



lunch service
sunday, march 23rd

small plates

soups

- creamy fisherman's stew 14**
spicy andouille sausage (leidy's farm, harleyville, pa) / scallop chunks
- cauliflower and cheddar soup 12**
roasted cauliflower / sharp cheddar / cream / crispy cauliflower and leeks

salads

- mixed green salad 12**
organic farm greens (quindocqua farms, marion station, md) / red wine pickled onions / cucumber / cherry tomato / candied pecan / bourbon pickled blueberry / lemon berry vinaigrette (GF, V, VG*, N*)
- beet & berry salad 14**
pickled red and golden beets / berries / whipped black garlic triple cream brie / truffle vinaigrette (GF)
- wedge salad 14**
cherry tomatoes / red wine pickled onions / blue cheese / smoky bacon / fig balsamic (GF, V*, VG*, N*)

make it a meal by adding:

- jumbo lump crab cake 22 / all natural chicken breast (bell and evans, fredericksburg,pa)...10 / rockfish ...16 / 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 modificationconsuming raw or undercooked meats may result in food born illness**

- stuffed avocado 24**
SPICY sriracha jumbo lump crab salad / natty boh beer battered avocado / miso caramel / tobiko
- 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)
- crispy brussel sprouts 18**
crispy fried brussels / butternut squash / heirloom carrots / crispy bacon / balsamic reduction / goat cheese (GF*, V*, VG*)
- fried eggplant 19**
herb panko encrusted nadia eggplant (quindocqua farms, marion station, md) / basil parsley pesto / roasted tomato / 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
- salt buoys (6) 16**
½ shell (chesapeake bay, md) / cocktail sauce / mignonette / lemon wedge
chesapeake oyster week

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*)
- mussels 16**
PEI mussels / smoked sausage
- middleneck clams (12) (hog island bay, va) / smoked kielbasa 15**

lighter fare

signature burger 20

all natural black angus / 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 / blackberry BBQ / lettuce / tomato / onion / smoky bacon / fontina / 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 / tomato / lemon caper dill aioli / sesame brioche (crack of dawn bakery, berlin,md) / fries

chicken n' waffle sandwich 18

country fried all natural chicken breast (bell and evans, fredericksburg, pa) / hot honey maple / smoky bacon / house pickles / white cheddar / buttermilk waffle / fries

fish wrap 18

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

fish sandwich 16

beer battered flounder (f/v instigator, oc, md) / gherkins / lemon caper dill aioli / lettuce / tomato / kaiser / house chips



executive chef

Jim Sambataro

features

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

pittsburgh steak salad 16

marinated “never ever” filet tips / organic field greens / heirloom tomato, red wine pickled onion and cucumber / fries / smoky cheddar / roasted red pepper vinaigrette (GF*)

chicken lo mein 15

all natural chicken breast (bell and evans, fredericksburg, pa) / mushrooms, cabbage, onions, radish, squash, and zucchini / scallions / ginger / garlic / miso dashi broth / spicy uanagi

flatbread 14

grilled all natural chicken breast / smoky bacon / red onion / jalapeno / cilantro / dr pepper pineapple BBQ / mozzarella / parmesan / roasted garlic oil brushed pinsa roma

birria tacos (2) 18

all natural braised beef chuck roast / sharp cheddar / sweet vidalia / cilantro / corn tortillas / consomé / organic mixed greens

steak panini 13

marinated “never ever” filet tips / sautéed mushrooms, mixed bell peppers, and onions / mozzarella and smoked gouda / tortilla wrap / house chips –or– organic mixed greens

fish n' chips 12

country fried blue catfish (chesapeake bay, md) / malt vinegar slaw / jalapeno tartar / crispy fries

wings 10

chesapeake buffalo –or– jerk honey garlic / celery / ranch –or– bleu cheese

tostadas 10

blackened blue catfish / crunchy corn tortillas / tomato relish / organic mixed greens (quindocqua farms, marion station, md) / salsa blanca / smoky cheddar / old bay lemon rice pilaf with orzo (GF*)

***these catfish are invasive to our waters. please join us in helping to eradicate this delicious but destructive species*