



dinner service

monday, july 15th

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

small plates

stuffed avocado 23

SPICY jumbo lump crab salad (graham and rollins, hampton, va) / natty boh beer battered avocado / miso caramel / tobiko

truffalo brussels 18

pan seared brussels sprouts / rainbow carrots / bacon / butternut squash / gorgonzola / truffle vinaigrette / shark bite buffalo / candied pecans (N*,GF, V*, VG*)

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 (graham and rollins, hampton, va)

skillet corn pone 12

bacon, smoked cheddar (chesapeake bay farms, pocomoke, md) and hot cherry peppers / bourbon butter / candied pecan (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

shellfish and sausage 15

PEI mussels / andouille sausage (leidy's farm, souderton, pa) (GF*)

middleneck clams (12) (cape charles beach front, va) 16

soups & salads

fishermans stew 14

spicy andouille sausage (leidy's farm, harleyville, pa) / wahoo

cheeseburger soup 14

'never ever' ground beef (roseda farm, monkton, md) / heirloom tomatos (chesterfield heirlooms, pittsville, md) / napa cabbage / mixed bell peppers (quindocqua farms, marion station, md) / smoky cheddar (chesapeake bay farms, pocomoke, md) / crispy potatoes

mixed green salad 11

organic farm greens (quindocqua farms, marion station, md) / red wine pickled onions / cucumber / cherry tomato / candied pecan / bourbon pickled blueberry / yellow passion fruit vinaigrette (GF, V, VG* N*)

bibb wedge 14

bibb lettuce (agrobay farms, salisbury, md) / pickled onion / cherry tomato / bacon / bleu cheese / balsamic reduction (GF, V*, VG*)

make it a meal by adding:

jumbo lump crab cake...22 / rockfish (delaware bay, de)...16 / all natural chicken breast (bell and evans, fredericksburg,pa)...10 / crispy oysters...16 / filet tips (roseda farm, monkton, md)...21

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 / u-10 scallops...20

ribeye 15^{oz} “never ever” angus beef ribeye (roseda farm, monkton, md) / deep fried buttered corn on the cob / garlic parmesan herb butter / duck fat (crescent duck farm, aquebogue, ny) sautéed pee wee potatoes / fig balsamic reduction **65**
***limited availability...*

filet 7^{oz} “never ever” angus beef tenderloin filet (roseda farm, monkton, md) / truffle mushroom cream / grilled asparagus / roasted garlic parmesan mashed potatoes / balsamic glaze (GF*) **56**

duck duo duck breast (crescent duck farm, aquebogue, ny) / duck leg confit / bourbon glaze / rainbow carrot, butternut squash, sweet potato, brussels and shiitake mushroom / white peach gastrique / candied pecan (N, GF*) **48**

short ribs slow braised (roseda farm, monkton, md) / carolina q / white wine sauteed broccolini / garlic parmesan mashed potatoes / tomato jus (GF*) **42**
***limited availability...*

vegan spiced hummus / marinated cucumber, yellow beets, tomato and onion salad / quinoa / tatsoi (quindocqua farms, marion station, md) / roasted red pepper vinaigrette **25**

crab cakes (2) fresh jumbo lump crab (graham and rollins, hampton, va) / lemon caper dill aioli / sunburst squash and dunja zucchini (quindocqua farms, marion station, md) / corn pone / sherry pickled cucumber and tomato salad / spanish bell pepper wild rice **44**

wahoo blackened wahoo (north carolina) / mixed bell pepper, and asparagus / dragon tongue beans, squash, zucchini and tatsoi (quindocqua farms, marion station, md) / roasted red pepper and goat cheese mashed potatoes / lemon crab cream (graham and rollins, hampton, va) (N*, GF*) **47**

sesame tuna pan seared yellowfin tuna / wakame / napa cabbage (chesterfield heirlooms, pittsville, md), mixed bell peppers, onion, squash and zucchini / sweet chili and gochujang basmati / yellow miso glaze **45**

soft shells (2) country fried softshells / mixed bell peppers, sweet vidalia, squash, and zucchini / lobster mashed potatoes / peruvian aji verde / pineapple salsa **42**

lighter fare

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

beast burger **22**
bison, elk, boar and wagyu blend / maple bourbon caramelized sweet vidalia / bleu cheese / bacon / lettuce / tomato / 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 charge purchases. Thank you.*