



dinner service
saturday, january 18th

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) / swordfish

mushroom & onion soup 13
sweet vidalia / chestnut mushrooms (the mushroom patch, parsonsborg, md) / beef broth / scallions
***limited availability...*

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 / passion fruit vinaigrette (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 / 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.*

small plates

stuffed avocado 24 SPICY jumbo lump crab salad (graham and rollins, hampton, va) / natty boh beer battered avocado / miso caramel / tobiko

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

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)

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*)

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

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

lettuce wraps 15 ground beef, pork and veal blend / korean peppercorn / sweet sesame chili / bibb lettuce (agrobay farms, salisbury, md) / basmati / pickled ginger pepper relish

steamed shellfish

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

steamed shrimp 15 | full 27
jumbo gulf shrimp / old bay / cocktail

middleneck clams (12) 16 (hog island bay, va) / smoked kielbasa (leidy's farm, harleysville, pa)

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

entrées

make any meal a surf n' turf – 5^{oz} cold water lobster tail...22 / crabcake...22 / crispy oysters...16

filet “never ever” dry aged angus beef tenderloin (roseda farms, monkton, md) / marsala / sautéed chestnut mushrooms (the mushroom patch, parsonsborg, md) and onions / asparagus / roasted garlic mashed potatoes / fig balsamic **56 | 28**
***limited availability...*

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 and chestnut mushrooms (the mushroom patch, parsonsborg, md) / ginger unagi / 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 | 23**

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

wahoo pan seared wahoo / ginger miso dashi broth / mixed bell pepper, vidalia onion, squash, and zucchini / sweet and spicy garlic unagi / rice noodles **40 | 20**

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

chicken pot pie all natural chicken breast (bell and evans, fredericksburg,pa) / rainbow carrot, celery and green peas / roasted butternut squash / chicken jus / puff pastry **36 | 18**

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

black n bleu burger 22
blackened bison, elk, boar and wagyu blend / lettuce / tomato / gorgonzola / crispy onion / buffalo aioli / 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.*