



lunch service
saturday, february 8th

small plates

soups & salads

- creamy fisherman's stew 14**
spicy andouille sausage (leidy's farm, harleyville, pa) / swordfish
- miso soup 13**
korean pepper steak / garlic miso dashi / napa cabbage / carrots / ginger plum unagi
- 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*)
- bibb wedge 14**
smoky bacon / cherry tomato / red wine pickled onions / gorgonzola crumbles / balsamic vinaigrette
- make it a meal by adding:*
jumbo lump crab cake 22 / all natural chicken breast (bell and evans, fredericksburg,pa)...10 / mahi mahi..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 tuna poke / natty boh beer battered avocado / cucumber wasabi cream / ginger unagi / 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)
- tuna tataki 20**
sesame seared yellowfin tuna / ginger unagi slaw / sriracha thai chili aioli
- 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 18**
country fried oysters (chincoteague, va) / jalapeno tartar / bourbon pickled blueberries / red wine pickled onions

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*)
- shellfish and sausage 16**
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) **15**

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

beast burger 22

bison, elk, boar and wagyu blend / lettuce / tomato / cheddar jack / dr pepper BBQ / crispy onion / 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 (hoopersville, md) / tomato / lemon caper dill aioli / sesame brioche (crack of dawn bakery, berlin,md) / fries

korean fried chicken sandwich 18

tempura battered all natural chicken breast (bell and evans, fredericksburg, pa) / spicy mayo / house pickles / sesame ginger slaw / brioche bun (crack of dawn bakery, berlin,md) / fries

fish wrap 18

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



executive chef

Jim Sambataro

features

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

pittsburgh steak salad 16

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

empanadas 15

shredded all natural chicken breast (bell and evans, fredericksburg, pa) / ancho, jalapeno, chili de arbol, cilantro, onion, tomato salsa / sour cream / napa cabbage / radish / onion and cilantro / dirty cajun rice

curry beef bowl 14

marinated “never ever” filet tips (roseda farm, monkton, md) / green curry / mixed bell peppers, onions, watercress, squash, and zucchini / basmati

po’ boy 14

country fried crispy oysters / cajun crawfish remoulade / lettuce / tomato / hoagie roll (crack of dawn bakery, berlin,md) / organic mixed greens

flatbread 14

fire roasted red peppers / pepperoni / lemon whipped ricotta / honey drizzle / parmesan and mozzarella / roasted garlic oil brushed naan

glizzy 13

grilled american wagyu beef hotdog / housemade beef, pork, and bison chilli / cheese blend (chesapeake bay farms, pocomoke, md) / fries

fish n’ chips 12

herb panko encrusted black sea bass (capt. kerry, f/v seaborn, ocean city, md) / malt vinegar slaw / jalapeno tartar / sidewinders

spinach & watercress salad 12

candied pecans / goat cheese / red onion / strawberries / blackberry vinaigrette

wings 10

chesapeake buffalo –or– ginger unagi / celery / ranch -or- bleu cheese

tostadas 10

blackened rockfish / crunchy corn tortillas / tomato relish / cabbage / salsa blanca / smoky cheddar / dirty cajun rice (GF*)