



mains

family butcher omelet 18

bacon and sausage (family butcher, dagsboro, de) / organic free range farm eggs / smoked cheddar (chesapeake bay farms, pocomoke, md) / bacon jam (GF**)

crabby omelet 23

jumbo lump crab meat / old bay cheddar (chesapeake bay farms, pocomoke, md) / winterbor kale (quindocqua farms, marion station, md) / cherry tomato (baywater farms, salisbury, md) / tomato relish / balsamic reduction

steak n' eggs 22

"never ever" filet tips (roseda farm, monkton, md) / two cheese scrambled organic free range farm eggs / homefries / salsa verde / pickled onions

jody's huevos rancheros 16

soft scrambled organic free range farm eggs / smoky cheddar (chesapeake bay farms, pocomoke, md) / sautéed peppers and onions / cilantro lime crème / chorizo (family butcher, dagsboro, de) / guacamole / corn tortillas (GF**, V*)

biscuit 'n gravy 16

southern style sausage gravy (family butcher, dagsboro, de) / buttermilk biscuit / organic free range farm egg / crispy kale (quindocqua farms, marion station, md) / crispy home fries

chicken and waffle 18

shark bite buffalo chicken / organic free range farm egg / bourbon pickled blueberries / buttermilk waffle / bourbon barrel aged maple syrup

avocado crab toast 22

lump crab (easton, md) / mashed avocado / heirloom tomato / wheatberry toast / smoky cheddar (chesapeake bay farms, pocomoke, md) / organic free range farm egg / crispy home fries

open faced sausage toast 15

rope sausage (family butcher, dagsboro, de) / cremini mushroom / baby spinach / vidalia onion / cheesy scrambled eggs / 'shark bite' honey hot sauce / wheatberry bread

brunch service

sunday, march 26

A complimentary sweet potato biscuit is served with each brunch entrée.

*(**If you follow a gluten free diet please inform your server, and we will not include the biscuit. Thank you.)*

small plates

skillet corn pone 10

bacon, smoked cheddar (chesapeake bay farms, pocomoke, md) and hot cherry peppers / bourbon butter / candied pecan (GF)

stuffed avocado 22

spicy crab (easton, md) salad / natty boh battered avocado / miso caramel / wasabi tobiko / rainbow micro greens (baywater farms, salisbury, md)

crispy brussel sprouts 16

crispy fried brussels / butternut squash (baywater farms, salisbury, md) / carrot / balsamic reduction / goat cheese / smoky bacon (GF*, V*, VG*)

fried green tomatoes 19

herb panko encrusted green tomato (quindocqua farms, marion station, md) / bacon jam / house pimento cheese / jumbo lump crab (easton, md)

crispy oysters 16

cornflake encrusted oysters (chincoteague, va) / jalapeno tartar / bourbon pickled blueberries / red wine pickled onions

shrimp and lobster dip 20

gulf shrimp / lobster / old bay cheddar (chesapeake bay farms, pocomoke, md) cream cheese dip / multigrain bread boule (crack of dawn bakery, berlin, md)

add

crispy home fries 5

from the butcher (3) 5 (ea)

bacon / sausage links / big link

berry bowl 4

scrambled organic free range farm eggs (2) 6

biscuit 4

buttermilk cheddar / house made preserves / butter

soups & salads

make it a meal by adding:

jumbo lump crab cake 20 /
golden tilefish (capt. kerry, f/v, seaborne, ocmd) 16 /
all natural chicken breast 10 / scallops 18 /
cornflake encrusted oysters (chincoteague, va) 14

chef jim’s cream of crab 14
fresh tarragon / cream sherry / md jumbo lump crab
(easton, md) (GF)

mixed green salad 11
organic farm greens (baywater farms, salisbury, md) / red
wine pickled onions / cucumber / grape tomato /
candied pecan / bourbon pickled blueberry / blueberry
and white balsamic vinaigrette (GF, V, VG*)

beet & berry salad 14
pickled beets / berries / whipped black garlic triple
cream brie / red veined sorrel (baywater farms, salisbury,
md) / truffle vinaigrette (GF, V, VG*)

iceberg wedge 14
cherry tomato / pickled onion / smoky bacon / bleu
cheese / fig balsamic (GF, V*, VG*)

GF= gluten free V= vegetarian VG= vegan
GF*, V*, VG* = meets dietary restrictions with a modification.
***consuming raw or undercooked meats may result in food born
illness.*



executive chef

Jim Sambataro

chef de cuisine

Tony Trolan

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

lighter fare

signature burger 18
“never ever” dry aged angus beef (roseda farm,
monkton, md) / smoked cheddar / shark signature
sauce / bacon jam / brioche roll (crack of dawn bakery,
berlin, md) / fries

black & bleu ‘beastro’ burger 18
blackened bison, elk, boar and wagyu blend /
gorgonzola / balsamic caramelized red onion /
garlic confit aioli / lettuce / tomato / brioche /
sweet potato fries
***this blend is very lean and is best enjoyed cooked
medium or less*

crab cake sandwich 22
FRESH jumbo lump crab (easton, md) / lemon
caper dill aioli / whole wheat roll (crack of dawn
bakery, berlin, md) / tomato / fries

softshell blt (wanchese, nc) / bacon / eastern shore
tartar sauce / lettuce / tomato / wheatberry / mixed
organic greens (baywater farms, salisbury, md)
(quindocqua farms, marion station, md) **18**

*please alert your server to any food allergies prior to
ordering*