

lunch service  
saturday, september 7<sup>th</sup>



## soups & salads

**fishermans stew 14**  
spicy andouille sausage (leidy's farm, souderton, pa) / wahoo

**stuffed pepper soup 14**  
ground beef / celery / sweet vidalia / mixed bell peppers / tomato purée / chicken stock / wild rice

**mixed green salad 11**  
organic farm greens (quindocqua farms, marion station, md) / red wine pickled onions / cucumber / cherry tomato / candied pecan / bourbon pickled blueberry / white peach and honey balsamic 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 / all natural chicken breast (bell and evans, fredericksburg, pa) 10 / tautog 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

**skillet corn pone 12**  
bacon, smoked cheddar (chesapeake bay farms, pocomoke, md) and hot cherry peppers / bourbon butter / candied pecan (GF, N\*)

**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 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\*

## 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) 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 / fried green tomato / fresh mozzarella / basil emulsion / balsamic glaze / 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

### **fried chicken sandwich 18**

fried all natural chicken breast (bell and evans, fredericksburg, pa) / bacon / buffalo / pickles / ranch slaw / brioche (crack of dawn bakery, berlin,md) / fries

### **fish wrap 18**

blackened wahoo / 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)*

**fish sandwich** herb encrusted flounder (f/v tony + jan, ocmd) / lemon caper dill aioli / andouille slaw / wheatberry / house cooked chips -or- mixed organic greens **15**

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

**fish bowl** wahoo /charred scallions / broth / heirloom carrots, squash and zucchini / herb basmati / spicy pineapple vinaigrette **16**

**chicken tacos** mesquite rubbed chicken (bell and evans, fredericksburg, pa) / cabbage / house pico de gallo / spicy pineapple and roasted red pepper sauce / flour tortillas / hoppin john **15**

**harbor reuben** blackened wahoo / signature sauce / smoked cheddar / sweet vidalia slaw / wheat berry bread / house cooked tortilla chips -or- mixed organic greens **15**

**flatbread** chicken (bell and evans, fredericksburg, pa) / smoky bacon / ranch / parmesan / mozzarella / naan **13**

**fish n’ chips** country fried flounder (f/v tony + jan, ocmd) / house slaw / sidewinder fries / jalapeno tartar **12**

**wings** chesapeake hot -or- peruvian aji verde / celery / ranch -or- bleu cheese **10**

**tostadas** blackened tautog / crunchy corn tortillas / tomato relish / cabbage / salsa blanca / smoky cheddar (chesapeake bay farms, pocomoke, md) / bell pepper and vidalia wild rice (GF\*) **8<sup>99</sup>**

