



soups & salads

creamy fisherman's stew 14
 spicy andouille sausage (leidy's farm, harleyville, pa) / golden tilefish

roasted cauliflower 12
 coconut soup / cauliflower / sweet vidalia / coconut milk / vegetable broth (GF, V)

mixed green salad 11
 organic farm greens (quindocqua farms, marion station, md) / red wine pickled onions / cucumber / cherry tomato / candied pecan / bourbon pickled blueberry / prickly pear sherry vinaigrette (GF, V, VG* N*)

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

make it a meal by adding:
 jumbo lump crab cake 20 / all natural chicken breast 10 / mahi mahi 16 / country fried oysters (chincoteague, va) 16

N= nut allergy GF= gluten free V= vegetarian VG= vegan N*, GF*, V*, VG* = meets dietary restrictions with a modification.

****consuming raw or undercooked meats may result in food born illness.**

lunch service

sunday, february 18

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

small plates

stuffed avocado 23
 spicy jumbo lump crab salad (easton, md) / natty boh beer battered avocado / miso caramel / yuzu tobiko

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
 country fried oysters (chincoteague, va) / jalapeno tartar / bourbon pickled blueberries / red wine pickled onions

crispy brussel sprouts 16
 crispy fried brussels / butternut squash and heirloom carrots (chesterfield heirlooms, pittsville, md) / crispy prosciutto / balsamic reduction / goat cheese (GF*, V*, VG*)

skillet corn pone 10
 bacon, smoked cheddar (chesapeake bay farms, pocomoke, md) and hot cherry peppers / bourbon butter / candied pecan (GF N*)

steamed shellfish

white wine, lobster, garlic and butter broth with garlic oil brushed ciabatta (crack of dawn bakery, berlin,md)

steamed shrimp half 15 | full 27
 jumbo gulf shrimp / old bay / cocktail sauce / available as half pound or full pound (GF*)

middleneck clams (12) 15
 (kings creek, va) (GF*)

shellfish and sausage 16
 PEI mussels / spicy andouille sausage (leidy's farm, harleyville, pa) (GF*)

lighter fare

signature burger 18

“never ever” dry aged angus beef (roseda farms, monkton, md) / tomato / chapel cheddar (chapel creamery, easton, md) / shark signature sauce / tomato / bacon jam / brioche (crack of dawn bakery, berlin,md) / fries

beast burger 22

bison, elk, boar and wagyu blend / sunny side up egg / smoky cheddar (chesapeake bay farms, pocomoke, md) / crispy onions / kaiser / sweet potato fries
***this blend is very lean and is best enjoyed cooked medium or less*

crab cake sandwich 23

FRESH jumbo lump crab (easton, md) / lemon caper dill aioli / sesame brioche (crack of dawn bakery, berlin,md) / tomato / fries

chicken sandwich 16

fried all natural chicken breast / chipotle aioli / grilled pineapple / smoky cheddar (chesapeake bay farms, pocomoke, md) / brioche / fries

fish wrap 18

blackened seabass / tomato / red onion / lettuce / smashed avocado / peruvian aji verde / honey wheat wrap / fries



executive chef

Jim Sambataro

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

features

(available until 3 pm / dine in –OR– carry out)

pittsburgh steak salad

marinated “never ever” filet tip (roseda farm, monkton, md) / organic field greens / heirloom tomato, pickled onion and cucumber / fries / smoky cheddar (chesapeake bay farms, pocomoke, md) / truffle vinaigrette (GF*) 16

fish bowl

chesapeake bay rockfish / miso dashi broth / herbed basmati rice / broccolini and kale (quindocqua farms, marion station, md) / pineapple soy wakame salad / yum yum 16

oyster po’boy

country fried oysters / pickled red onion / cajun remoulade / farm greens / hoagie roll (crack of dawn bakery, berlin,md) / house chips –or– organic mixed greens 15

fish n’ chips

country fried striped bass / malt vinegar slaw / sidewinder fries / jalapeno tartar 14

white clam flatbread

little neck clams / roasted corn / garlic and capers / yellow and red roasted peppers / white sauce 12

breakfast burrito

chorizo / roasted corn / sweet vidalia / avocado / scrambled egg / salsa blanca / pepper jack / spinach wrap / ranchero / pickled jalapeno 12

wings

old bay -or- rootbeer BBQ / celery / ranch -or- bleu cheese 8⁹⁹

tostadas

blackened bass / crunchy corn tortillas / tomato relish / shredded cabbage (chesterfield heirlooms, pittsville, md) / salsa blanca / smoky cheddar (chesapeake bay farms, pocomoke, md) / hoppin’ john (GF*) 8⁹⁹
(substitute mixed organic greens or house cooked chips for \$1)

ADD: smashed avocado \$1.⁵⁰

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***Please note: menu prices listed are for cash payment*

A 3.5% credit card convenience fee will be added for all charge purchases. Thank you.

