



soups & salads

seafood chowder 15

clams (hog island bay, va) / PEI mussels / flounder / kielbasa / smoky bacon / pee wee potatoes / celery and onion / watercress (agrobay farm, hebron, md) / oyster and crab broth (GF)

pumpkin sage bisque 13

pureed carrot, onion and pumpkin / vegetable stock

mixed green salad 12

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

bibb wedge 14

smoky bacon / cherry tomato / red wine pickled onions / gorgonzola crumbles / balsamic vinaigrette

make it a meal by adding:

jumbo lump crab cake 22 / all natural chicken breast (bell and evans, fredericksburg, pa)...10 / crispy shrimp..14 / 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**

lunch service
saturday, february 1st

small plates

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 / 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)

fried pickles 10

country fried pickles / spicy ranch

crispy oysters 15

cornflake encrusted oysters (chincoteague, va) / jalapeno tartar / bourbon pickled blueberries / red wine pickled onions

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 16

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) 15

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 / jalapeno / garlic truffle aioli / smoky bacon / blue cheese butter / 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) / tomato / lemon caper dill aioli / sesame brioche (crack of dawn bakery, berlin,md) / fries

korean fried chicken sandwich 18

tempura battered all natural chicken breast (bell and evans, fredericksburg, pa) / crunchy spicy mayo / house pickles / sesame ginger slaw / brioche bun (crack of dawn bakery, berlin,md) / fries

fish wrap 18

blackened halibut / smashed avocado / smoky cheddar / 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” bavette steak (roseda farm, monkton, md) / organic field greens / heirloom tomato, red wine pickled onion and cucumber / fries / smoky cheddar / truffle vinaigrette (GF*) **16**

shrimp tacos crispy shrimp / creole mustard slaw / pickled onion / peruvian verde / corn tortilla / house chips –or– organic mixed greens **14**

po’ boy cornmeal fried oysters and squid / cajun remoulade / lettuce / tomato / hoagie roll (crack of dawn bakery, berlin,md) / organic mixed greens **14**

flatbread jumbo lump crab (graham and rollins, hampton, va) / old bay triple cream brie / parsley / tomato / parmesan and mozzarella / roasted garlic oil brushed naan **14**

glizzy grilled american wagyu beef hotdog / housemade beef, pork, and bison chilli / cheese blend (chesapeake bay farms, pocomoke, md) / fries **13**

fish n’ chips country fried flounder / malt vinegar slaw / jalapeno tartar / sidewinders **12**

spinach & watercress salad candied peacans / goat cheese / red onion / strawberries / mango vinaigrette **12**

wings honey old bay –or– honey buffalo / celery / ranch –or– bleu cheese **10**

tostadas blackened chesapeake bay blue catfish / crunchy corn tortillas / tomato relish / cabbage / salsa blanca / smoky cheddar / dirty andouille rice (GF*) **10**

