



soups salads

creamy fisherman's stew 14

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

chicken and mushroom soup 12

roasted chicken / cremini mushrooms / onion, carrots, celery, bok choy, and swiss chard (quindocqua farms, marion station, md)

salads

mixed green salad 12

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

mama gina's caesar salad 14

romaine (agrobay farms, hebron, md) / parmesan / herb panko crumbs / white anchovy black garlic caesar dressing (GF, V*, VG*)

make it a meal by adding:

jumbo lump crab cake 20 / tilefish 16 / all

natural chicken breast 10 / country fried oysters

(chincoteague, va) 16 / shrimp salad 14

GF= gluten free V= vegetarian VG= vegan

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

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

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

mother's day brunch service sunday, may 11th

small plates

stuffed avocado 24

spicy jumbo lump crab (russel hall, fishing creek, md) salad / natty boh beer battered avocado / miso caramel / tobiko

shrimp and lobster dip 22

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

crispy oysters 18

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

crispy brussel sprouts 18

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

skillet corn pone 12

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

fruit pallette 16

grapes, honey crisp apples and mixed berries / greek yogurt / warm breakfast loaf

steamed shellfish

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

steamed shrimp half 15 | full 27
jumbo gulf shrimp / old bay / cocktail

mains

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

butcher omelet 18

bacon and sausage (family butcher, dagsboro, de) / organic free range farm eggs / smoky cheddar (chesapeake bay farms, pocomoke, md) / bacon jam (GF*)

crabby omelet 23

jumbo lump crab meat (easton,md) / old bay cheddar (chesapeake bay farms, pocomoke, md) / arugula / tomato relish / cherry tomato / balsamic reduction

steak n' eggs 22

“never ever” filet tips (roseda farm, monkton, md) / two cheese scrambled organic free range farm eggs / crispy home fries / salsa verde / pickled onions

ham n' eggs 18

grilled ham steak / two cheese scrambled organic free range farm eggs / apple chutney / crispy home fries

biscuits 'n gravy 18

southern style cajun sausage gravy (family butcher, dagsboro, de) / buttermilk cheddar biscuits / organic free range farm egg / crispy kale (quindocqua farms, marion station, md) / crispy home fries

chicken and waffle 19

shark bite honey buffalo chicken / organic free range farm egg / bourbon pickled blueberries / buttermilk pimento cheddar waffle / bourbon barrel aged maple syrup

avocado crab toast 22

jumbo lump crab (easton, md) / house guacamole / tomato relish / wheatberry toast / smoky cheddar (chesapeake bay farms, pocomoke, md) / organic free range farm egg / crispy home fries

fried green tomato stack 21

herb panko encrusted green tomatoes / blackened shrimp / creamy cheddar grits / bacon jam aioli

lighter fare

signature burger 18

all natural black angus beef / smoky cheddar (chesapeake bay farms, pocomoke, md) / shark signature sauce / tomato / bacon jam / brioche roll (crack of dawn bakery, berlin, md) / fries

beast burger 22

bison, elk, boar and wagyu blend / mozzarella / smoky bacon / tomato / gherkin pickle remoulade / crispy onion ring / 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 (easton, md) / lemon caper dill aioli / brioche (crack of dawn bakery, berlin, md) / tomato / fries

add

home fries 5

from the butcher 5

bacon (3) / sausage (2)

scrambled organic free range farm eggs (2) 6

bruleed grapefruit half 4

biscuit (2) buttermilk –or sweet potato (crack of dawn bakery, berlin,md) / wild cherry and blueberry preserves / butter 4



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.*