



lunch service

friday, may 23rd

soups

- citrus herb pumpkin stew** **12**
 carrot, onion and celery / fresh basil and rosemary / pureed pumpkin
- sweet potato lobster bisque** **14**
 chicken stock / heavy cream / sage / candied pecans

salads

- mixed green salad** **12**
 organic farm greens (quindocqua farms, marion station, md) / red wine pickled onions / cucumber / cherry tomato / candied pecan / bourbon pickled blueberries / blueberry mint vinaigrette (oakley farms, hebron, md) (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 / tilefish...16 / country fried soft shell...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 modificationconsuming raw or undercooked meats may result in food born illness.**

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)
- fried green tomatoes** **19**
 herb panko encrusted green tomatoes / pimento / bacon jam / jumbo lump crab (graham & rollins inc, hampton, va)
- crispy brussel sprouts** **18**
 crispy fried brussels / butternut squash / heirloom carrots / crispy bacon / balsamic reduction / goat cheese (GF*, V*, VG*)
- skinny dippers (6)** **18**
 (st. jerome's creek, md) ½ shell / cocktail sauce / citrus mignonette / lemon wedge
- crispy oysters** **18**
 country fried oysters (chincoteague, va) / jalapeno tartar / bourbon pickled blueberries / red wine pickled onions
- skillet corn pone** **12**
 bacon, smoked cheddar (chesapeake bay farms, pocomoke, md) and hot cherry peppers / bourbon butter / candied pecans (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 (GF*)
- mussels** **16**
 PEI mussels / andouille (leidy's farm, harleyville, pa)
- middleneck clams (12)** **15**
 (hog island bay, va) / smoked kielbasa

lighter fare

signature burger 22

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

beast burger 22

bison, elk, boar and wagyu blend / sichuan peppercorn encrusted / crunchy chili aioli / soy pickled cucumber / lettuce / kaiser / sweet potato fries

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

crab cake sandwich 26

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

chicken schnitzel 19

panko breaded chicken breast / lemon blueberry aioli / arugula (chesterfield heirlooms, pittsville, md) / brioche (crack of dawn bakery, berlin,md) / crispy fries

shrimp salad sandwich 16

shrimp salad / lettuce / tomato / sesame brioche (crack of dawn bakery, berlin,md) / mixed organic greens

fish wrap 16

blackened grey tilefish (capt. kerry, f/v seaborn, oc, md) / avocado / lettuce / tomato / onion / peruvian aji verde / honey wheat wrap / crispy fries



executive chef

Jim Sambataro

features

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

baltimore club 24

country fried softshell (crisfield, md) / ½ crab cake / eastern shore aioli / lettuce / tomato / smoky bacon / sharp cheddar / wheatberry / organic mixed greens (quindocqua farms, marion station, md)

soft shell gumbo 18

country fried soft shell / bacon braised collard greens / mixed bell peppers, celery, and sweet vidalia / kielbasa / bacon corn pone

pittsburgh steak salad 18

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

noodle bowl 16

golden tilefish / cictrus gochujang dashi / lo mein / mixed bell peppers, red onion, squash, and zucchini / ginger ponzu / spicy wakame

flatbread 14

ground natural beef / tomato relish / sharp cheddar / cilantro lime crema / garlic oil brushed pinsa roma crust (v)

fish n’ chips 12

country fried atlantic cod (capt. kerry, f/v seaborn, oc, md) / house slaw / jalapeno tartar / sidewinders

harbor reuben 14

blackened sneak head / vidalia slaw / signature sauce / sharp cheddar / kaiser / house cooked chips -or- mixed organic greens

wings 10

sweet chili gochujang –or– shark bite buffalo / celery / ranch -or- bleu cheese

tostadas 10

blackened golden tilefish (capt. kerry, f/v seaborn, oc, md) / crunchy corn tortillas / tomato relish / cabbage (chesterfield farms, pittsville, md) / salsa blanca / smoky cheddar (chesapeake bay farms, pocomoke, md) / garlic herb lemon wild rice (GF*)