



lunch service  
monday, october 14<sup>th</sup>

## soups & salads

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

**steak and mushroom soup 14**  
"never ever" blackened angus beef tenderloin filet tips (roseda farm, monkton, md) / celery / sweet vidalia / mixed bell peppers / lion, king, and portabella mushrooms (the mushroom patch, parsonsborg, md) / beef base (GF)

**mixed green salad 12**  
organic farm greens (quindocqua farms, marion station, md) / red wine pickled onions / cucumber / cherry tomato / candied pecan / bourbon pickled blueberry / apple cider 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 / halibut 18 / 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**

## small plates

**stuffed avocado 23**  
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)

**fried green tomatoes 20**  
herb panko encrusted green tomato / bacon jam / pimento cheese / 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

**crispy brussel sprouts 18**  
crispy fried brussels / butternut squash / heirloom carrots / crispy bacon / balsamic reduction / goat cheese (GF\*, V\*, VG\*

**skillet corn pone 10**  
bacon, smoked cheddar (chesapeake bay farms, pocomoke, md) and hot cherry peppers / bourbon butter / candied pecan (GF N\*)

## 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\*)

**shellfish and sausage 15**  
PEI mussels / spicy andouille sausage (leidy's farm, souderton, pa) (GF\*)

**middleneck clams (12) (cape charles beach front, va) 16**

## 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

### beast burger 22

bison, elk, boar and wagyu blend / lettuce / tomato / onion / smoky bacon / root beer BBQ / monterey jack / 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 (hoopersville, md) / lemon caper dill aioli / sesame brioche (crack of dawn bakery, berlin,md) / fries

### fried chicken sandwich 18

tempura battered all natural chicken breast (bell and evans, fredericksburg, pa) / korean BBQ / sriracha mayo / asian pickled carrots, cabbage, and cucumbers / brioche (crack of dawn bakery, berlin,md) / fries

### fish wrap 18

blackened scallops / lettuce / red onion / avocado / tomato / peruvian aji verde / honey wheat wrap / fries



## executive chef

Jim Sambataro

## features

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

**pittsburgh steak salad** marinated “never ever” filet tips / organic field greens / heirloom tomato, pickled onion and cucumber / fries / smoky cheddar / truffle vinaigrette (GF\*) **16**

**vegan bowl** garlic oven roasted spaghetti squash boat / asparagus, heirloom tomatoes, broccoli, arugula (chesterfield heirlooms, pittsville, md) and sweet vidalia / tomato quinoa / pomodoro / basil emulsion (agrobay farms, salisbury, md) / organic mixed greens (V, VG, GF) **16**  
*\*\*limited availability...*

**disco fries** shredded slow braised short rib (roseda farm, monkton, md) / brown gravy / monterey jack and parmesan / crispy fries / parsley **15**

**korean tacos** “never ever” filet tips / korean BBQ / yum yum / sesame ginger slaw / street flour tortillas / mixed bell peppers and sweet vidalia wild rice **14**

**flatbread** rosemary lamb salami / soppressata / prosciutto / alpine cheddar / mozzarella / basil emulsion / balsamic glaze / naan **13**

**fish n’ chips** southern style fried swordfish / cajun crawfish and chorizo remoulade / creole slaw / sidewinder fries **12**

**wings** honey oldbay -or- nashville hot dry rub / celery / ranch -or- bleu cheese **10**

**tostadas** blackened swordfish / crunchy corn tortillas / tomato relish / cabbage / salsa blanca / smoky cheddar / mixed bell pepper and sweet vidalia wild rice (GF\*) **8<sup>99</sup>**

