



dinner service

saturday, december 13th

soups

oyster and scallop chowder 14
oyster liquor / celery, carrot and onion / chincoteague oysters / sea scallop chunks / andouille (leidy's farm, harleyville, pa) / yukon gold potato (GF)

wonton soup 12
black miso dashi broth / sweet vidalia / broccolini / lemongrass chicken pot sticker / scallions

salads

mixed green salad 12
organic farm greens (quindocqua farms, marion station, md) / red wine pickled onion / cucumber / cherry tomato / candied pecans / bourbon pickled blueberry / cranberry truffle vinaigrette (GF, V, VG*, N*)

beet & berry salad 14
pickled beets / fresh berries / black garlic triple cream brie / pea shoots (chesterfield heirlooms, pittsville, md) / truffle vinaigrette (GF, V, VG*)

caesar salad 12
romaine and baby red romaine / shaved parmesan / crouton / creamy caesar dressing

make it a meal by adding:
jumbo lump crab cake...22 / chicken breast (bell and evans, fredericksburg, pa)...12 / crispy oysters...18

steamers + raw oysters

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

steamed shrimp half 16 | full 28
jumbo gulf shrimp / old bay / cocktail

middleneck clams (12) 16
(swash bay, va) / smoked kielbasa (leidy's farm, harleyville, pa)

mussels 16
PEI mussels / andouille (leidy's farm, harleyville, pa)

salt grass points (6) 18
on the ½ shell (malpeque, PEI) / cocktail / lemon wedge

small plates

stuffed avocado 24
SPICY crab salad (graham and rollins, hampton, va) / numero uno beer battered avocado (flying dog brewing, frederick, md) / miso caramel / tobiko

octopus salad 24
pesto grilled octopus / balsamic slaw / roasted red pepper caper bruschetta

shrimp and lobster dip 22
gulf shrimp / lobster / old bay cheddar (chesapeake bay farms, pocomoke, md) cream cheese dip / multigrain bread boule

fried green tomatoes 20
herb panko encrusted green tomatoes (quindocqua farms, marion station, md) / pimento / bacon jam / jumbo lump crab (graham and rollins, hampton, va)

steamed seashells (ocmd) (12) 15
shark bite buffalo / lemon pepper drawn butter

buffalo chicken dip 16
shredded all natural chicken breast (bell and evans, fredericksburg, pa) / shark bite buffalo ranch cream cheese / mozzarella and smoked cheddar / ciabatta style bread boule / celery

crispy oysters 18
country fried oysters (chincoteague, va) / chipotle adobo aioli / mesquite slaw / red wine pickled onions

truffalo brussels 18
pan seared brussels sprouts / bacon / rainbow carrot, parsnip, and butternut squash (chesterfield heirlooms, pittsville, md) / gorgonzola / truffle vinaigrette / shark bite buffalo (de sauce co, seaford, de) / candied pecans (N*, GF, V*, VG*)

skillet corn pone 12
bacon / smoked cheddar (chesapeake bay farms, pocomoke, md) and hot cherry peppers / bourbon butter / candied pecans (GF)

N*, GF*, V*, VG* = meets dietary restrictions with a modification.

entrées

make any meal a surf n' turf – *crispy shrimp...15 / crabcake...22 / 5oz cold water lobster tail...22 / softshell...15*

black n bleu filet “never ever” 7^{oz} dry aged angus beef filet (roseda farms, monkton, md) / grilled asparagus / bleu cheese panko / roasted garlic parmesan mashed potato / herb horseradish butter emulsion / balsamic reduction **58**

short ribs slow braised short ribs (roseda farm, monkton, md) / french onion jus / sautéed white wine garlic broccolini / roasted garlic parmesan mashed potato / red wine pickled onion (GF*) **48**

duck seared duck breast (joe jurgielewicz & son, hamburg, pa) / carrot, brussels, cremini mushroom, sweet potato and butternut / arugula and tuscan kale (chesterfield heirlooms, pittsville, md) / dried cherry and blueberry shallot demi glace / spiced sweet potato puree (GF*) **42**

vegan entrée roasted butternut / red onion, sweet vidalia, squash, and zucchini / coconut basmati / roasted red pepper vinaigrette (v, GF) **32**

crabcakes (2) fresh jumbo lump crab (graham and rollins, hampton, va) / lemon caper dill aioli / local squash and zucchini / corn pone / sherry pickled cucumber and tomato salad / hoppin jon **48**

rockfish (f/v sea born, captain kerry, ocmd) cajun rub / mixed bell pepper (chesterfield heirlooms, pittsville, md), onion, kale, squash, and zucchini / tarragon miso garlic butter emulsion / basil and cherry tomato risotto **42**

swordfish grilled swordfish / salmoriglio / garlic white wine sautéed green beans, swiss chard, red onion, sweet vidalia, squash, and zucchini / herb basmati **46**

eggplant tower crispy panko encrusted nadia eggplant (quindocqua farms, marion station, md) / jumbo lump crab / gulf shrimp / squash and zucchini / mozzarella / shaved parmesan / pomodoro / herb arugula pesto / balsamic reduction **44**

whole lobster 1.5 lb whole lobster / squash and zucchini / lobster mashed potatoes / drawn butter / lemon wedge **35**

***limited availability

lighter fare

signature burger **22**
“never ever” dry aged angus beef (roseda farms, monkton, md) / tomato / smoked cheddar (chesapeake bay farms, pocomoke, md) / bacon jam / signature sauce / brioche (crack of dawn bakery, berlin,md) / 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

fish filet **18**
country fried black seabass (f/v sea born, captain kerry, ocmd) / pickles / jalapeno tartar / house slaw / tomato / kaiser / crispy 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 charged purchases. Thank you.*

***to ensure the integrity of our recipes and kitchen flow, we politely limit substitutions or modifications to menu items*

***consuming raw or undercooked meats may result in food born illness.*

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