



dinner service
sunday, june 23rd

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

small plates

stuffed avocado 23

SPICY jumbo lump crab salad (hoopersville, md) / natty boh beer battered avocado / miso caramel / tobiko

truffalo brussels 18

pan seared brussels sprouts / smoky bacon / rainbow carrots / 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 (hoopersville, md)

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) (smith beach, va) 16

soups & salads

creamy fisherman's stew 14

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

green tomato chicken chili 14

all natural chicken breast (bell and evans, fredericksburg, pa) / ancho / carrot, onion and celery

beet & berry salad 14

pickled red and golden beets / mixed berries / whipped black garlic triple cream brie / truffle vinaigrette (GF V)

mixed green salad 11

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

bibb wedge 14

butterhead bibb (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 / golden tilefish...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

ny strip

sautéed white wine roasted garlic green beans
and shallots / corn succatch / pee wee potatoes / fig
balsamic **64**

filet 7^{oz} “never ever” angus beef tenderloin filet
(roseda farm, monkton, md) / compound butter / grilled
asparagus / roasted garlic parmesan mashed potato /
sautéed onion and peppers / fig balsamic (GF*) **54**

duck duo ginger spiced duck breast (crescent duck farm,
aquebogue, ny) / duck leg confit / bourbon glaze /
rainbow carrot, butternut squash, brussels and shiitake
mushroom / winterbor kale (chesterfield heirlooms,
pittsville, md) / mixed berry jam / candied pecan (N, GF*) **48**

korean short ribs slow braised (roseda farm, monkton, md)
/ korean BBQ / white wine sautéed broccolini / thai
purple sticky rice / benne / yum yum (GF*) **42**

vegan entrée sautéed roasted red pepper
marinated shiitake mushroom / red onion, mixed bell
peppers, squash and zucchini (quindocqua farms, marion
station, md) / herb risotto / basil emulsion (agrobay farm,
salisbury, md) (V, VG) **28**

crab cakes (2) fresh jumbo lump crab (hoopersville, md) /
lemon caper dill aioli / sunburst squash and
dunja zucchini (quindocqua farms, marion station, md) /
corn pone / sherry pickled cucumber tomato salad /
hoppin’ john **44**

golden tilefish house spiced / mixed bell peppers,
celery, sweet vidalia onion and asparagus / pattypan
squash and zucchini (quindocqua farms, marion station, md) /
herb basmati / winterbor kale (chesterfield heirlooms,
pittsville, md) / red wine pickled onions / pineapple
mango reduction(GF) **44**

swordfish grilled swordfish / mixed bell peppers,
eggplant, vidalia, squash and zucchini / roasted red
pepper mashed potato / spinach / brown butter /
pineapple onion and apple slaw **48**

scallops blackened u-10 scallops / old bay
cheddar andouille grits / mixed bell peppers, squash,
and zucchini / roasted red pepper brown butter
emulsion **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 / lettuce /
tomato / onion / smashed avocado / chipotle
ranch 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 (hoopersville, md) / 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.*