



dinner service

saturday, january 11th

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

small plates

stuffed avocado 24
 SPICY jumbo lump crab salad (graham and rollins, hampton, va) /
 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)

crispy oysters 18
 country fried oysters (chincoteague, va) / jalapeno tartar /
 bourbon pickled blueberries / red wine pickled onions

fried green tomatoes 19
 herb panko encrusted green tomato (quindocqua farms, marion
 station, md) / bacon jam / pimento cheese / jumbo lump crab

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*)

skillet corn pone 10
 bacon, smoked cheddar (chesapeake bay farms, pocomoke, md)
 and hot cherry peppers / bourbon butter / candied pecan
 (GF N*)

oyster trio (6) 21
 (salt buoy fallen pine oyster co, brockatonorton bay, md) / 2
 rockefeller / 2 casino / 2 crab (graham and rollins, hampton, va)
 imperial

steamed shellfish

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

steamed shrimp half 10 | full 20
 jumbo gulf shrimp / old bay / cocktail

middleneck clams (12) (hog island bay, va) / smoked kielbasa
 (leidy's farm, harleysville, pa) **9**

shellfish and sausage PEI mussels / spicy andouille sausage
 (leidy's farm, harleysville, pa) **10**

soups & salads

chef jims cream of crab 14
 fresh tarragon / cream sherry / md jumbo lump crab
 (graham and rollins, hampton, va) (GF)

green tomato soup 13
 green tomato / cream / garlic / vidalia / basil

mixed green salad 12
 organic farm greens (quindocqua farms, marion station, md) / bibb
 lettuce (agrobay farms, salisbury, md) / red wine pickled onions /
 cucumber / cherry tomato / bourbon pickled blueberry /
 candied pecan / black garlic caesar (GF, N*)

beet & berry salad 14
 pickled red and golden beets / berries / whipped black
 garlic triple cream brie / truffle vinaigrette (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 / "never
 ever" angus beef filet tips (roseda farm, monkton, md) ... 20 /
 scallops...18 / 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 – 5^{oz} cold water lobster tail...22 / crabcake...22 / crispy oysters...16 / scallops...18

filet “never ever” dry aged angus beef tenderloin (roseda farms, monkton, md) / bourbon caramelized apples and onions / rosemary blue cheese puree / asparagus / roasted garlic mashed potatoes / fig balsamic **54 | 28**

short ribs slow braised short ribs (roseda farm, monkton, md) / bourbon bbq / broccolini / roasted garlic parmesan mashed potato / blackberry compote **44 | 22**

duck duo duck breast (crescent duck farm, aquebogue, ny) / duck leg confit / sweet potato, brussels, parsnips, kale (quindocqua farms, marion station, md), butternut and heirloom carrots / cremini, chestnut, and king trumpet mushrooms (the mushroom patch, parsonsborg, md) / bourbon glaze / blueberry pomegranate reduction / candied pecan (N,GF*) **48 | 24**

vegan marinated cauliflower and mushroom / sautéed onions, squash, and zucchini / roasted red pepper hummus / gochujang basil emulsion (V*, VG*, GF*) **32 | 16**

crab cakes (2) fresh jumbo lump crab (graham and rollins, hampton, va) / lemon caper dill aioli / sunburst squash and dunja zucchini (chesterfield heirlooms, pittsville, md) / corn pone / sherry pickled cucumber and tomato salad / hoppin john **46 | 24**

blackened mahi mahi squash, zucchini, red onion, asparagus, and arugula (chesterfield heirlooms, pittsville, md) / lobster mashed potatoes / mango vinaigrette / red wine pickled onion **44 | 22**

blackened scallops (5) rainbow carrot, roasted red pepper, mixed bell peppers and red onion / garlic truffle grits / sundried tomato and basil pesto **42 | 21**

pork chop mesquite rubbed bone-in pork chop / sautéed broccolini, sweet vidalia onion, mixed bell peppers, and chestnut mushrooms (the mushroom patch, parsonsborg, md) / roasted pee wee potatoes / apple cranberry chutney **44 | 22**

lighter fare

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

beast burger **22**
blackened bison, elk, boar and wagyu blend / lettuce / tomato / caramelized vidalia / blackberry bbq / muenster / 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
charges purchases. Thank you.*