



**sunday, october 22**  
**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 / charred shishito pepper / crispy bacon / FRESH lump crab (a.e. phillips, fishing creek, md) / scallion (GF) 15

**stuffed avocado** sushi grade yellowfin tuna poke (capt. kerry of the sea born) / natty boh battered avocado / miso caramel 15

**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

**tempura lobster tail** (from the andrew g) / sriracha ketchup / soy honey mustard 16

**crispy oysters** panko encrusted oysters / spicy lump crab salad (a.e. phillips, fishing creek, md) / pea tendrils (GF) 16

**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

**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

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

**roasted autumn squash soup** acorn, pumpkin and  
butternut squash (baywater farms, salisbury, md) /  
bourbon barrel aged maple syrup (GF, V, VG)  
cup 7 bowl 9

**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

sushi grade yellowfin tuna ... 12  
(capt. kerry of the sea born)

swordfish ... 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 tuna** (capt. kerry of the sea born / sushi grade / served rare) / coconut, beet and wasabi emulsion / ninja radish / cauliflower, onion, shiitake mushroom, bell pepper, turnip, bok choy / whole wheat soba noodles / tomato fish broth 30

**harvest tenderloin filet** “never ever” angus beef (roseda farm, monkton, md) / pecan and bleu cheese pate / horseradish glazed apple and vidalia / braised organic greens (baywater farms, salisbury, md) / lobster mashed potato (GF) 35

**chesapeake bay blue catfish\*\*** smoked vidalia jam / farmer’s cheese / truffle glazed: brussel sprout, smoked bacon, shishito pepper, black eyed pea, baby collards (chesterfield heirlooms, pittsville, md) (GF) 28

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

**vegan entree** seared locally foraged lions mane mushroom / truffle vinaigrette / glazed pecan / cauliflower, onion, shiitake mushroom, bell pepper, turnip, bok choy / zucchini noodles / marinara (GF, V, VG) 22

**crab cakes** FRESH lump crab (a.e. phillips, fishing creek, md) / alabama white BBQ sauce / corn pone / hoppin’ john / heirloom long beans (chesterfield heirlooms, pittsville, md) 30

**grilled ribeye** “never ever” angus beef (roseda farm, monkton, md) / cremini mushroom and brandy creme / heirloom carrot and tomato, shiitake mushroom, brussel sprout / rosemary roasted pee wee potato (GF) 35

**grilled swordfish** (capt. kerry of the sea born) / sun dried tomato and roasted red pepper pesto (contains pistachio) / potato and ricotta gnocchi / roasted garlic crème / shiitake mushroom, onion, tomato, roasted red pepper, organic zucchini and swiss chard (quindocqua farms, marion station, md) 28

**braised pork shank** (leidy’s, harleysville, pa) / creole mustard and bourbon gravy / pickled vegetable relish / tomato, onion, heirloom long bean, carrot, baby kale (chesterfield heirlooms, pittsville, md) / roasted garlic and sun dried tomato mashed potato (GF) 25

**mahi mahi** (capt. kerry of the sea born) / roasted carrot emulsion / glazed pecan / creamy apple farrotto / celery, onion, bell pepper / organic swiss chard (quindocqua farms, marion station, md) 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) / multigrain roll (crack of dawn bakery, berlin, md) / organic lettuce (terrapi farm, berlin, md) / tomato (hummingbird farms, ridgley, md) / fries 13

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

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

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