



## soups & salads

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

**manhattan clam chowder 13**  
 little neck clams / fingerling potatoes / tomato purée / squash and zucchini / cauliflower / leeks (quindocqua farms, marion station, md)

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

**beet & berry salad 14 r**  
 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 / striped bass 16 / cornflake encrusted fried oysters (chincoteague, va) 16 / u10 scallops (4)...20

**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

monday, december 4

*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 / 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)

**fried eggplant 18**  
 herb encrusted eggplant / sundried tomato and roasted red pepper pesto / lump crab / basil emulsion (N\*)

**crispy oysters 18**  
 cornflake encrusted oysters (chincoteague, va) / jalapeno tartar / bourbon pickled blueberries / red wine pickled onions

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

**skillet corn pone 10**  
 bacon, smoked cheddar and hot cherry peppers / 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 sauce / available as half pound or full pound (GF\*)

**middleneck clams (12) 15**  
 (assateague channel, 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 / smoky cheddar (chesapeake bay farm, pocomoke, md) / shark signature sauce / tomato / bacon jam / brioche (crack of dawn bakery, berlin,md) / fries

### black & bleu beast burger 22

blackened bison, elk, boar and wagyu blend / caramelized onion / bleu cheese / horseradish aioli / 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 BLT sandwich 16

fried all natural chicken breast / beer mustard / bacon / lettuce / tomato / pretzel bun / fries

### fish wrap 18

blackened halibut / tomato / red onion / lettuce / guacamole / peruvian aji verde / honey wheat wrap / fries



## executive chef

Jim Sambataro

## chef de cuisine

Tony Trolan

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

## features

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

### halibut bowl

seared / thai purple sticky rice / korean BBQ / carrots, brussels, butternut squash 15

### fish n' chips

country fried swordfish / malt vinegar slaw / sidewinder fries / jalapeno tartar 14

### florida reuben

blackened rockfish / sweet vidalia slaw / signature sauce / gruyere / wheat berry bread / house chips –or- organic mixed greens (quindocqua farms, marion station, md) 14

### wings

old bay -or- peach bourbon BBQ / celery / ranch -or- bleu cheese 8<sup>99</sup>

### tostadas

blackened swordfish / crunchy corn tortillas / tomato relish / shredded cabbage / salsa blanca / smoky cheddar (chesapeake bay farms, pocomoke, md) / hoppin' john (GF\*) 8<sup>99</sup>  
(substitute mixed organic greens or house cooked chips for \$1)

**ADD:** smashed avocado \$1.<sup>50</sup>

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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.*