



## 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) / kale (quindocqua, farms, marion station, md) / sundried tomato / tomato relish / balsamic reduction

### steak n' eggs 25

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

### huevos rancheros 18

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

### biscuits 'n gravy 18

southern style sausage gravy (family butcher, dagsboro, de) / flaky croissant / organic free range farm egg / crispy tuscan 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) / mashed avocado / cherry tomato / wheatberry toast / smoky cheddar (chesapeake bay farms, pocomoke, md) / organic free range farm egg / home fries

**fruit palette 12** watermelon / cantaloupe / pineapple / fresh berries / greek yogurt / fresh mint / blueberry muffin

## brunch service

### sunday, may 28

*A complimentary smoky cheddar 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

### 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 crab (easton, md) salad / natty boh beer battered avocado / miso caramel / wasabi tobiko / rainbow micro greens (chesterfield heirlooms, pittsville, 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

### home fries 5

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

bacon / sausage

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

**biscuit** buttermilk cheddar / blueberry jam / whipped honey ginger butter 4

# soups & salads

---

*make it a meal by adding:*

jumbo lump crab cake 20 / pacifico bass 16 / all natural chicken breast 10 / scallops 18 / softshell 16 / cornflake encrusted oysters (chincoteague, va) 14

**creamy fisherman's stew 12**

spicy andouille sausage (leidy's farm, harleyville, pa) / striped bass

**mixed green salad 11**

organic farm greens (quindocqua farms, marion station, md) / red wine pickled onions / cucumber / cherry tomato / candied pecan / pickled blueberries / blueberry balsamic 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

## 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 / tomato / bacon jam / brioche roll (crack of dawn bakery, berlin, md) / fries

**'beastro' burger 20**

bison, elk, boar and wagyu blend / satueed cremini and vidalia jus / swiss cheese / lettuce / 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 / whole wheat roll (crack of dawn bakery, berlin, md) / tomato / fries

**softshell blt 22**

cornflake encrusted softshell (mark hill, oc, md) / bacon / lettuce / tomato / wheatberry bread / house remoulade / fries

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