



dinner service

saturday, july 20th

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

small plates

stuffed avocado 23

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

***substitute tuna poke \$3*

truffalo brussels 18

pan seared brussels sprouts / rainbow carrots / bacon / butternut squash / gorgonzola / truffle vinaigrette / shark bite buffalo / candied pecans (N*,GF, V*, VG*)

crispy oysters 18

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

scallops (3) 21

u-10 blackened scallops / cauliflower puree / passion fruit lime gastrique / 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)

skillet corn pone 12

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) (GF)*

steamed shrimp *half* 15 | *full* 27

jumbo gulf shrimp / old bay / cocktail

shellfish and sausage 15

PEI mussels / andouille sausage (leidy's farm, souderton, pa) (GF*)

middleneck clams (12) (cape charles beach front, va) 16

soups & salads

fishermans stew 14

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

tomato basil soup 14

heirloom tomatoes / fresh basil / sweet vidalia / garlic / vegetable broth / house made herb croutons

mixed green salad 11

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

beet & berry salad 14

pickled red and gold beets / mixed berries / whipped black garlic triple cream brie / truffle vinaigrette (GF V)
***limited availability...*

caprese salad 16

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

make it a meal by adding:

jumbo lump crab cake...22 / yellowfin tuna...16 /

all natural chicken breast (bell and evans, fredericksburg,pa)...10 /

crispy oysters...16 / filet tips (roseda farm, monkton, md)...21

N= nut allergy GF= gluten free V= vegetarian VG= vegan
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 – 5^{oz} cold water lobster tail...22 /
crabcake ...22 / u-10 scallops...20

ribeye 15^{oz} “never ever” angus beef ribeye (roseda farm, monkton, md) / white wine garlic sautéed mixed bell peppers / sweet vidalia, squash, and zucchini / tomato bruschetta / duck fat sautéed pee wee potatoes / fig balsamic **65**

filet 7^{oz} oyster reef coffee (eastern shore coffee, salisbury, md) dry rubbed “never ever” angus beef tenderloin filet (roseda farm, monkton, md) / hash; sweet potatoes, fingerling potatoes, brussels, carrots, onions, and mixed bell peppers / blueberry and pomegranate reduction / gorgonzola (GF*) **56**

duck duo duck breast (crescent duck farm, aquebogue, ny) / duck leg confit / bourbon glaze / rainbow carrot, butternut squash, sweet potato, brussels and shiitake mushroom / white peach gastrique / candied pecan (N, GF*) **48**

korean short ribs braised boneless beef short ribs / korean BBQ / thai purple sticky rice / garlic broccolini / gochujang yum yum / benne seeds / scallions **42**

vegan bowl marinated cauliflower steak / mixed bell peppers, squash and zucchini / thai chili sauce / quinoa / heirloom tomato spanish rice **32**

crab cakes (2) fresh jumbo lump crab (graham and rollins, hampton, va) / lemon caper dill aioli / sunburst squash and dunja zucchini (quindocqua farms, marion station, md) / corn pone / sherry pickled cucumber and tomato salad / spanish bell pepper wild rice **46**

swordfish blackened swordfish / mixed bell pepper, and asparagus / dragon tongue beans, squash, zucchini and tatsoi (quindocqua farms, marion station, md) / blood orange and blackberry (goat plum tree farm, berlin md) gastrique / chimichurri mashed potatoes / red wine pickled onions (N*, GF*) **47**

soft shells (2) country fried softshells / mixed bell peppers, sweet vidalia, squash, and zucchini / lobster mashed potatoes / pineapple and roasted red pepper puree / peruvian aji verde **42**

yellowfin tuna lemon pepper seared yellowfin tuna / white wine and garlic sautéed green beans, onion, and mixed bell peppers / basil emulsion / heirloom tomato spanish rice **44**

lighter fare

signature burger **20**
“never ever” dry aged angus beef (roseda farm, monkton, md) / tomato / smoky cheddar (chesapeake bay farms, pocomoke, md) / shark signature sauce / bacon jam / brioche roll (crack of dawn bakery, berlin, md) / fries

beast burger **22**
bison, elk, boar and wagyu blend / truffle rosemary and parmesan cheese spread / spinach / balsamic glaze / tomato / 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 / 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
charge purchases. Thank you.*