



soups

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

cauli broccoli cheddar bisque 12
heavy cream / sharp cheddar / vegetable stock / crispy broccoli (GF*, V)

salads

mixed green salad 12
organic farm greens (quindocqua farms, marion station, md) / red wine pickled onions / cucumber / cherry tomato / candied pecan / bourbon pickled blueberry / butternut herb balsamic vinaigrette (GF, V, VG*, N*)

crisfield cobb salad 16
beer battered softshell (deale island) / smoky bacon / tomato / avocado / red onion / hard boiled egg / blue cheese dressing (GF)

beet & berry salad 14
pickled red and golden beets / berries / whipped black garlic triple cream brie / truffle vinaigrette (V, GF)

make it a meal by adding:
jumbo lump crab cake...22 / all natural chicken breast (bell and evans, fredericksburg, pa)...10 / monkfish...16 / crispy oysters (chincoteague, va)...16

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

lunch service
thursday, april 10th

small plates

stuffed avocado 24
SPICY sriracha jumbo lump crab salad / natty boh beer battered avocado / miso caramel / tobiko

shrimp and lobster dip 21
gulf shrimp / lobster / old bay cheddar (chesapeake bay farms, pocomoke, md) cream cheese dip / multigrain bread boule (crack of dawn bakery, berlin, md)

crispy brussel sprouts 18
crispy fried brussels / butternut squash / heirloom carrots / crispy bacon / balsamic reduction / goat cheese (GF*, V*, VG*)

fried green tomatoes 19
herb panko encrusted green tomatoes / pimento / bacon jam / jumbo lump crab (graham and rollins, hampton, va)

crispy oysters 18
country fried oysters (chincoteague, va) / jalapeno tartar / bourbon pickled blueberries / red wine pickled onions

salt buoy's (6) 15
(brockatonorton bay, md) ½ shell / cocktail sauce / lemon wedge

skillet corn pone 12
bacon, smoked cheddar and jalapeno / bourbon butter / candied pecan (GF)

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 (GF*)

mussels 16
PEI mussels / smoked sausage

middleneck clams (12) (hog island bay, va) / smoked kielbasa 15

lighter fare

signature burger 20

all natural black angus / tomato / smoky cheddar (chesapeake bay farms, pocomoke, md) / bacon jam / signature sauce / brioche (crack of dawn bakery, berlin,md) / fries

crab cake sandwich 26

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

softshell blt 20

RAR lite battered (rar brewing, cambridge, md) / smoky bacon / citrus aioli / lettuce / tomato / wheatberry / mixed organic greens (quindocqua farms, marion station, md)

chicken sandwich 18

country fried all natural chicken breast (bell and evans, fredericksburg, pa) / maple hot honey / house pickles / lettuce / tomato / brioche (crack of dawn bakery, berlin,md) / fries

catfish wrap 18

country fried chesapeake bay blue catfish / tomato / house pickles / malt vinegar slaw / tarragon tartar / honey wheat wrap / crispy fries

***these catfish are invasive to our waters.*

please join us in helping to eradicate this delicious but destructive species



executive chef

Jim Sambataro

features

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

pittsburgh steak salad 18

marinated “never ever” filet tips (roseda farm, monkton, md) / organic field greens (agrobay farms, hebron, md) / heirloom tomato, pickled onion and cucumber / fries / smoky cheddar (chesapeake bay farms, pocomoke, md) / roasted red pepper vinaigrette (GF*)

fish tacos 15

blackened black seabass (capt kerry, f/v seaborn, oc, md) / chili sesame pickles / sriracha lime slaw / ginger unagi / corn flour tortillas / organic mixed greens

flatbread 14

olives / hot pickled onions / baby spinach / watercress / green bell pepper / cherry tomatoes / goat cheese / mozzarella / parmesan / red wine vinaigrette / fig balsamic / pomodoro / pinsa roma crust

fish n’ pups 12

country fried black sea bass (capt. kerry, f/v seaborn, oc, md) / malt vinegar slaw / jalapeno tartar / smoky bacon hushpuppies

wings 10

honey buffalo –or– cajun dry rub / celery / ranch - or- bleu cheese

shrimp salad 14

baltimore style shrimp salad / lettuce / tomato / new england roll / house chips –or- organic mixed greens

tostadas 10

blackened chesapeake bay blue catfish / crunchy corn tortillas / tomato relish / organic mixed greens (quindocqua farms, marion station, md) / salsa blanca / smoky cheddar (chesapeake bay farms, pocomoke, md) / lemon old bay rice pilaf with orzo (GF*)

