



lunch service  
sunday, october 27<sup>th</sup>

## soups & salads

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

**chicken 'pot pie' soup 14**  
braised short rib broth / sweet vidalia, shallots, and red onion / Gruyere and parmesan / house made crouton

**mixed green salad 12**  
organic farm greens (quindocqua farms, marion station, md) / red wine pickled onions / cucumber / cherry tomato / candied pecan / bourbon pickled blueberry / apple cider vinaigrette (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 / grouper 18 / 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**

## small plates

**stuffed avocado 23**  
SPICY jumbo lump crab salad (graham and rollins, hampton, va) / natty boh beer battered avocado / miso caramel / tobiko

**eggplant tower 20**  
herb panko encrusted eggplant / heirloom tomatoes / spinach pesto / fried mozzarella / pomodoro

**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)  
*limited availability...*

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

**crispy brussel sprouts 18**  
crispy fried brussels / butternut squash / heirloom carrots / crispy bacon / balsamic reduction / goat cheese (GF\*, V\*, VG\*)

**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 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 / horsey mayo / lettuce / fried onions / tomato / smoky bacon / 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) / lemon caper dill aioli / sesame brioche (crack of dawn bakery, berlin,md) / fries

## grilled chicken sandwich 18

grilled all natural chicken breast (bell and evans, fredericksburg, pa) / lettuce / tomato / onion / avocado / bacon / ranch / brioche (crack of dawn bakery, berlin,md) / fries

## fish wrap 18

blackened swordfish / lettuce / red onion / avocado / tomato / peruvian aji verde / honey wheat wrap / fries



## executive chef

Jim Sambataro

# features

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

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

**grown up grilled cheese** slow braised pork shank (leidy’s farm, harleysville, pa) / triple creame brie / arugula / blackberry brandy jam / house chips –or– organic mixed greens **12**

**eggplant parmesan sub** herb panko encrusted nadia eggplant (quindocqua farms, marion station, md) / tomato / arugula / pomodoro / roasted garlic aioli / basil emulsion / sub roll / house chips –or– organic mixed greens (quindocqua farms, marion station, md) **14**

**buffalo chicken flatbread** crispy buffalo chicken / celery / carrot / mozzarella / ranch –or– blue cheese drizzle / garlic oil brushed pinsa romana crust **14**

**fish n’ chips** southern style fried mahi mahi / jalapeno tartar / creole slaw / sidewinder fries **12**

**wings** honey oldbay –or– shark bite buffalo / celery / ranch –or– bleu cheese **10**

**tostadas** blackened swordfish / crunchy corn tortillas / tomato relish / cabbage / salsa blanca / smoky cheddar / mixed bell pepper and sweet vidalia wild rice (GF\*) **8<sup>99</sup>**

