



lunch service
saturday, january 11th

small plates

soups & salads

chef jims cream of crab 14

fresh tarragon / cream sherry / md jumbo lump crab
(graham and rollins, hampton, va) (GF)

pazole 13

pork / hominy / ancho and guajillo chilies / cabbage /
raddish / lime

mixed green salad 12

organic farm greens (quindocqua farms, marion station, md) / red
wine pickled onions / cucumber / cherry tomato / candied
pecan / bourbon pickled blueberry / black garlic caesar (GF, V,
VG*, N*)

beet & berry salad 14

pickled red and golden beets / berries / whipped black
garlic triple cream brie / truffle vinaigrette

make it a meal by adding:

jumbo lump crab cake 22 / all natural chicken breast

(bell and evans, fredericksburg,pa)...10 / scallops..16 /

filet tips...20 / 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**

stuffed avocado 24

SPICY jumbo lump crab salad (graham and rollins, hampton, va) /
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)

oyster trio (6) 21

(salt buoy fallen pine oyster co, brockatonorton bay, md) / 2
rockefeller / 2 casino / 2 crab (graham and rollins, hampton, va)
imperial

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 tomato (quindocqua farms, marion
station, md) / bacon jam / pimento cheese / jumbo lump crab
(graham and rollins, hampton, va)

crispy oysters 15

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

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 10 | full 20

jumbo gulf shrimp / old bay / cocktail (GF*)

shellfish and sausage 9

PEI mussels / spicy andouille sausage (leidy's farm, souderton, pa)
(GF*)

middleneck clams (12) (cape charles beach front, va) / smoked
kielbasa (leidy's farm, souderton, pa) **10**

lighter fare

signature burger 20

“never ever” dry aged angus beef (roseda farms, monkton, md) / tomato / smoky cheddar (chesapeake bay farms, pocomoke, md) / bacon jam / signature sauce / brioche (crack of dawn bakery, berlin,md) / fries

ravens burger 22

blackened bison, elk, boar and wagyu blend / lettuce / tomato / old bay vodka caramelized vidalia / black and purple bbq / muenster / kaiser / old bay sweet potato fries

***this blend is very lean and is best enjoyed cooked medium or less*

crab cake sandwich 26

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

chicken schnitzel sandwich 18

panko encrusted all natural chicken breast (bell and evans, fredericksburg, pa) / arugula / triple berry aioli / brioche bun (crack of dawn bakery, berlin,md) / fries

fish wrap 18

blackened halibut / smashed avocado / smoky cheddar / peruvian aji verde / lettuce / tomato / onion / spinach wrap / fries



executive chef

Jim Sambataro

features

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

pittsburgh steak salad marinated “never ever” filet tips (roseda farm, monkton, md) / organic field greens / heirloom tomato, red wine pickled onion and cucumber / fries / smoky cheddar / truffle vinaigrette (GF*) **16**

grown up grilled cheese

slow braised beef short ribs / triple cream brie / arugula / blueberry pomegranate reduction / wheatberry bread / organic mixed greens -or- house chips **15**

steak quesadilla marinated “never ever” filet tips (roseda farm, monkton, md) / cilantro / mixed bell peppers / sweet vidalia onion / house cheese blend / corn chips; lime crema and house salsa **14**

flatbread pepperoni / mozzarella / pomodora / fig balsamic / pinsa roman crust **12**

fish n’ chips southern style flounder / house slaw / jalapeno tartar / sidewinders **12**

soup & sandwich house cheese blend (chesapeake bay farms, pocomoke, md) / butter toasted wheatberry / green tomato and basil soup **10**

wings ravens honey old bay –or– steelers black and gold BBQ / celery / ranch -or- bleu cheese **10**

tostadas blackened mahi mahi (f/v seaborn, oc, md) / crunchy corn tortillas / tomato relish / cabbage / salsa blanca / smoky cheddar / hoppin john (GF*) **10**

