



dinner service

wednesday, december 3rd

small plates

soups

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

turkey vegetable soup 14
herb roasted turkey / roasted yukon gold potatoes /
swiss chard / lima beans / corn / mixed bell peppers /
turkey stock / cream

salads

mixed green salad 12
organic farm greens / radicchio (chesterfield heirlooms,
pittsville, md) / red wine pickled onion / / cucumber /
cherry tomato / candied pecans / bourbon pickled
blueberry / cranberry truffle vinaigrette (GF, V, VG*, N*)

beet & berry 14
pickled red and golden beets / fresh berries /
whipped black garlic triple cream brie / truffle
vinaigrette / sunflower shoots (GF, V, VG*)

caesar salad 14
romaine (quindocqua farms, marion station, md) / red romaine
(chesterfield heirlooms, pittsville, md) / shaved parmesan / herb
croutons / house creamy caesar dressing (GF*, V*, VG*)

make it a meal by adding:
fredericksburg, pa)...12 / wahoo...18 / crispy oysters...18

steamers

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

steamed shrimp half 16 | full 28
jumbo gulf shrimp / old bay / cocktail

middleneck clams (12) 16
(swash bay, va) / smoked kielbasa (leidy's farm, harleyville, pa)

mussels 16
PEI mussels / andouille (leidy's farm, harleyville, pa)

stuffed avocado 24
SPICY crab salad (graham and rollins, hampton, va) / numero uno
beer battered avocado (flying dog brewing, frederick, md) / miso
caramel / tobiko

truffalo chicken lollipop (3) 18
(bell and evans, fredericksburg, pa) mesquite rub / truffle
buttermilk ranch / shark bite buffalo / celery

wahoo bites 22
blackened wahoo / cucumber tomato salad / peruvian aji
verde / benne

shrimp and lobster dip 22
gulf shrimp / lobster / old bay cheddar (chesapeake bay farms,
pocomoke, md) cream cheese dip / multigrain bread boule

fried green tomatoes 20
herb panko encrusted green tomatoes (quindocqua farms,
marion station, md) / pimento / bacon jam / jumbo lump
crab

seasides (6) 18
on the ½ shell (assateague channel, va) / cocktail / lemon wedge

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

harvest brussels 18
pan seared brussels sprouts / bacon / rainbow carrot,
parsnip, and butternut squash (chesterfield heirlooms, pittsville,
md) / cranberry boursin / truffle vinaigrette / shark bite
buffalo (de sauce co, seaford, de) / candied pecans (N*, GF, V*, VG*)

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

**N*, GF*, V*, VG* = meets dietary restrictions with a
modification.**

entrées

make any meal a surf n' turf – *crispy shrimp...15 /
crabcake...22 / 5oz cold water lobster tail...22 / softshell...15*

filet “never ever” 7^{oz} dry aged angus beef filet
(roseda farms, monkton, md) / grilled asparagus / heirloom
tomato herb butter scampi / roasted garlic parmesan
mashed potatoes / sundried tomato boursin / balsamic **58**

short ribs slow braised short ribs (roseda farm, monkton, md) /
french onion jus / sautéed white wine garlic broccolini /
roasted garlic parmesan mashed potatoes (GF*) **48**

duck ½ roasted duck (joe jurgielewicz & son, hamburg, pa)
/ carrot, brussels, sweet potato and butternut / arugula and
tuscan kale (chesterfield heirlooms, pittsville, md) / cremini
mushrooms / bourbon berry gastrique (GF*) **46**
***limited availability...*

chicken rigatoni crispy all natural chicken breast
(bell and evans, fredericksburg, pa) / rigatoni / pomodoro /
fresh mozzarella and parmesan / fresh basil / garlic oil
brushed ciabatta **36**

vegetarian lo mein noodles / red onion, sweet
vidalia, squash, and zucchini / black miso leek broth
/ fig unagi (VG) **32**

crabcakes (2) fresh jumbo lump crab (graham and rollins,
hampton, va) / lemon caper dill aioli / local squash and zucchini
/ corn pone / sherry pickled cucumber and tomato salad /
hoppin jon **48**

chilean sea bass lemon pepper seasoned / mixed bell
pepper (chesterfield heirlooms, pittsville, md), onion, kale, squash,
and zucchini / roasted red pepper vinaigrette / basil and
cherry tomato risotto **46**

flounder country fried flounder / old bay hot honey / garlic
white wine sautéed green beans, swiss chard, red onion,
sweet vidalia, squash, and zucchini / cajun cream corn **42**

lighter fare

signature burger **22**
“never ever” dry aged angus beef (roseda farms,
monkton, md) / heirloom tomato / pepper jack /
bacon jam / signature sauce / brioche (crack of
dawn bakery, berlin, md) / fries

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

fish n chips **18**
country fried black sea bass / jalapeno tartar / side
winders



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.*

***to ensure the integrity of our recipes and kitchen flow,
we politely limit substitutions or modifications to menu
items*

***consuming raw or undercooked meats may result in
food born illness.*

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