



soups & salads

creamy fisherman's stew 14
 spicy andouille sausage (leidy's farm, harleyville, pa) / striped bass

vegetable beef soup 12
 "never ever" angus beef tips (roseda farm, monkton, md) / beef and tomato stock / mixed bell peppers / sweet vidalia / carrot / spinach / mushrooms
 **limited availability...

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

beet & berry salad 14
 pickled beets / berries / whipped black garlic triple cream brie / micro confetti / truffle vinaigrette (GF, V, VG*)

make it a meal by adding:

jumbo lump crab cake 20 / striped bass 18 / all natural chicken breast 10 / scallops 18 / cornflake encrusted fried oysters (chincoteague, va) 14

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, may 29

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

small plates

stuffed avocado 22
 spicy crab salad / natty boh battered avocado / miso caramel / red tobiko / rainbow micro greens (chesterfield heirlooms, pittsville, md)

crispy brussel sprouts 15
 crispy fried brussels / butternut squash (chesterfield heirlooms, pittsville, md) and heirloom carrots / balsamic reduction / goatcheese / smoky bacon (GF*, V*, VG*)

fried green tomatoes 19
 herb panko 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 16
 cornflake encrusted oysters (chincoteague, va) / jalapeno tartar / bourbon pickled blueberries / red wine pickled onions

crabcake bites 14
 house remoulade / cucumber tomato salad / lemon vinaigrette

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, crab, 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
 (cape charles, 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) / smoky cheddar (chesapeake bay farm, pocomoke, md) / shark signature sauce / tomato / bacon jam / brioche roll (crack of dawn bakery, berlin, md) / fries

‘beastro’ burger 20

bison, elk, boar and wagyu blend / sautéed cremini and sweet vidalia / swiss cheese / 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 / whole wheat roll (crack of dawn bakery, berlin, md) / tomato / fries

chicken sandwich 16

fried all natural chicken breast / sweet vidalia slaw / bacon / lettuce / brioche roll (crack of dawn bakery, berlin, md) / fries

fish wrap 16

blackened striped bass / tomato / red onion / lettuce (quindocqua farms, marion station, md) / house guacamole / peruvian salsa 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)

softshell blt (ocean city, md) / bacon / jalapeno tartar / lettuce / tomato / thin texas toast / mixed organic greens (quindocqua farms, marion station, md) **18**

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 / caper mustard slaw / sidewinder fries / jalapeno tartar **14**

pizza béchamel / breakfast sausage / bacon / tomato relish / smoky cheddar / fried egg **12**

wings

asian zing – or– shark bite honey bbq buffalo / celery / ranch –or– bleu cheese **8⁹⁹**

tostadas

blackened striped bass / crunchy corn tortillas / tomato relish / salsa blanca / smoky cheddar (chesapeake bay farm, pocomoke, md) / hoppin’ john (GF*) **8⁹⁹**

(substitute mixed organic greens or house cooked chips for \$1)

ADD: avocado \$1.⁵⁰

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