



soups

creamy fisherman's stew 14

spicy andouille sausage (leidy's farm, harleyville, pa) / swordfish

hearty turkey stew 12

roasted turkey breast / braised thighs and legs / carrots, celery, and onion / lima beans and chickpeas / collards and kale / cream / butter milk biscuit

salad

mixed green salad 12

organic farm greens (quindocqua farms, marion station, md) / cucumbers / heirloom tomatoes / bourbon blueberries / red wine pickled onions / creamy red wine vinaigrette (GF, V, VG*, N*)

beet and berry 14

pickled red and golden beets / fresh mixed berries / whipped black garlic triple cream brie / blackberry bourbon vinaigrette

make it a meal by adding:

jumbo lump crab cake...22 / halibut...16 / crispy oysters...18

**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.

lunch service thursday, january 23rd

small plates

stuffed avocado 24

SPICY crab salad (graham and rollins, hampton, va) / numero uno beer battered avocado (flying dog brewing, frederick, md) / miso caramel / tobiko

fried green tomatoes 19

herb panko encrusted green tomatoes (quindocqua farms, marion station, md) / pimento / bacon jam / jumbo lump crab

crispy brussel sprouts 18

crispy fried brussels / butternut squash and carrot / crispy bacon / balsamic reduction / goat cheese (GF*, V*, VG*)

local seashores (6) 18

(chincoteague, tom's cove, va) / ½ shell / cocktail / citrus champagne mignonette / lemon

crispy oysters 18

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

skillet corn pone 12

bacon / smoked cheddar (chesapeake bay farms, pocomoque, md) and jalapeno peppers / bourbon butter / candied pecans (GF)

steamed shellfish

white wine, lobster, garlic, butter and chili flake broth with garlic oil brushed ciabatta (crack of dawn bakery, berlin, md)

shrimp half 16 | full 28

jumbo gulf shrimp / old bay / cocktail (GF*)

middleneck clams (12) 16

(hog island bay, va) / smoked kielbasa (leidy's farm, harleyville, pa)

mussels 16

PEI mussels / andouille (leidy's farm, harleyville, pa)

lighter fare

signature burger 22

"never ever" dry aged angus beef (roseda farms, monkton, md) / tomato / bacon jam / cheddar jack / signature sauce / brioche (crack of dawn bakery, berlin,md) / fries

crab cake sandwich 26

FRESH jumbo lump crab (graham and rollins, hampton, va) / 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) / lettuce / tomato / onion / bbq / smoky bacon / brioche / sweet potato fries

fish wrap 18

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



executive chef

Jim Sambataro

Inspired by and created

through the vision of executive chef / travis wright

***Please note: menu prices listed are for cash payment
A 3.5% credit card convenience fee will be added for all
charged purchases. Thank you*

features

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

pittsburgh steak salad 18

balsamic marinated "never ever" filet tips / organic field greens / heirloom tomato, pickled onion and cucumber / fries / smoky cheddar / blue cheese vinaigrette (GF*)

fish tacos 16

blackened flounder / napa slaw (chesterfield heirlooms, pittsville, md) / peruvian aji verde / corn tortilla / red wine pickled onions / house chips – or– organic mixed greens

curry chicken bowl 15

all natural chicken breast (bell and evans, fredericksburg,pa) / coconut curry / basmati / shaved brussels, squash, zucchini, mixed bell peppers, and vidalia

flatbread 14

smoky bacon / crispy chicken breast / ranch / mozzarella / pomodoro / pinsa romano crust

wings 12

shark bite buffalo –or– old bay / carrot / ranch –or– bleu cheese

fish n' chips 11

country fried chilean seabass / house slaw / jalapeno tartar / fries

tostadas 7⁹⁹

blackened halibut / crunchy corn tortillas / peruvian aji verde / napa cabbage / salsa blanca / smoky cheddar / spiced basmati (GF*) **add: avocado \$1.50**

