



lunch service  
thursday, january 16<sup>th</sup>

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## small plates

### soups & salads

**creamy fisherman's stew 14**

spicy andouille sausage (leidy's farm, harleyville, pa) / clams (cape charles beach front, va) / swordfish

**mushroom & onion soup 13**

sweet vidalia / chestnut mushrooms (the mushroom patch, parsonsburg, md) / beef broth / scallions

**mixed green salad 12**

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

**beet & berry salad 14**

pickled red and golden beets / berries / whipped black garlic triple cream brie / truffle vinaigrette

*make it a meal by adding:*

jumbo lump crab cake 22 / all natural chicken breast (bell and evans, fredericksburg, pa)...10 / scallops..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 modification\*\*consuming raw or undercooked meats may result in food born illness**

**stuffed avocado 24**

SPICY jumbo lump crab salad (graham and rollins, hampton, va) / 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 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 15**

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

**skillet corn pone 10**

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

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### steamed shellfish

*white wine, lobster, garlic and butter broth with garlic oil brushed ciabatta (crack of dawn bakery, berlin, md)*

**steamed shrimp half 10 | full 20**

jumbo gulf shrimp / old bay / cocktail (GF\*)

**shellfish and sausage 9**

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

**middleneck clams (12)** (cape charles beach front, va) / smoked kielbasa (leidy's farm, souderton, pa) **10**

# 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

## ravens burger 22

blackened bison, elk, boar and wagyu blend / lettuce / tomato / onion / black and purple bbq / muenster / kaiser / old bay 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) / tomato / lemon caper dill aioli / sesame brioche (crack of dawn bakery, berlin,md) / fries

## chicken caesar sandwich 18

all natural chicken breast (bell and evans, fredericksburg, pa) / romaine / parmesan / black garlic caesar dressing / brioche bun (crack of dawn bakery, berlin,md) / fries

## fish wrap 18

blackened swordfish / smashed avocado / smoky cheddar / peruvian aji verde / lettuce / tomato / onion / spinach wrap / fries



## executive chef

Jim Sambataro

# features

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

**pittsburgh steak salad** “never ever” sirloin (roseda farm, monkton, md) / organic field greens / heirloom tomato, red wine pickled onion and cucumber / fries / smoky cheddar / truffle vinaigrette (GF\*)  
**16**

## grown up grilled cheese

slow braised beef short ribs / triple cream brie / caramelized onions / arugula / blueberry pomegranate reduction / wheatberry bread / organic mixed greens -or- house chips **15**

## vegan bowl

roasted red pepper hummus / roasted garlic quinoa / cucumber / cherry tomato / red onions / arugula / toast points **12**

**flatbread** pepperoni / mozzarella / smoky bacon / housemade pickles / roasted garlic oil brushed pinsa roman crust **12**

**fish n’ chips** southern style mahi mahi / house slaw / jalapeno tartar / sidewinders **12**

**soup & sandwich** house cheese blend (chesapeake bay farms, pocomoke, md) / butter toasted wheatberry / green tomato and basil soup **10**

**wings** ravens honey old bay –or– steelers black and gold BBQ / celery / ranch -or- bleu cheese **10**

**tostadas** blackened swordfish (f/v seaborn, oc, md) / crunchy corn tortillas / tomato relish / cabbage / salsa blanca / smoky cheddar / hoppin john (GF\*) **10**

