



wednesday, may 23  
dinner service

small plates

- skillet corn pone** bacon, smoked cheddar and jalapeno / bourbon butter / candied pecan (GF) 7
- crab stuffed avocado** spicy lump crab salad / natty boh battered avocado / miso caramel / micro cilantro 15
- fried green tomatoes** cornflake encrusted green tomatoes (hummingbird farm, ridgley, md) / pimento cheese / bacon jam / lump crab (GF\*\*) 15
- cheesesteak biscuits** “never ever” dry aged angus tenderloin filet (roseda farm, monkton, md) / caramelized vidalia / horseradish pimento cheese / whole wheat, buttermilk and smoked cheddar biscuits 13
- stuffed artichokes** spinach dip stuffed artichoke bottoms / balsamic reduction (GF, V) 12
- soft shell crab** cornflake encrusted soft shell crab / basil emulsion / sweet corn and green tomato chow chow / creamy corn (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 /  
golden tilefish (capt. kerry of the sea born)  
cup 8 bowl 10

**tropical hot and sour crab soup** (GF, V\*, VG\*)  
cup 8 bowl 10

**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

organic chicken breast ... 7

jumbo gulf shrimp ... 12

swordfish ... 12

day boat scallops ... 12  
(capt. derrick of the f/v second to none)

cornflake encrusted  
soft shell crab ... 12

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 golden tilefish** (capt. kerry of the sea born) / smoked vidalia jam / ol' fuskie crab fried rice (*contains bacon*) / braised organic greens (quindocqua farms, marion station, md) / pot likker (GF) 30

**braised pork shank** (leidy's harleysville, pa) / whole grain mustard and bourbon gravy / pickled onion / roasted garlic and parmesan mashed potato / squash, zucchini, onion, cauliflower, white asparagus, heirloom carrot, organic mustard greens (quindocqua farms, marion station, md) (GF) 26

**grilled swordfish** pineapple salsa / pee wee potatoes / sautéed cauliflower, onion, squash, zucchini, rainbow chard (chesterfield heirlooms, pittsville, md) 28

**pan seared day boat scallops** (capt. derrick of the f/v second to none) / soy glaze / coconut wasabi aioli / rice and organic quinoa / pole bean, red onion, cauliflower, heirloom carrot, organic mustard greens (quindocqua farms, marion station, md) (GF) 28

**duck duo** pan seared duck breast / crispy duck leg and thigh confit / bourbon glaze / pecan / anticucho sauce / black eyed pea, asparagus, shiitake mushroom, organic mustard greens (quindocqua farms, marion station, md) (GF) 35

**crab cakes** lump crab / alabama white BBQ sauce / corn pone / hoppin' john / squash and zucchini 30

**vegan entree** pan seared cauliflower steak / vegan jambalaya / organic quinoa / shiitake mushroom, red onion, grape tomato, roasted red pepper (GF, V, VG) 22

**grilled tenderloin filet** "never ever" dry aged angus beef (roseda farm, monkton, md) / avocado creme / lobster mashed potato / sautéed caulini, pole beans, onion (GF) 35

**chesapeake bay soft shell crabs** (2) jumbo cornflake encrusted soft shell crabs / chipotle aioli / sweet corn and green tomato chow chow / fried green tomato / sautéed organic mustard greens (quindocqua farms, marion station, md) (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) / fries 13

**crab cake sandwich** lump crab / alabama white BBQ / multigrain whole wheat roll (crack of dawn bakery, berlin, md) / fries 16

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

**soft shell crab club sandwich** cornflake encrusted soft shell crab / jalapeno tartar / lettuce / tomato / smoky bacon / toasted wheatberry bread / fries 15

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

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

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**executive chef**

travis wright

**chef de cuisine**

alfredo c ramon

**pastry chef**

elizabeth newell

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