



dinner service monday, march 24th

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

soups & salads

- creamy fisherman's stew 14**
spicy andouille sausage (leidy's farm, harleysville, pa) / scallop chunks
- creamy tomato soup 12**
heirloom tomatoes / herb encrusted crispy eggplant / mozzarella / fontina
- mixed green salad 12**
organic farm greens (quindocqua farms, marion station, md) / red wine pickled onions / cucumber / cherry tomato / bourbon pickled blueberry / candied pecans / lemon berry vinaigrette (GF, V*, VG*, N*)
- wedge salad 14**
cherry tomatoes / red wine pickled onions / blue cheese dressing / smoky bacon / fig balsamic (GF, V*, VG*, N*)

make it a meal by adding:

jumbo lump crab cake...22 / all natural chicken breast (bell and evans, fredericksburg,pa)...10 / crispy oysters...16 / "never ever" angus beef filet tips (roseda farm, monkton, md) ... 20 / swordfish...16

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.*

small plates

- stuffed avocado 24**
SPICY sriracha jumbo lump crab salad / 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)
- fried eggplant 19**
herb panko encrusted nadia eggplant (quindocqua farms, marion station, md) / basil parsley pesto / roasted tomato / jumbo lump crab (graham and rollins, hampton, va)
- truffalo brussels 18**
pan seared brussels sprouts / bacon / parsnip, heirloom carrots, and butternut squash / gorgonzola / truffle vinaigrette / candied pecan / shark bite buffalo (de sauce co, seaford, de) (N*,GF, V*, VG*)
- crispy oysters 18**
country fried oysters (chincoteague, va) / jalapeno tartar / bourbon pickled blueberries / red wine pickled onions
- chicken bacon ranch dip 16**
all natural chicken breast / smoky bacon / ranch / bavarian pretzel rods / fontina
- 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
- middleneck clams (12) 16**
(hog island bay, va) / smoked kielbasa (leidy's farm, harleysville, pa)
- shellfish and sausage 15**
PEI mussels / smoked sausage (leidy's farm, harleysville, pa)

entrées

make any meal a surf n' turf – *crispy shrimp...15 / crabcake...22 / crispy oysters...16 / lobster tail...24 / 10/20 scallops...18*

filet “never ever” 7^{oz} dry aged angus beef tenderloin filet (roseda farms, monkton, md) / grilled asparagus / brandy au poivre / roasted garlic parmesan mashed potatoes / fig steak sauce / crispy leeks **56**

duck duo duck breast (crescent duck farm, aquebogue, ny) / duck leg confit / bourbon glaze / sweet potato, brussels, rainbow carrots, parsnips, and butternut / cremini and shiitake mushrooms (the mushroom patch, parsonsborg, md) / cranberry mango coulis / candied pecan (N,GF*) **50**

short ribs slow braised irish beer ribs (roseda farm, monkton, md) / blackberry BBQ / roasted garlic parmesan mashed potatoes / garlic white wine sautéed broccolini / red wine pickled onions **44**

twin tails broiled cold water lobster tails / white wine garlic sautéed broccolini and swiss chard / roasted herb yukon gold potatoes / chimmichurri butter / lemon crown **52**
***limited availability...*

vegan korean red pepper marinated cauliflower / soba noodles / asparagus, swiss chard, sweet vidalia, squash, and zucchini / wakame / peanut sauce / garlic soy miso broth (V*, VG*, GF*) **34**

crabcakes (2) fresh jumbo lump crab (graham and rollins, hampton, va) / lemon caper dill aioli / corn pone / sunburst squash and dunja zucchini (chesterfield heirlooms, pittsville, md) / sherry pickled cucumber and tomato salad / lemon old bay rice pilaf with orzo **48**

swordfish blackened swordfish / sweet vidalia, mixed bell peppers, squash, and zucchini / spinach / garlic brown butter gnocchi / alla vodka **46**

catfish country fried chesapeake bay blue catfish / mixed bell peppers, sweet vidalia, squash, and zucchini / tarragon tartar / cherry tomato and pepper relish / dirty cajun rice **42**
***these catfish are invasive to our waters.
please join us in helping to eradicate this delicious but destructive species*

lighter fare

signature burger **22**
all natural black angus beef / tomato / smoky cheddar (chesapeake bay farms, pocomoke, md) / bacon jam / signature sauce / brioche (crack of dawn bakery, berlin,md) / fries
***limited availability*

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

beast burger **22**
bison, elk, boar and wagyu blend / roasted tomatoes / lettuce / onions / swiss cheese / chili glaze / kaiser / sweet potato fries
***limited availability...*

***this blend is very lean and is best enjoyed cooked medium or less*



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.*