



lunch service

friday, november 15th

small plates

soups & salads

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

bloody mary crab soup 14
jumbo lump crab / rainbow heirloom carrot and pee wee potatoes / parsley / tarragon / horseradish / old bay

coconut curry cauliflower soup 14
oven roasted cauliflower, parsnips, sweet vidalia, celery, and heirloom carrots / coconut milk / vegetable base / roasted almonds and cauliflower (GF,V)

mixed green salad 12
organic farm greens (quindocqua farms, marion station, md) / red wine pickled onions / cucumber / cherry tomato / candied pecan / bourbon pickled blueberry / herb honey balsamic 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/ mahi mahi 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 modification**consuming raw or undercooked meats may result in food born illness**

stuffed avocado 23
SPICY jumbo lump crab salad (graham and rollins, hampton, va) / natty boh beer battered avocado / miso caramel / tobiko

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 18
country fried oysters (chincoteague, va) / jalapeno tartar / bourbon pickled blueberries / red wine pickled onions

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 / crispy bacon / balsamic reduction / goat cheese (GF*, V*, VG*)

southwest chicken eggrolls 13
pulled chicken / black beans / corn / cheddar / chipotle ranch / mesquite pepper slaw

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 / root beer BBQ / lettuce / fried onions / tomato / smoky bacon / 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

chicken sandwich 18

country fried all natural chicken breast (bell and evans, fredericksburg, pa) / lettuce / tomato / crispy onion / bacon / chipotle ranch / brioche (crack of dawn bakery, berlin,md) / fries

fish wrap 18

mahi mahi / celery and mayo / lettuce / red onion / avocado / tomato / 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**

fish sandwich panko encrusted seabass (capt. kerry, ocmd) / lettuce / tomato / cajun remolade / kaiser / house cooked chips -or- mixed organic greens **14**

flatbread amatriciana / capicola / roasted red pepper soppressata / parmesan / mozzarella / pomodoro / pinsa romana crust **14**

steak panini caramelized vidalia and shiitake / muenster and triple cream brie / spinach / naan / mixed organic greens **13**

fish n’ chips southern style fried flounder (f/v instigator, ocmd) / jalapeno tartar / creole slaw / sidewinder fries **12**

chicken lemongrass pot stickers cabbage / chili pickled rainbow carrots / ginger orange ponzu / crispy -or- steamed **12**

wings honey oldbay -or- sweet chili gochujang / celery / ranch -or- bleu cheese **10**

tostadas blackened seabass (capt. kerry, ocmd) / crunchy corn tortillas / tomato relish / cabbage / salsa blanca / smoky cheddar / hoppin john (GF*) **8⁹⁹**

