



dinner service

thursday, february 22

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

soups & salads

fishermans stew 14

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

roasted cauliflower soup 12

coconut milk / puréed cauliflower / sweet vidalia / vegetable broth

beet & berry salad 14

pickled beets / berries / whipped black garlic triple cream brie / champagne herb vinaigrette

green salad 11

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

make it a meal by adding:

jumbo lump crab cake...20 / all natural chicken breast...10 / mahi mahi...18 / u-10 scallops(3)...21 / crispy oysters...18

**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 23

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

truffalo brussels 18

pan seared brussel sprouts / crispy prosciutto / butternut squash and heirloom carrots / gorgonzola / basil truffle vinaigrette / shark bite buffalo / candied pecans (N*,GF, V*, VG*)

shrimp and lobster dip 20

gulf shrimp / lobster / old bay cream cheese dip / multigrain whole wheat bread boule (crack of dawn bakery, berlin, md)

crispy oysters 18

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

skillet corn pone 10

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

squidbillies 16

panko encrusted rings and tentacles / yum yum / pineapple unagi / pickled jalapeno / benne

copp's island oysters 15

(copp's island, CT) (6) ½ shell / mignonette / cocktail

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, harleysville, pa) (GF*)

middleneck clams (12) 16

(kings creek, va) (GF*)

entrées

make any meal a surf n' turf –

5 oz cold water lobster tail...20 / crabcake ...20 / u-10 scallops(3)...21

dry aged ribeye 17^{oz} “never ever” angus beef ribeye (roseda farm, monkton, md) / rosemary and beef tallow fingerling potatoes / mixed bell peppers, red onion, squash and zucchini / root beer red wine reduction / cowboy compound butter (GF*) **63**

filet 7^{oz} “never ever” angus beef tenderloin filet (roseda farm, monkton, md) / sautéed mushroom and onion / rosemary garlic butter / horsey sauce / grilled asparagus / roasted garlic and parmesan mashed potatoes **52**

pork shank slow braised (leidys farm, souderton, pa) / garlic and white wine sauteed broccolini / roasted garlic and parmesan mashed potatoes / blackberry gastrique / red wine pickled onions / spicy carolina style apple bbq (GF*) **42**

duck duo seven spiced duck breast (crescent duck farm, aquebogue, ny) / crispy duck leg confit / bourbon glaze / butternut squash, shiitake, sweet potato, and brussels / sticky korean glaze / rainbow chard (chesterfield heirlooms, pittsville, md) / candied pecans (N*,GF*) **44**

crab cakes (2) fresh jumbo lump crab (russell hall, fishing creek, md) / lemon caper dill aioli / sunburst squash and dunja zucchini / corn pone / pickled cucumber and tomato salad / hoppin' john **44**

vegetarian entrée pan seared cauliflower steak / tri color quinoa / squash and zucchini / mixed bell peppers and winterbor kale / sweet vidalia / arugula / roasted red beet purée (V) **30**

fennel crusted mahi mahi swiss chard (quindocqua farms, marion station, md), sweet vidalia, broccolini, cherry tomato, squash and zucchini / lobster mashed potatoes / tarragon passion fruit glaze / red wine pickled onions (GF) **42**

grilled swordfish honey jerk marinated grilled swordfish / pineapple chili lime emulsion / escabeche / herb basmati / mixed bell pepper, red onion, squash, and zucchini **41**

lighter fare

signature burger **18**

“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 / pomodoro / mozzarella and parmesan / balsamic / basil emulsion / kaiser / sweet potato fries
***this blend is very lean and is best enjoyed cooked medium or less*

crab cake sandwich **22**

FRESH jumbo lump crab (russell hall, fishing creek, md) / 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

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***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.*