



lunch service
saturday, january 4th

small plates

soups & salads

chef jims cream of crab 14

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

good luck soup 12

braised swiss chard, bacon and kale / black eyed peas /
adouille and kielbasa (leidy's farm, harleysville, pa) (GF)

mixed green salad 12

organic farm greens (quindocqua farms, marion station, md) / red
wine pickled onions / cucumber / cherry tomato / candied
pecan / bourbon pickled blueberry / herb basil emulsion (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)

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*)

salt bouy oysters (6) 15

worcestershire, tobacco, horseradish, old bay, lemon juice,
and vodka / lemon wedge

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 15

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) **16**

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 / fried green tomato / caramelized onion / russian dressing / muenster / 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

chicken sandwich 18

country fried all natural chicken breast (bell and evans, fredericksburg, pa) / pickled napa cabbage and cucumber salad / gochujang basil emulsion / brioche bun (crack of dawn bakery, berlin,md) / fries

steak wrap 18

marinated “never ever” filet tips (roseda farm, monkton, md) / 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**

shrimp bowl 18

key west shrimp / carrots, cabbage, squash and zucchini / miso ginger broth / spiced unagi / rice noodles

flatbread sausage / pumpkin puree / arugula / honey drizzle / goat cheese / mozzarella / parmesan / garlic oil brushed pinsa roman crust **12**

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

wings honey old bay , shark bite buffalo -or- honey garlic jerk / celery / ranch -or- bleu cheese **10**

lamb poutine pulled braised lamb / lamb jus / mozzarella curds / fresh parsley **12**

garden sandwich marinated baby portabella / fried green tomato / roasted red pepper / goat cheese spread / arugula / balsamic / house cooked chips -or- mixed organic greens **8⁹⁹**

tostadas blackened swordfish (f/v seaborn, oc, md) / crunchy corn tortillas / tomato relish / cabbage / salsa blanca / smoky cheddar / herb coconut wild rice (GF*) **10**

