



**lunch service**  
**saturday, december 13<sup>th</sup>**  
small plates

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**soups**

**wonton soup 12**

black miso dashi broth / sweet vidalia / broccolini / chicken pot stickers / scallions (GF)

**oyster and scallop chowder 14**

oyster liquor / celery, carrot and onion / Chincoteague oysters / sea scallop chunks / andouille (leidy's farm, harleyville, pa) / yukon gold potato

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**salads**

**mixed green salad 12**

organic farm greens (quindocqua farms, marion station, md) / cucumbers / heirloom tomatoes / bourbon blueberries / candied pecans / red wine pickled onions / cranberry truffle vinaigrette (GF, V, VG\*, N\*)

**beet & berry salad 14**

pickled beets / fresh berries / black garlic triple cream brie / truffle vinaigrette (GF, V, VG\*)

**caesar salad 12**

romaine and baby red romaine / shaved parmesan / crouton / creamy caesar dressing

*make it a meal by adding:*

jumbo lump crab cake...22 /

chilean seabass...16 / crispy oysters...18

**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.*

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**stuffed avocado 24**

SPICY crab salad (graham and rollins, hampton, va) / nattyboh 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 19**

herb panko encrusted green tomatoes (quindocqua farms, marion station, md) / pimento / bacon jam / jumbo lump crab

**salt grass points (6) 18**

on the ½ shell (malpeque, PEI) / cocktail / lemon wedge

**crispy brussel sprouts 18**

crispy fried brussels / butternut squash and carrot / crispy bacon / balsamic reduction / goat cheese (GF\*, V\*, VG\*)

**crispy oysters 18**

country fried oysters (chincoteague, va) / jalapeno tartar / bourbon pickled blueberries / red wine pickled onions

**skillet corn pone 12**

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

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**steamed shellfish**

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

**shrimp half 16 | full 28**

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

**middleneck clams (12) 16**

(hog island bay, va) / smoked kielbasa (leidy's farm, harleyville, pa)

**mussels 16**

PEI mussels / andouille (leidy's farm, harleyville, pa)

**seasides (ocmd) 15**

drawn butter / shark bite buffalo / lemon pepper

## lighter fare

### signature burger 22

“never ever” dry aged angus beef (roseda farms, monkton, md) / tomato / smoky bacon / bacon jam / signature sauce / brioche (crack of dawn bakery, berlin,md) / fries

### crab cake sandwich 26

*FRESH* jumbo lump crab (graham and rollins, hampton, va) / tomato / lemon caper dill aioli / sesame brioche (crack of dawn bakery, berlin,md) / crispy fries

### chicken sandwich 18

country fried all natural chicken breast (bell and evans, fredericksburg,pa) / mesquite slaw / chipotle ranch / smoky bacon / kaiser / crispy fries

### scallop wrap 18

blackened scallop chunks / lettuce / tomato / onion / avocado / peruvian salsa verde / honey wheat wrap / crispy fries



## executive chef

Jim Sambataro

Inspired by and created

through the vision of executive chef / travis wright

*\*\*Please note: menu prices listed are for cash payment  
A 3.5% credit card convenience fee will be added for all  
charged purchases. Thank you*

## features

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

### pittsburgh steak salad 18

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

### fish filet 12

country fried black seabass / pickles / jalapeno tartar / lettuce / tomato / kaiser / house chips –or– organic mixed greens

### flatbread 14

pepperoni / hot honey / mozzarella / pomodoro / pinsa romano crust

### eggplant parm 12

crispy eggplant / arugula pesto / pomodoro / mozzarella / brioche / house chips –or– organic mixed greens

### fish n’ chips 11

country fried rockfish (capt. kerry, oc, md) / house slaw / jalapeno tartar / malt vinegar dusted side winders

### wings 7<sup>99</sup>

shark bite buffalo –or– old bay / celery / ranch –or– bleu cheese

### tostadas 7<sup>99</sup>

blackened golden tilefish (capt. kerry, oc, md) / crunchy corn tortillas / tomato relish / cabbage / salsa blanca / smoky cheddar / hoppin’ jon (GF\*) **add: avocado \$1.50**

