



dinner service thursday, april 10th

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

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 green tomatoes 19**
herb panko encrusted green tomatoes / pimento / bacon jam / 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 / shark bite buffalo (de sauce co, seaford, de) / candied pecans (N*,GF, V*, VG*)

- salt buoy's (6) 18**
(brockatonorton bay, md) ½ shell / cocktail sauce / lemon wedge
**limited availability...

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) / kielbasa

- shellfish and sausage 15**
PEI mussels / andouille sausage (leidy's farm, harleysville, pa)

soups

- creamy fisherman's stew 14**
spicy andouille sausage (leidy's farm, harleyville, pa) / grouper
- cauli broccoli cheddar bisque 12**
heavy cream / sharp cheddar / vegetable stock / crispy broccoli (GF*, V)

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 / butternut herb balsamic vinaigrette (GF, V, VG*, N*)

- beet & berry salad 14**
pickled red and golden beets / berries / whipped black garlic triple cream brie / truffle vinaigrette (V,GF)

make it a meal by adding:

jumbo lump crab cake...22 / all natural chicken breast (bell and evans, fredericksburg,pa)...10 / crispy oysters...16 / rockfish...16 / monkfish...16 / mahi mahi...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.*

entrées

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

filet “never ever” 7^{oz} dry aged angus beef tenderloin
filet (roseda farms, monkton, md) / grilled asparagus /
caramelized mushroom and sweet vidalia onion
compound butter / roasted garlic parmesan mashed
potatoes / fig steak sauce **56**

duck duck breast (crescent duck farm, aquebogue, ny)
/ bourbon glaze / sweet potato, brussels, rainbow
carrots, parsnips, and butternut / cremini and shiitake
mushrooms (the mushroom patch, parsonsborg, md) / cranberry
mango coulis / rosemary and sweet potato puree / candied
pecan (N,GF*) **40**

vegan house spiced cauliflower / sweet vidalia, mixed bell
pepper, asparagus, spinach, squash and zucchini / coconut
curry rice / roasted red pepper vinaigrette (V*, VG*) **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 **48**

rockfish blackened rockfish (capt kerry, f/v seaborn, oc, md) / sweet
vidalia, mixed bell, asparagus, broccolini, peppers, squash,
and zucchini / spinach (quindocqua farms, marion station, md) / hot
pickled onion / ‘margarita’ beurre blanc / fig balsamic **46**

softshells (2) rar lite tempura battered (rar brewing, cambridge,
md) / broccolini, cauliflower, asparagus tips, and sweet
vidalia / fresno pepper fried rice / shoyu marinated long hot
peppers **40**

seared scallops (5) sesame furikake spiced scallops /
thai sticky purple rice / sweet vidalia, asparagus, spinach,
squash, and zucchini / ginger gochujang ponzu / sesame
chili pickles **42**

light 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) / crispy fries

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 / crispy fries

catfish sandwich 18
country fried chesapeake bay blue catfish /
tomato / house pickles / malt vinegar slaw /
citrus aioli / kaiser / crispy fries
***these catfish are invasive to our waters.
please join us in helping to eradicate this delicious but
destructive species*



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.*