



sunday, june 17
dinner service

small plates

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

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 / provolone / balsamic reduction (GF, V) 12

shark bites blackened thresher shark (from the f/v labrador) / aji salsa verde / pickled cucumber and tomato salad / benne seed (GF) 15

soft shell crab cornflake encrusted soft shell crab / basil emulsion / sweet corn and green tomato chow chow / creamy corn 15

steamed shellfish / soups / salads

**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 (GF*) 12

fisherman's stew cream base / andouille sausage / thresher shark (from the f/v labrador) cup 8 bowl 10

green tomato and basil soup (GF, V, VG)
cup 7 bowl 9

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

mahi mahi ... 12
(capt. kerry of the f/v sea born)

cornflake encrusted
soft shell crab ... 12

please alert your server to any food allergies prior to ordering

entrees

pan seared day boat scallops (capt. derrick of the f/v second to none) / smoked vidalia jam / pecans / sea isle red peas, sweet corn, smoky bacon, summer squash (baywater farms, salisbury, md) / bourbon BBQ glaze (GF) 28

braised pork shank (leidy's harleysville, pa) / whole grain mustard and bourbon gravy / red wine pickled grapes / roasted garlic and parmesan mashed potato / cauliflower, heirloom carrot, shiitake mushroom, pole beans, rainbow chard (chesterfield heirlooms, pittsville, md) (GF) 26

grilled mahi mahi (capt. kerry of the f/v sea born) / couscous and blue barley berries / basil cream sauce / white asparagus, onion, broccoli, cauliflower (baywater farms, salisbury, md) 28

black sea bass (capt. kerry of the f/v integrity) / sweet and sour ginger and chili glaze / sesame / nori / thai purple rice / cauliflower, heirloom carrot, shiitake mushroom, pole beans, rainbow chard (chesterfield heirlooms, pittsville, md) (GF) 30

duck duo pan seared duck breast / crispy duck leg and thigh confit / bourbon glaze / pecan / anticucho sauce / sea isle red peas, asparagus, shitake mushroom, roasted red peppers / sautéed baby greens (GF) 35

crab cakes lump crab / alabama white BBQ sauce / corn pone / hoppin' john / organic farm squash and zucchini (quindocqua farms, marion station, md) 30

vegan entree pan seared cauliflower steak / bell pepper coulis / organic quinoa / zucchini, red onion, shiitake mushroom, cauliflower (baywater farms, salisbury, md) (GF, V, VG) 22

grilled tenderloin filet "never ever" dry aged angus beef (roseda farm, monkton, md) / blackberry gastrique / pee wee potatoes / braised organic greens (quindocqua farms, marion station, md) (GF) 35

chesapeake bay soft shell crabs (2) cornflake encrusted / sweet corn and green tomato chow chow / basil emulsion / fried green tomato (hummingbird farm, ridgley, md) / creamy sweet corn 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

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

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

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executive chef
travis wright

chef de cuisine
alfredo c ramon

pastry chef
elizabeth newell

GF = gluten free **V** = vegetarian **VG** = vegan

GF*, V*, VG* dietary restriction can be accommodated with a modification