



january 28
lunch service

full menu is also available for carry out

We operate a tiny kitchen, so wait times will be determined by dining room volume. Thank you!

small plates

stuffed avocado FRESH spicy crab salad (russell hall seafood, fishing creek, md) / natty boh battered avocado / miso caramel / wasabi tobiko / micro greens 20

skillet corn pone bacon, smoked cheddar and jalapeno / bourbon butter / candied pecan (GF) 10

crispy brussel sprouts crispy fried brussels / butternut squash (baywater farms, salisbury, md) / balsamic reduction / goat cheese / smoky bacon (GF*, V*, VG*) 16

crispy oysters cornflake encrusted oysters / jalapeno tartar / bourbon pickled blueberries / red wine pickled onions 15

shrimp and lobster dip gulf shrimp / lobster / old bay cream cheese dip / multigrain bread boule 18

fried green tomatoes cornflake encrusted green tomato (baywater farms, salisbury, md) / FRESH lump crab (russell hall seafood, fishing creek, md) / bacon jam / pimento cheese / micro greens 19

steamed shellfish / soups / salads

in a white wine, lobster, garlic and butter broth.
served with garlic oil brushed baguette.

steamed shrimp jumbo gulf shrimp / old bay / cocktail sauce (GF*) 1/2 lb. . . 14 full lb. . . 26

middleneck clams (12) (GF*) 12
mattawoman creek, va

shellfish and sausage PEI mussels / andouille sausage (GF*) 13

creamy fisherman's stew 12
spicy andouille sausage (leidy's farm, harleyville, pa) / swordfish

beef pho 12
filet tips (roseda farm, monkton, md) / cilantro / beef broth / heirloom carrot (GF)

beet and berry salad pickled beets / berries / whipped black garlic triple cream brie / micro greens / truffle vinaigrette (GF, V, VG*) 14

mixed green salad organic farm greens / cucumber / pickled onion / grape tomato / candied pecan / bourbon pickled blueberry / sorghum dijon vinaigrette (GF, V, VG*) 10

make any salad a meal by adding:

jumbo lump crab cake ... 20

crispy oysters ... 14

jumbo gulf shrimp (6) ... 13

all natural chicken breast ... 10

mahi mahi ... 15

please alert your server to any food allergies prior to ordering

favorites

signature burger “never ever” dry aged angus beef (roseda farm, monkton, md) / smoked cheddar (chesapeake bay farms, pocomoke, md) / shark signature sauce / tomato / bacon jam / brioche roll (crack of dawn bakery, berlin, md) / fries 18

grilled bison burger (new frontier bison, madison, va) / goat cheese / farm greens (chesterfield heirlooms, pittsville, md) / peruvian verde / pickled onion / whole wheat roll (crack of dawn bakery, berlin, md) / sweet potato fries 18
**bison is very lean and is best enjoyed cooked medium or less

crab cake sandwich FRESH jumbo lump crab / alabama white BBQ / whole wheat roll (crack of dawn bakery, berlin, md) / tomato / fries 22

fried chicken sandwich country fried all natural chicken breast / pimento cheese / smoky bacon / vidalia slaw / pickles / brioche roll (crack of dawn bakery, berlin, md) / fries 15

fish wrap blackened swordfish / lettuce, tomato and red onion / smashed avocado / peruvian verde / honey wheat wrap / fries 15

features

(available until 3 pm / dine in –OR– carry out / some quantities may be limited)

rockfish bowl country fried rockfish / asparagus / smoky cheddar grits / lemon caper dill aioli / herb oil 16

pittsburgh steak salad dry aged “never ever” tenderloin (roseda farm, monkton, md) / mixed organic greens (baywater farms, salisbury, md) / heirloom tomato, pickled onion and cucumber / fries / smoked cheddar (chesapeake bay farms, pocomoke, md) / truffle vinaigrette (GF*) 14

carnitas tacos slow braised pork shank / radish and cabbage (chesterfield heirlooms, pittsville, md) / cilantro / chipotle ranch / grilled corn tortillas / herb tomato rice (GF*) 13
(substitute mixed organic greens or house cooked chips for \$1)

pork tenderloin sage and thyme rub / roasted garlic mashed potatoes / broccolini / andouille red eye gravy 8.99

BLT hotdog all natural waygu beef hotdog / sriracha ketchup / assateague island beer mustard (cape charles brewing company, capes charles, va) / pickles / red onion / new england roll / all natural house cooked chips or mixed organic greens (baywater farms, salisbury, md) 7.⁹⁹

fish tostadas blackened mahi mahi crunchy corn tortillas / tomato relish / salsa blanca / cilantro lime slaw / smoked cheddar (chesapeake bay farms, pocomoke, md) / herb tomato rice (GF*) 7.⁹⁹
(substitute mixed organic greens or house cooked chips for \$1)

ADD: avocado \$1.⁵⁰

chef

james sambataro

chef de cuisine

tony trolian

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