



monday, march 18
dinner service

small plates

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

stuffed avocado yellowfin tuna poke / natty boh battered avocado / miso caramel / micro greens 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 / pimento cheese / bacon jam / 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, 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 / mahi mahi cup 8 bowl 10

creamy spinach soup 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)

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

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

sushi grade yellowfin tuna ... 12

jumbo gulf shrimp ... 12

organic chicken breast ... 7

monkfish ... 12

please alert your server to any food allergies prior to ordering

entrees

grilled and butter poached monkfish spiced citrus glaze / roasted garlic and parmesan mashed potatoes / squash, zucchini, red onion, brussel sprouts, cauliflower (GF) 28

grilled tenderloin filet “never ever” angus beef (roseda farm, monkton, md) / savory demi glace / pee wee potatoes / squash and zucchini (GF) 35

pan seared chesapeake bay rockfish creamy bourbon BBQ shrimp / benne seed / pimento cheese grits / bacon sautéed brussel sprouts and vidalia onion (GF) 32

grilled duroc pork chop (leidy’s, harleysville, pa) / caramelized apple, onion, heirloom carrot / coconut baked sweet potato / burley oak red eye gravy (GF*) 26

crab cakes lump crab (a.e. phillips, fishing creek, md) / alabama white BBQ sauce / corn pone / hoppin’ john / squash and zucchini 30

duck duo pan seared duck breast / crispy duck leg and thigh confit / benne bourbon glaze / pecans / shiitake mushroom, heirloom carrot, organic kale, sweet potato hash (GF*) 35

vegan entree seared tofu / soy garlic and ginger glaze / organic quinoa and farro / hot and sour broth / cauliflower, shiitake mushroom, onion, radish, heirloom carrot (V, VG) 22

short ribs braised boneless beef short ribs / savory beef and vegetable gravy / red wine pickled onions / roasted garlic and parmesan mashed potatoes / brussel sprouts, zucchini, cauliflower, heirloom carrot, red onion, winter radish (chesterfield heirlooms, pittsville, md) (GF) 30

sesame seared yellowfin tuna (sushi grade / seared rare) / coconut wasabi / seaweed salad / strawberry soy glaze / aromatic sticky white rice and thai purple rice / brussel sprouts, zucchini, cauliflower, heirloom carrot, red onion, winter radish (chesterfield heirlooms, pittsville, md) (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 13

crab cake sandwich 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

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

grilled bison burger (new frontier bison, madison, va) / pimento cheese / pickled onion / 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

please alert your server to any food allergies prior to ordering

executive chef

travis wright

chef de cuisine

alfredo c ramon

pastry chef

elizabeth elliott

GF = gluten free V = vegetarian VG = vegan

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