



lunch service
sunday, december 22nd

small plates

soups & salads

- creamy fisherman's stew** **14**
spicy andouille sausage (leidy's farm, harleyville, pa) / grouper
- moroccan coconut vegetable soup** **13**
roasted parsnip (chesterfield heirlooms, pittsville, md), golden turnips, cauliflower, and carrots / coconut milk / harissa / crispy cauliflower (v,vg)

- mixed green salad** **12**
organic farm greens (quindocqua farms, marion station, md) / red wine pickled onions / cucumber / cherry tomato / candied pecan / bourbon pickled blueberry / cranberry 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 / wahoo...18 / all natural chicken breast (bell and evans, fredericksburg,pa)...10 / 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 modificationconsuming 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 / parsnips / 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**
country fried oysters (chincoteague, va) / jalapeno tartar / bourbon pickled blueberries / red wine pickled onions

- potstickers** chicken and lemongrass potstickers / ginger unagi / wasabi slaw / chili crisp **12**

- 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) / smoked kielbasa (leidy's farm, souderton, pa) **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 / sautéed baby spinach / sweet vidalia / melba sauce / whipped sundried tomato goat cheese / brioche / 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 sandwich 18

country fried all natural chicken breast (bell and evans, fredericksburg, pa) / muenster / lettuce / tomato / onion / smoky bacon / buffalo aioli / brioche bun (crack of dawn bakery, berlin,md) / sidewinders

fish wrap 18

blackened scallops / smashed avocado / peruvian aji verde / lettuce / tomato / onion / 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 (roseda farm, monkton, md) / organic field greens / heirloom tomato, red wine pickled onion and cucumber / fries / smoky cheddar / truffle vinaigrette (GF*) **16**

meatball sub beef / parmesan / mozzarella / pomodoro / hoagie roll (crack of dawn bakery, berlin,md) / house chips -or- organic mixed greens **14**

flatbread smoky honey BBQ / pulled pork / jalapeno / sweet vidalia / parmesan / mozzarella / garlic oil brushed pinsa romana crust **14**

stuffed french toast cinnamon raisin bread / cream cheese / triple cream brie / brown sugar pecans / powdered sugar **14**

napa cabbage rolls pomodoro / mozzarella and parmesan / dirty vegan rice / sundried tomato basil pesto / basil emulsion / mixed organic greens (V,VG) **13**

BBQ platter pulled pork / BBQ / smoky brown sugar baked beans / homemade baked mac n cheese / corn pone **13**

fish n’ chips southern style fried black seabass / sweet cajun slaw / jalapeno tartar / sidewinders **12**

fish sandwich panko encrusted mahi mahi / lettuce / tomato / lemon caper dill aioli / kaiser / house chips -or- organic mixed greens **12**

wings honey old bay –or– lemon pepper dry rubbed –or– hot honey mustard buffalo / celery / ranch -or– bleu cheese **10**

tostadas blackened seabass (f/v seaborn, oc, md) / crunchy corn tortillas / tomato relish / cabbage / salsa blanca / smoky cheddar / hoppin john (GF*) **9⁹⁹**

