



## mains

### family butcher omelet 18

bacon and sausage (family butcher, dagsboro, de) / organic free range farm eggs / teahive cheddar / bacon jam (GF\*)

### crabby omelet 23

jumbo lump crab meat (easton,md) / chapel cheddar / tomato relish / sundried tomato / balsamic reduction

### steak n' eggs 22

peruvian marinated "never ever" filet tips (roseda farm, monkton, md) / two cheese scrambled organic free range farm eggs / home fries / salsa verde / pickled pepper and onions (quindocqua farms, marion station, md)

### huevos rancheros 18

scrambled organic free range farm eggs / chapel cheddar / sautéed peppers and onions / cilantro lime crema / chorizo (family butcher, dagsboro, de) / guacamole / flour tortillas (GF\*, V\*)

### biscuits 'n gravy 18

southern style sausage gravy (family butcher, dagsboro, de) / buttermilk cheddar biscuits / organic free range farm egg / crispy kale (chesterfield heirlooms, pittsville, md) / home fries

### chicken and waffle 19

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

### avocado crab toast 22

jumbo lump crab (easton, md) / house guacamole / tomato relish / wheatberry toast / smoky cheddar (chesapeake bay farms, pocomoke, md) / organic free range farm egg / home fries

**shrimp and grits** cajun spiced gulf shrimp / cheddar grits / roasted bell pepper and vidalia onion / pan jus 20

## brunch service

### monday, january 1

*A complimentary buttermilk 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

### fruit palette 16

mixed berries / honey crisp apples / pineapple / mint yogurt

### skillet corn pone 10

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

### stuffed avocado 23

spicy jumbo lump crab (easton, md) salad / natty boh beer battered avocado / miso caramel / tobiko / benne / rainbow micro greens (chesterfield heirlooms, pittsville, md)

### crispy brussel sprouts 16

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

### 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)

### crispy oysters 18

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

### salt shakers 18

champagne mignonette cocktail / lemon

## add

### home fries 5

### from the butcher (3) (ea) 5

bacon / sausage / scrapple

### scrambled organic free range farm eggs (2) 6

**biscuit** buttermilk cheddar / house 3-berry jam / strawberry, sage, and honey butter 4

# soups & salads

*make it a meal by adding:*  
jumbo lump crab cake 20 / swordfish 16 / all natural  
chicken breast 10 / cornflake encrusted oysters  
(chincoteague, va) 16

**creamy fisherman’s stew 14**  
spicy andouille sausage (leidy’s farm, harleyville, pa) /  
halibut

**mixed green salad 11**  
organic farm greens (quindocqua farms, marion station, md)  
/ red wine pickled onions / cucumber / cherry tomato  
/ candied pecan / pickled blueberries / apple cidar dijon  
vinaigrette (GF, V, VG\*)

**beet & berry salad 14**  
pickled beets / berries / whipped black garlic triple  
cream brie / truffle vinaigrette (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

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

# lighter fare

**chicken sandwich 16**  
fried all natural chicken breast / shark bite  
buffalo sauce / buttermilk ranch slaw / bacon /  
pickles / brioche roll (crack of dawn bakery, berlin,  
md) / fries

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

**surf n’ turf beast burger 22**  
bison, elk, boar and wagyu blend / jumbo lump  
crab dip / chapel cheddar (chapel creamery, easton,  
md) / cajun remoulade / kaiser / 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 / sesame brioche / tomato / fries

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