



dinner service  
friday, july 26<sup>th</sup>

*please alert your server to any food allergies prior to ordering.*

## small plates

### stuffed avocado 23

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

### truffalo brussels 18

pan seared brussels sprouts / rainbow carrots and shishito peppers / bacon / butternut squash / gorgonzola / truffle vinaigrette / shark bite buffalo / candied pecans (N\*,GF, V\*, VG\*)

### crispy oysters 18

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

### 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)

### skillet corn pone 12

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) (GF\*)*

### steamed shrimp *half* 15 | *full* 27

jumbo gulf shrimp / old bay / cocktail

### shellfish and sausage 15

PEI mussels / andouille sausage (leidy's farm, souderton, pa) (GF\*)

### middleneck clams (12) (cape charles beach front, va) 16

## soups & salads

### fishermans stew 14

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

### bloody mary soup 14

heirloom tomato (chesterfield heirlooms, pittsville, md) / lump crab / horseradish / old bay / celery

### mixed green salad 11

organic farm greens (quindocqua farms, marion station, md) / red wine pickled onions / cucumber / cherry tomato / candied pecan / bourbon pickled blueberry / blackberry vinaigrette (GF, V, VG\* N\*)

### caprese salad 16

heirloom tomatoes (chesterfield heirlooms, pittsville, md) / basil emulsion / fig balsamic glaze / smoked sea salt / cornflake encrusted mozzarella (GF\*, V, VG)

*make it a meal by adding:*

jumbo lump crab cake...22 / golden tilefish (f/v seaborn, ocmd)

...16 / all natural chicken breast (bell and evans,

fredericksburg,pa)...10 / crispy oysters...16 / filet tips (roseda farm, monkton, md)...21

**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.*

# entrées

make any meal a surf n' turf – 5<sup>oz</sup> cold water lobster tail...22 / crabcake ...22 / u-10 scallops...20

**ribeye** 15<sup>oz</sup> “never ever” angus beef ribeye (roseda farm, monkton, md) / napa cabbage, mixed bell peppers, onions and squash (chesterfield heirlooms, pittsville, md) / duckfat peewee potatoes / jalapeno butter / cabernet reduction **65**

**caprese filet** 7<sup>oz</sup> “never ever” angus beef tenderloin filet (roseda farm, monkton, md) / asparagus / garlic parmesan mashed potatoes / heirloom tomato (chesterfield heirlooms, pittsville, md) / cornflake encrusted mozzarella / balsamic glaze / basil (agrobay farms, hebron,md) emulsion (GF\*) **56**

**duck duo** duck breast (crescent duck farm, aquebogue, ny) / duck leg confit / bourbon glaze / rainbow carrot, butternut squash, sweet potato, brussels and shiitake mushroom and bokchoy / white peach gastrique / candied pecan (N, GF\*) **48**

**korean short ribs** braised boneless beef short ribs / korean BBQ / thai purple sticky rice / garlic broccolini / gochujang yum yum / benne seeds / scallions **42**

**vegan bowl** crispy tofu stir fry / mixed bell peppers, cauliflower, onion and broccolini / sriracha aioli / basmati / scallion **32**

**crab cakes (2)** fresh jumbo lump crab (graham and rollins, hampton, va) / lemon caper dill aioli / sunburst squash and dunja zucchini (quindocqua farms, marion station, md) / corn pone / sherry pickled cucumber and tomato salad / spanish bell pepper wild rice **46**

**swordfish** blackened swordfish / cherokee bell and shishito peppers, and eggplant / squash, zucchini and tatsoi (agrobay farms, hebron, md) / passionfruit and blackberry (goat plum tree farm, berlin md) gastrique / creamy sage butternut purée (quindocqua farms, marion station, md) / hot pickled red onion (GF) **47**

**soft shells (2)** country fried softshells (virginia) / red onion, mixed bell pepper, shiitake mushroom and shishito pepper (chesterfield heirlooms, pittsville, md) / lobster mashed potatoes / cajun remoulade **42**

**halibut piccata** pan roasted halibut / chardonnay caper butter / rosemary cherry tomato (chesterfield heirlooms, pittsville, md) cream / winterbor kale (quindocqua farms, marion station, md) / tomato and vidalia / bucatini **44**

# lighter fare

**signature burger** **20**  
“never ever” dry aged angus beef (roseda farm, monkton, md) / tomato / smoky cheddar (chesapeake bay farms, pocomoke, md) / shark signature sauce / bacon jam / brioche roll (crack of dawn bakery, berlin, md) / fries

**beast burger** **22**  
bison, elk, boar and wagyu blend / dr. pepper bbq / lettuce / tomato / muenster cheese / 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 (graham and rollins, hampton, va) / lemon caper dill aioli / sesame brioche (crack of dawn bakery, berlin, md) / tomato / 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 charge purchases. Thank you.*