



dinner service

friday, april 25th

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

soups

- creamy fisherman's stew 14**
spicy andouille sausage (leidy's farm, harleyville, pa) / atlantic cod
- 'bloody mary' crab soup 14**
jumbo lump crab / rainbow carrots, mixed bell peppers, winterbor kale (quindocqua farms, marion station, md), squash, and zucchini / horseradish / georges bloody mary blend (GF, V)

salads

- mixed green salad 12**
organic farm greens (quindocqua farms, marion station, md) / red wine pickled onions / cucumber / cherry tomato / candied pecan / bourbon pickled blueberry / morello cherry vinaigrette (GF, V, VG*, N*)
- bibb wedge 14**
cherry tomato / pickled onion / smoky bacon / bleu cheese crumbles / bleu cheese dressing / fig balsamic (GF, V*, VG*)

make it a meal by adding:

- jumbo lump crab cake...22 / all natural chicken breast (bell and evans, fredericksburg,pa)...10 / crispy oysters...16 / tilefish...16 / softshell...16 / crispy shrimp...15

**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 / 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 (graham and rollins, hampton, va)
- 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
- salt buoy's (6) 18**
(brockatonorton bay, md) ½ shell / cocktail sauce / citrus mignonette / lemon wedge
- skillet corn pone 12**
bacon, smoked cheddar (chesapeake bay farms, pocomoke, md) and hot cherry peppers / bourbon butter / candied pecan (GF N*)
**limited availability...
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- ### 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 / andouille sausage (leidy's farm, harleysville, pa)
- wild caught softshell clams (rhode island)**
half 13 | full 24

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 /
caramelized apple and onion demi glaze / crispy
onion ring / roasted garlic parmesan mashed potatoes /
fig steak sauce **56**

duck duo duck breast (crescent duck farm, aquebogue, ny)
/ duck leg confit / bourbon glaze / brussels, rainbow carrots,
parsnips, and butternut / cremini and shiitake mushrooms
(the mushroom patch, parsonsborg, md) / cranberry mango coulis /
baby spinach (chesterfield heirlooms, pittsville, md) / candied
pecan (N,GF*) **50**

vegan hash red onion, yukon potatoes, broccolini, squash
and zucchini / marinated shiitake mushrooms / cherry radish
(chesterfield heirlooms, pittsville, md) / basil emulsion /
roasted red pepper vinaigrette (V*,VG*) **34**

crabcakes (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 /
herb lemon garlic wild rice **48**

swordfish blackened swordfish (capt. kerry, f/v seaborn, oc, md) / red
onion, mixed bell peppers, broccolini, peppers, squash, and
zucchini / ole fuskie bacon crab fried rice / long hot jumbo
lump crab salad / fig balsamic **48**

softshells (2) cornflake encrusted softshells (crisfield, md) /
broccolini, mixed bell peppers, roasted red peppers and
sweet vidalia / pee wee potato hash / chipotle mango salsa /
sriracha sesame seeds **47**

golden tilefish pan seared golden tilefish (capt. kerry, f/v seaborn,
oc, md) / white wine garlic sautéed broccolini and baby
spinach / creamy gouda polenta / creole cream **42**

peruvian tuna smoked paprika spice rubbed yellowfin tuna
/ red onion, broccolini, mixed bell peppers, and zucchini /
chipotle basmati / peruvian aji verde / hot red wine pickled
onions **44**

lighter fare

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

beast burger **22**
bison, elk, boar and wagyu blend / smoky bacon
/ parmesan spinach dip / arugula (agrobay farms,
hebron, md) / 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.*