / organic quinoa / shiitake mushroom, squash, cauliflower, red onion, zucchini, heirloom carrot (GF, V, VG) 22

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

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

pork shank (leidy’s, harleysville, pa) / creole mustard and bourbon gravy / pickled onion / roasted garlic and parmesan mashed potato / roasted shallot, zucchini, squash, grape tomato, heirloom carrot (GF) 25

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 (terrapi farm, berlin, md) / fries 13

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

country fried chicken sandwich pimento cheese / vidalia slaw / organic lettuce (terrapi farm, berlin, md) / pickles / multigrain whole wheat roll (crack of dawn bakery, berlin, md) / fries 13

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

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

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executive chef

travis wright

chef de cuisine

alfredo c ramon

pastry chef

elizabeth newell

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