



**sunday, january 3**

**dinner service**

*full menu is also available for carry out*

**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** “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 heirloom carrots (baywater farms, salisbury, md) / smoky bacon / truffle vinaigrette / candied pecans / bonito (GF, V\*, VG\*) 14

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

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

**buffalo blow toads** natty boh battered blowfish (chincoteague, va) / buffalo sauce / vidalia slaw / bleu cheese dressing 13

**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 (roseda farms, monkton, md) / mahi mahi 10

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

**crab, tomato and fennel soup** lump crab (j.m. clayton seafood co., cambridge, md) / heirloom tomato (baywater farms, salisbury, md) / scallions (GF, V\*, VG\*) 10

**middleneck clams** (12) (GF\*) 12  
sandy island, va

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

**shellfish and sausage** PEI mussels / andouille sausage (GF\*) 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)

monkfish ... 12

jumbo gulf shrimp (6) ... 13

peruvian chicken skewers (2) ... 10

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

crispy oysters ... 14

*limited availability\*\**

**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) / sundried tomato demi glaze / grilled asparagus / roasted garlic and parmesan mashed potatoes / balsamic glaze (GF) 36 *limited availability\*\**  
**make it a surf ‘n turf** – add a maine lobster tail 16 *limited availability\*\**

**grilled monkfish** peruvian verde / pickled onions / lobster mashed potatoes / zucchini, squash, red onion, asparagus, cauliflower and spinach (GF) 30

**corn dusted black sea bass** (capt. kerry of the f/v sea born) / baby arugula salad: red onion, blood orange, candied pecans and goat cheese crumble / warm bacon vinaigrette / cilantro lime and shiitake creamy risotto (GF) 32 *limited availability\*\**

**crab cakes** FRESH lump crab (j.m. clayton seafood co., cambridge, md) / alabama white BBQ sauce / corn pone / pickled cucumber and tomato salad / 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 / sweet potato hash with sautéed shiitake mushroom, heirloom carrot (baywater farms, salisbury, md), black eyed peas and arugula (quindocqua farms, marion station, md) / anticucho / candied pecans (GF\*) 36 *limited availability\*\**

**vegan entrée** seared cauliflower “steak” / sweet potato emulsion / organic quinoa / sautéed squash, zucchini, asparagus, cauliflower, shiitake, red onion and heirloom cherry tomato / parsnip and truffle puree / micro green salad (V, VG, GF) 27

**seafood pasta** FRESH lump crab (j.m. clayton seafood co., cambridge, md) and lobster / brown butter and white wine seared gulf shrimp / zucchini, squash, baby spinach and heirloom cherry tomato / whole wheat soba noodles / caramelized fennel and basil cream (GF\*) 35

**pan seared pork chop** (leidy’s, souderton, pa) / dried fig and cherry chutney / pickled onions / roasted garlic and parmesan mashed potatoes / shallot roasted broccolini / black garlic and roasted fennel emulsion (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

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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