



wednesday, june 26  
dinner service

**small plates**

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

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

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

**fried green tomatoes** cornflake encrusted green tomatoes (baywater farms, salisbury, md) / pimento cheese / bacon jam / FRESH lump crab (a.e. phillips, fishing creek, md) 15

**shrimp and lobster dip** gulf shrimp / lobster / old bay cream cheese dip / multigrain whole wheat bread boule 15

**steamed shellfish / soups / salads**

**in a white wine, lobster, garlic and 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 / scallops (from the f/v capt. dell) cup 8 bowl 10

**roasted summer squash and maple bourbon soup** (GF, V, VG) candied pecans cup 7 bowl 9

**beet and berry salad** pickled beets / berries / black garlic whipped 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 / sorghum dijon vinaigrette (GF, V, VG) 8

**make any salad a meal by adding your choice of grilled or blackened**

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

cornflake encrusted oysters ... 12

jumbo gulf shrimp ... 12

organic chicken breast ... 7

cornflake encrusted soft shell crab ... 12

monkfish ... 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

**grilled and butter poached monkfish** citrus beurre blanc / sorrel / lobster mashed potatoes / asparagus, squash, zucchini, cauliflower, white asparagus / pickled banana peppers (baywater farms, salisbury, md) (GF) 28

**duck duo** pan seared duck breast / crispy duck leg and thigh confit / benne bourbon glaze / pecans / heirloom carrot (baywater farms, salisbury, md) / black eyed peas / shiitake mushroom, spring pea, sweet potato hash (GF) 35

**pan seared mahi mahi** smoked vidalia jam / benne seed / charleston gold brown rice / creamy sweet corn / sautéed smoky bacon, spring peas, tomato, asparagus (GF) 28

**grilled tenderloin filet** “never ever” angus beef (roseda farm, monkton, md) / cilantro lime compound butter / worcestershire glaze / roasted organic potatoes (quindocqua farms, marion station, md) / grilled asparagus (GF) 35

**cornflake encrusted soft shell crabs** (2) jumbo soft shells (a.e. phillips, fishing creek, md) / remoulade / green tomato and sweet corn chow chow / pimento cheese grits / swiss chard / organic tatsoi 28

**vegan entree** pan seared cauliflower steak / balsamic glaze / organic quinoa / sautéed tatsoi / ratatouille (tomato, squash, zucchini, red onion, carrot, peppers, mushroom) (GF, V, VG) 22

**crab cakes** FRESH lump crab (a.e. phillips, fishing creek, md) / alabama white BBQ sauce / corn pone / hoppin’ john / organic snap peas (quindocqua farms, marion station, md) 30

**short ribs** braised boneless beef short ribs / savory beef and vegetable gravy / red wine pickled onions / roasted garlic and parmesan mashed potatoes / organic carrot, shiitake mushroom, cauliflower, red onion, broccoli (baywater farms, salisbury, md) (GF) 30

**pan seared dayboat scallops** (from the f/v capt. dell) / white chocolate and basil emulsion / thai purple rice / red curry coconut broth / roasted organic carrot, pole beans, banana peppers, grape tomato, tatsoi (GF) 28

## 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 13

**crab cake sandwich** FRESH lump crab (a.e. phillips, fishing creek, md) / alabama white BBQ / old bay cheddar brioche roll (crack of dawn bakery, berlin, md) / tomato / fries 16

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

**grilled bison burger** (new frontier bison, madison, va) / pimento cheese / pickled onions / smoky maple 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 elliot

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