



dinner service
saturday, february 8th

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

soups & salads

- creamy fisherman's stew** **14**
spicy andouille sausage (leidy's farm, harleysville, pa) / halibut

- miso soup** **13**
korean pepper steak (roseda farm, monkton, md) / garlic miso dashi / napa cabbage / carrots / ginger plum unagi

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

- bibb wedge** **14**
bacon / cherry tomato / red wine pickled onions / gorgonzola vinaigrette / gorgonzola / balsamic reduction

- 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 / yellowfin tuna ...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.*

small plates

- stuffed avocado** SPICY tuna poke / natty boh beer battered avocado / cucumber wasabi cream / ginger unagi / tobiko **24**

- shrimp and lobster dip** gulf shrimp / lobster / old bay cheddar (chesapeake bay farms, pocomoke, md) cream cheese dip / multigrain bread boule (crack of dawn bakery, berlin,md) **21**

- tuna tataki** **20**
sesame seared yellowfin tuna / ginger unagi slaw / sriracha thai chili aioli

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

- truffalo brussels** 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*) **18**

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

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)** (hog island bay, va) / smoked kielbasa (leidy's farm, harleysville, pa) **16**

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

entrées

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

filet “never ever” 7^{oz} dry aged angus beef
tenderloin filet (roseda farms, monkton, md) / grilled asparagus / roasted garlic mashed potatoes / cajun hollandaise / crispy onion and mixed bell peppers / fresh parsley / balsamic glaze **58 | 29**

duck duo duck breast (crescent duck farm, aquebogue, ny) / duck leg confit / sweet potato, brussels, rainbow carrots, parsnips, and butternut / portobello mushrooms (the mushroom patch, parsonsborg, md) / bourbon glaze / blueberry pomegranate reduction / candied pecan (N,GF*) **48 | 24**

short ribs slow braised short ribs (roseda farm, monkton, md) / korean BBQ / benne / sesame garlic basmati / sake sautéed broccolini, carrots, onions, and celery / yum yum / scallion **42 | 21**

vegan korean red pepper marinated cauliflower steak / sweet thai chili ginger / stir fried broccolini, peas, carrots, onion, cremini mushrooms (the mushroom patch, parsonsborg, md), and celery / sesame garlic basmati (V*, VG*, GF*) **32 | 16**

crab cakes (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 / dijon pee wee potato salad **48 | 24**

halibut blackened halibut / squash, zucchini, broccolini, mixed bell peppers, vidalia, and asparagus / pee wee potatoes / cranberry mango vinaigrette / red wine pickled onions / basil pesto (N) **44 | 22**

mahi mahi house seasoned mahi mahi / sautéed cherry tomato, sweet vidalia onion, and sundried tomatoes / tomato veloute / dirty cajun rice **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**
bison, elk, boar and wagyu blend / lettuce / tomato / onions / house pickles / smoky bacon / white american cheddar / dr. pepper BBQ / 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
charged purchases. Thank you.*