



dinner service

friday, may 23rd

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

soups

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

citrus herb pumpkin stew 12
carrot, onion and celery / fresh basil and rosemary / pureed
pumpkin

salads

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

beet & berry salad 14
pickled red and golden beets / berries / whipped black
garlic triple cream brie / truffle vinaigrette

make it a meal by adding:

jumbo lump crab cake...22 / all natural chicken
breast (bell and evans, fredericksburg, pa)...10 / crispy
oysters...16 / golden tilefish...20 / softshell...16 /
crispy shrimp...15 / scallops(5)...21 / shrimp salad...13

**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 (russel hall, fishing creek,
md) / natty boh beer battered avocado / miso caramel /
tobiko

shrimp and lobster dip 22
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 (russell hall, fishing creek, md)

skinny dippers (6) 18
(st. jerome's creek, md) ½ shell / cocktail sauce / citrus
mignonette / lemon wedge

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*)

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

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

mussels 15
PEI mussels / chorizo (leidy's farm, harleysville, pa)

entrées

make any meal a surf n' turf – *crispy shrimp...15 / crabcake...22 / crispy oysters...16 / lobster tail...24 / country fried softshell ...16 / scallops (5)...21*

filet “never ever” 7^{oz} dry aged angus beef tenderloin
filet (roseda farms, monkton, md) / pecan and bleu cheese pate /
grilled asparagus (godfrey's farm, sudlersville, md) / roasted garlic
parmesan mashed potatoes / fig steak sauce **54**

duck duo duck breast (crescent duck farm, aquebogue, ny)
/ duck leg confit / bourbon glaze / brussels, rainbow carrots,
sweet potatoes, and butternut / shiitake mushrooms (the
mushroom patch, parsonsburg, md) / blackberry gastrique / swiss
chard (chesterfield heirlooms, pittsville, md) / candied pecans
(N,GF*) **48**

vegan marinated golden cauliflower (quindocqua farms, marion
station, md) / garlic white wine sautéed mixed bell peppers,
red onion, bok choy, squash, and zucchini / roasted red
peppers / pomodoro / basil emulsion / parmesan / rigatoni
and cavatappi (VG, GF*) **36**

soft shells (2) country fried soft shells / eastern shore aioli /
mixed bell peppers, red onion, squash, and zucchini / herb
parmesan polenta **42**

crabcakes (2) fresh jumbo lump crab (graham and
rollins, hampton, va) / lemon caper dill aioli / corn pone /
squash and zucchini (quindocqua farms, marion station, md) /
sherry pickled cucumber and tomato salad / herbed garlic
orzo pilaf **48**

scallops blackened scallops / lo mein / mixed bell peppers,
sweet vidalia, red onion, squash, and zucchini / ginger ponzu
/ citrus gochujang dashi / spicy wakame **44**

golden tilefish crispy skin on golden tilefish (capt. Kerry, f/v
seaborn, ocmd) golden cauliflower, asparagus (godfrey's farm,
sudlersville, md), cherry tomato, squash and zucchini / lobster
mashed potatoes / smoked paprika roasted red pepper
vinaigrette / lemon garlic cream **46**

chesapeake channa house spiced and pan seared / purple
cauliflower, sweet vidalia, squash and zucchini / rainbow
carrot, pee wee and sweet potato hash /
peruvian aji verde **44**

whole lobster steamed 1.5lb cold water lobster / squash
and zucchini / lobster mashed potatoes / drawn butter /
lemon wedge **40**

lighter fare

signature burger **22**
all natural black angus beef / tomato / sharp
cheddar / bacon jam / signature sauce / brioche
(crack of dawn bakery, berlin,md) / crispy fries

beast burger **22**
bison, elk, boar and wagyu blend / lettuce /
tomato / jalapeno popper bacon cream cheese
/ 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 / 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.*