

soups

creamy fisherman's stew 14

spicy andouille sausage (leidy's farm, harleyville, pa) / grouper

cream of tomato and zucchini 14

tomato (chesterfield heirlooms, pittsville, md) / zucchini (quindocqua farms, marion station, md) / roasted red pepper / herbs / cream (GF, V)

salads

mixed green salad 12

organic farm greens (quindocqua farms, marion station, md) / red wine pickled onions / cucumber / cherry tomato / candied pecans / bourbon pickled blueberry / strawberry vinaigrette (GF, V, VG*, N*)

wedge 12

baby iceberg / pickled onion / cherry tomato / bacon / bleu cheese / balsamic reduction (GF, V*, VG*)

caprese salad 16

heirloom tomatoes (chesterfield heirlooms, pittsville, md) / basil emulsion / fig balsamic glaze / smoked sea salt / fresh cracked peppercorn / cornflake encrusted mozzarella / micro basil (GF*, V, VG)

make it a meal by adding:

jumbo lump crab cake...22 / all natural chicken breast (bell and evans, fredericksburg, pa)...10 / rockfish...16 / crispy oysters...18 / (2) country fried prime softshells...18

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

middleneck clams (12) 16

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

mussels 16

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

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

small plates

stuffed avocado 24

SPICY crab salad (graham and rollins, hampton, va) / natty boh beer battered avocado / salted caramel / tobiko

shrimp and lobster dip 21

gulf shrimp / lobster / old bay cheddar (chesapeake bay farms, pocomoque, md) cream cheese dip / multigrain bread boule (crack of dawn bakery, berlin, md)

fried green tomatoes 19

herb panko encrusted green tomatoes / pimento / bacon jam / jumbo lump crab (graham and rollins, hampton, va)

chincoteague salts (6) 18

½ shell / cocktail sauce / lemon wedge

crispy oysters 18

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

truffalo brussels 18

pan seared brussels sprouts / bacon / parsnip, heirloom carrots, and butternut squash / gorgonzola / truffle vinaigrette / shark bite buffalo (de sauce co, seaford, de) / candied pecans (N*, GF, V*, VG*)

ceviche 24

chili de lime seared opah / cucumber, onion, tomato, and garlic / 'leche de tigre' / crispy tortilla chips

skillet corn pone 12

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

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

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

entrées

make any meal a surf n' turf – *crispy shrimp...15 / crabcake...22 / 5oz cold water lobster tail...24 / scallops (f/v second to none, ocmd)...21 / softshell...18*

caprese filet “never ever” 7^{oz} dry aged angus beef tenderloin filet (roseda farms, monkton, md) / heirloom tomato (chesterfield heirlooms, pittsville, md) / cornflake encrusted mozzarella / roasted garlic parmesan mashed potatoes / grilled asparagus / basil emulsion / balsamic glaze **56**

ribeye 12^{oz} “never ever” dry aged angus beef (roseda farms, monkton, md) / grilled asparagus / mushroom and onion au jus / roasted garlic parmesan mashed potatoes (GF*) **65**

braciole short ribs slow braised basil and heirloom tomato short ribs (roseda farm, monkton, md) / sautéed asparagus / truffle yukon potatoes / tomato cabernet jus **46**

duck duo duck breast (joe jurgielewicz & son, hamburg, pa) / duck leg confit / bourbon worcestershire glaze / brussels, parsnips, carrots, sweet potatoes, and butternut / arugula (chesterfield heirlooms, pittsville, md), and shiitake mushrooms / mango cherry gastrique (GF*) **52**

vegan spaghetti buccatini / pomodoro / sautéed shishito peppers, shiitake mushrooms, sweet vidalia, red onion, squash, and zucchini / vegan mozzarella (VG) **36**

crabcakes (2) fresh jumbo lump crab (graham and rollins, hampton, va) / lemon caper dill aioli / crispy cornpone / sunburst squash and zucchini (quindocqua farms, marion station, md) / sherry pickled cucumber and tomato salad / hoppin jon **48**

rockfish blackened rockfish / red onion, sweet vidalia, mixed bell peppers, squash and zucchini (quindocqua farms, marion station, md) / arugula / roasted red pepper yukon mashed potatoes / peruvian aji verde / pickled onions (GF) **48**

whole lobster 1 ½ lb whole steamed lobster / squash and zucchini / creamy lobster mashed potatoes / drawn butte / lemon wedge **40**

stuffed softshells (2) beer battered softshells (nanticoke nectur, lewes, de) / md jumbo lump crab (graham and rollins, hampton, va) dip / grilled broccolini / old bay butter corn rice

lighter fare

signature burger **22**
“never ever” dry aged angus beef (roseda farms, monkton, md) / tomato / horseradish 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 / cheddar jack / pico de gallo / avocado / jalapeno / salsa blanca / 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 (graham and rollins, hampton, va) / lemon caper dill aioli / sesame brioche (crack of dawn bakery, berlin, md) / tomato / 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.*