



## soups & salads

- creamy fisherman's stew 14**  
spicy andouille sausage (leidy's farm, harleyville, pa) / striped bass
- green tomato soup 14**  
green tomato (quindocqua farms, marion station, md) / peppercorn bacon / goat cheese / crispy tortilla
- mixed green salad 11**  
organic farm greens (quindocqua farms, marion station, md) / red wine pickled onions / cucumber / cherry tomato / candied pecan / bourbon pickled blueberry / sherry herb vinaigrette (GF, V, VG\*)
- beet & berry salad 14**  
pickled beets / berries / whipped black garlic triple cream brie / micro greens / truffle vinaigrette (GF, V, VG\*)

*make it a meal by adding:*

jumbo lump crab cake 20 / all natural chicken breast 10 / rockfish 16 / cornflake encrusted fried oysters (chincoteague, va) 16 / scallops u10 (4) 20

**GF= gluten free V= vegetarian VG= vegan**

**GF\*, V\*, VG\* = meets dietary restrictions with a modification.**

**\*\*consuming raw or undercooked meats may result in food born illness.**

## lunch service

monday, september 18

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

## small plates

- stuffed avocado 23**  
spicy jumbo lump crab salad (easton, md) / natty boh beer battered avocado / miso caramel / tobiko
- crispy brussel sprouts 16**  
crispy fried brussels / butternut squash and heirloom carrots (chesterfield heirlooms, pittsville, md) / balsamic reduction / goat cheese / smoky bacon (GF\*, V\*, VG\*)
- fried green tomatoes 19**  
cornflake encrusted green tomato (quindocqua farms, marion station, md) / bacon jam / pimento cheese / jumbo lump crab (easton, md)
- skillet corn pone 10**  
bacon, smoked cheddar and hot cherry peppers / bourbon butter / candied pecan (GF)
- crispy oysters 18**  
cornflake encrusted oysters (chincoteague, va) / jalapeno tartar / bourbon pickled blueberries / red wine pickled onions
- 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**  
(hog island bay, 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 farms, monkton, md) / tomato / smoky cheddar (chesapeake bay farm, pocomoke, md) / shark signature sauce / tomato / bacon jam / brioche roll (crack of dawn bakery, berlin, md) / fries

## beast burger 22

bison, elk, boar and wagyu blend / provolone / chimichurri / fried jalapeno / lettuce / kaiser / 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) / lemon caper dill aioli / sesame brioche roll (crack of dawn bakery, berlin, md) / tomato / fries

## chicken sandwich 16

fried all natural chicken breast / shark bite buffalo / buttermilk ranch slaw / bacon / pickles / brioche roll (crack of dawn bakery, berlin, md) / fries

## fish wrap 16

blackened striped bass / tomato / red onion / lettuce (quindocqua farms, marion station, md) / avocado / peruvian aji verde / honey wheat wrap / fries



## 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)*

## pittsburgh steak salad

marinated “never ever” filet tip (roseda farm, monkton, md) / organic field greens / heirloom tomato, pickled onion and cucumber / fries / smoky cheddar (chesapeake bay farm, pocomoke, md) / truffle vinaigrette (GF\*) **15**

## fish n’ chips

country fried striped bass / chili lime slaw / sidewinder fries / jalapeno tartar **14**

**flatbread** cajun steak / onions, green pepper and mushroom / mozzarella and provolone / pomodoro **10**

**porkchop** bourbon glaze / broccoli / roasted garlic and parmesan mashed potatoes **14**

**flounder sandwich** (f/v instigator, ocmd) herb panko pan fried / lettuce and tomato / lemon caper dill aioli / kaiser / house cooked chips or organic mixed greens **12**

## wings

old bay dry rub -or- shark bite buffalo / celery / ranch -or- bleu cheese **8<sup>99</sup>**

## tostadas

blackened mahi (f/v boss hog, ocmd) / crunchy corn tortillas / tomato relish / shredded cabbage / salsa blanca / smoky cheddar (chesapeake bay farm, pocomoke, md) / hoppin’ john (GF\*) **8<sup>99</sup>**  
(substitute mixed organic greens or house cooked chips for \$1)

**ADD:** avocado \$1.<sup>50</sup>

**GF= gluten free V= vegetarian VG= vegan GF\*, V, VG\* = meats dietary restrictions with a modification.**

*\*\*consuming raw or undercooked meats may result in food born illness*