



thursday, july 29

dinner service

full menu is also available for carry out

We operate a tiny kitchen, so wait times will be determined by dining room volume. Thank you!

small plates

stuffed avocado FRESH spicy crab salad (russell hall seafood, fishing creek, md) / natty boh battered avocado / miso caramel / tobiko / micro greens 19

skillet corn pone bacon, smoked cheddar and jalapeno / bourbon butter / candied pecan (GF) 10

fried green tomatoes cornflake encrusted green tomato (baywater farms, salisbury, md) / FRESH lump crab (russell hall seafood, fishing creek, md) / bacon jam / pimento cheese / micro greens 19

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

crispy brussels pan seared brussel sprouts / heirloom carrot (baywater farms, salisbury, md) / smoky bacon / truffle vinaigrette / candied pecans / bonito (GF, V*, VG*) 15

sword bites blackened swordfish / salsa verde / pickled cucumber and tomato salad / benne seed (GF) 16

steamed shellfish / soups / salads

in a white wine, lobster, garlic and butter broth.
served with garlic oil brushed baguette.

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

middleneck clams (12) (GF*) 12
hog island, va

shellfish and sausage PEI mussels / andouille sausage (GF*) 13

creamy fisherman's stew

spicy andouille sausage (leidy's farm, harleyville, pa) / north atlantic halibut 10

chorizo vegetable crab chowder FRESH lump crab (russell hall seafood, fishing creek, md) / cabbage and zucchini (baywater farms, salisbury, md) / adirondack potatoes (quindocqua farms, marion station, md) / heirloom peppers (chesterfield heirlooms, pittsville, md) / chorizo (GF) 10

caprese salad heirloom tomatoes (quindocqua farms, marion station, md) / basil emulsion / balsamic glaze / smoked sea salt / cornflake encrusted mozzarella / peppercorn blend (GF*, V, VG*) 16

mixed green salad organic farm 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 ... 17
(russell hall seafood, fishing creek, md)

crispy oysters ... 14

jumbo gulf shrimp (6) ... 13

all natural chicken breast ... 10

swordfish... 14

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

entrées

tenderloin filet grilled “never ever” angus beef (roseda farm, monkton, md) / grilled asparagus / pomegranate balsamic glaze / crispy pee wee potatoes (GF*) 37

make it a surf ‘n turf – add 5 oz. cold water lobster tail (maine) 16

ny strip 12 oz. grilled angus beef (jw treuth meat, catonsville, md) / tomato demi glaze / grilled broccolini / garlic and parmesan mashed potatoes (GF) 38

crab cakes FRESH jumbo lump crab (russell hall seafood, fishing creek, md) / lemon caper dill aioli / corn pone / pickled cucumber and tomato salad / summer squash and zucchini (chesterfield heirlooms, pittsville, md) / hoppin’ john 37

duck duo pan seared duck breast / crispy duck leg and thigh confit / bourbon glaze / benne seeds / shiitake / butternut squash, shishito pepper, heirloom carrot (baywater farms, salisbury, md) and swiss chard (chesterfield heirlooms, pittsville, md) / roasted butternut and cauliflower purée / blueberry gastrique / candied pecans (GF*) 36

vegan entrée pan seared cauliflower “steak” / yellow pepper emulsion / organic red quinoa / coco curry cauliflower purée / sautéed cauliflower, squash, zucchini, vidalia, asparagus and bell pepper (V, VG, GF) 28

short ribs braised boneless beef short ribs / savory beef and tomato jus / garlic and parmesan mashed potatoes / sautéed broccolini / carolina mustard ‘q / pickled onion (GF) 30

blackened swordfish ol’ fuskie crab fried rice: FRESH lump crab (russell hall seafood, fishing creek, md), smoky bacon, celery, vidalia, mixed bell pepper, sweet corn and charleston gold aromatic brown rice / key lime tequila aioli (GF) 38

pan seared north atlantic halibut jumbo gulf shrimp (2) / sweet thai chili soy glaze / shiitake, mixed bell pepper, red onion, spring pea and parsnip hash / miso ginger couscous 38

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 / brioche roll (crack of dawn bakery, berlin, md) / fries 16

grilled bison burger (new frontier bison, madison, va) / smoked cheddar (chesapeake bay farms, pocomoke, md) / peruvian verde / pickled onion / whole wheat roll (crack of dawn bakery, berlin, md) / sweet potato fries 16
**bison is very lean and is best enjoyed cooked medium or less

crab cake sandwich FRESH jumbo lump crab (russell hall seafood, fishing creek, md) / lemon caper dill aioli / whole wheat roll (crack of dawn bakery, berlin, md) / tomato / fries 19

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chef

james sambataro

chef de cuisine

damien jones

chef de cuisine

tony trolian

inspired by and created through the vision of **executive chef** / travis wright