



soups & salads

make it a meal by adding:

jumbo lump crab cake 20 /
 gray tilefish (capt. kerry, f/v, seaborne, ocmd) 16 /
 all natural chicken breast 10 / scallops 18 /
 cornflake encrusted fried oysters (chincoteague, va) 14

chef jim's cream of crab 14
 fresh tarragon / cream sherry / md jumbo lump crab
 (easton, md) (GF)

creamy roasted parsnip soup 10
 roasted parsnips, sweet vidalia and garlic / wheat
 berry croutons (VG, GF*)

mixed green salad 11
 organic farm greens (quindocqua farms, marion station, md)
 / red wine pickled onions / cucumber / cherry tomato /
 candied pecan / bourbon pickled blueberry /
 blueberry, blackberry, basil, and mint balsamic
 vinaigrette (GF, V, VG*)

beet & berry salad 14
 pickled beets / berries / whipped black garlic triple
 cream brie / red veined sorrel (baywater farms, salisbury,
 md) / truffle vinaigrette (GF, V, VG*)

iceberg wedge 14
 cherry tomato / pickled onion / smoky bacon / bleu
 cheese / fig balsamic (GF, V*, VG*)

GF= gluten free V= vegetarian VG= veagan
GF*, V*, VG* = meets dietary restrictions with a modification.
 **consuming raw or undercooked meats may result in food born
 illness.

lunch service

monday, march 27

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

small plates

stuffed avocado 24
 spicy crab salad / natty boh battered avocado / miso
 caramel / orange tobiko

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

crispy brussel sprouts 15
 crispy fried brussels / butternut squash (chesterfield
 heirlooms, pittsville, md) / balsamic / goat cheese / smoky
 bacon (GF*, V*, VG*)

fried green tomatoes 19
 herb panko encrusted green tomato (quindocqua farms,
 marion station, md) / bacon jam / house pimento cheese /
 jumbo lump crab (easton, md)

crispy oysters 16
 cornflake encrusted oysters (chincoteague, va) / jalapeno
 tartar / bourbon pickled blueberries / red wine pickled
 onions

shrimp and lobster dip 20
 gulf shrimp / lobster / old bay cheddar (chesapeake bay
 farms, pocomoke, md) cream cheese dip / multigrain bread
 boule (crack of dawn bakery, berlin, md)

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 sauce / available
 as half pound or full pound (GF*)

middleneck clams (12) 15
 (smith island, va) (GF*)

shellfish and sausage 16
 PEI mussels / spicy andouille sausage (leidy's farm,
 harleyville, pa) (GF*)

lighter fare

signature burger 18

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

black & bleu 'beastro' burger 18

blackened bison, elk, boar and wagyu blend / balsamic caramelized red onion / garlic confit aioli / gorgonzola / lettuce / tomato / kaiser roll / sweet potato fries

***this blend is very lean and is best enjoyed cooked medium or less*

crab cake sandwich 22

FRESH jumbo lump crab (easton, md) / alabama bbq / whole wheat roll (crack of dawn bakery, berlin, md) / tomato / fries

chicken parm sandwich 16

herb panko encrusted all natural chicken breast / pomodoro / mozzarella and parmesan / brioche roll (crack of dawn bakery, berlin, md) / fries

fish wrap 16

blackened tilefish (capt. kerry, f/v, seaborn, ocmd) / tomato / red onion / lettuce (baywater farms, salisbury, md) / avocado / peruvian salsa verde / honey wheat wrap / fries

softshell blt cornflake encrusted softshell / bacon / eastern shore tartar / lettuce / tomato / wheatberry / mixed organic greens (baywater farms, salisbury, md)

(quindocqua farms, marion station, md) 18



executive chef

Jim Sambataro

chef de cuisine

Tony Trolan

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

features

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

pittsburgh steak salad balsamic marinated "never ever" dry aged angus tenderloin tips (roseda farm, monkton, md) / organic field greens (quindocqua farms, marion station, md) / heirloom tomato, pickled onion and cucumber / fries / smoked cheddar / truffle vinaigrette (GF*) 15

fish and scallop po boy country fried scallops / and chesapeake bay blue catfish / tarragon caper aioli / malt vinegar slaw / hoagie roll / pickled onions / side winder fries 14

short rib melt braised beef short ribs / goat cheese and swiss / red onion / hot cherry pepper giardiniera / brioche / house cooked chips -or- mixed organic greens (baywater farms, salisbury, md) 13

cheesesteak pizza shaved ribeye (b&m wilmington, de) / calabrese salami / sweet vidalia and cremini / mozzarella and parmesan 13

bluefin tuna sandwich blackened bluefin tuna (capt. kerry, f/v, seaborn, ocmd) / green and napa cabbage slaw / shaved asparagus and heirloom carrot wakame / kaiser / mixed organic greens (baywater farms, salisbury, md) 15

beer brat sautéed peppers and onion / vienna lager beer cheese (devils backbone, roseland, va) / brioche roll / house cooked chips 8⁹⁹

wings root beer bbq -or- shark bite buffalo / celery / ranch -or- bleu cheese 8⁹⁹

tostadas blackened chesapeake bay blue catfish / crunchy corn tortillas / tomato relish / salsa blanca / smoked cheddar (chesapeake bay farms, pocomoke, md) / hoppin' john (GF*) 8⁹⁹
(substitute mixed organic greens or house cooked chips for \$1)

ADD: avocado \$1.⁵⁰

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

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