



soups & salads

creamy fisherman's stew 12
 spicy andouille sausage (leidy's farm, harleyville, pa) / swordfish

manhattan clam chowder 10
 littleneck clams / fingerling potatoes / tomato purée / squash and zucchini / cauliflower / leeks (quindocqua farms, marion station, md)

mixed green salad 11
 organic farm greens (quindocqua farms, marion station, md) / red wine pickled onions / cucumber / cherry tomato / candied pecan / bourbon pickled blueberries / apple cider vinaigrette (N*,GF, V, VG*)

harvest kale salad 12
 winterbor kale (chesterfield heirlooms, pittsville, md) / lemon vinaigrette / roasted delicata and butternut squash (quindocqua farms, marion station, md) / honey crisp apple / bourbon maple balsamic dressing / candied pecans

beet & berry salad 14
 pickled beets / berries / whipped black garlic triple cream brie / truffle vinaigrette

make it a meal by adding:

jumbo lump crab cake...20 / all natural chicken breast...10 / cornflake encrusted oysters (chincoteague, va) ...16 / halibut....18 / u10 scallops (4)...20

**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.**

dinner service

friday, december 8

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

small plates

stuffed avocado 23
 spicy jumbo lump crab salad (russell hall, fishing creek, md) / natty boh beer battered avocado / miso caramel / tobiko

seared u10 scallops (3) 18
 rendered soppressata and prosciutto / bourbon caramelized shallot cream / apple cider reduction (frederick, md) / prosciutto powder / tarragon

truffalo brussels 18
 pan seared brussel sprouts / crispy bacon / butternut squash and heirloom carrots / gorgonzola / truffle vinaigrette / shark bite buffalo / candied pecans (N*,GF, V*, VG*)

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

shrimp and lobster dip 20
 gulf shrimp / lobster / old bay cheddar (chesapeake bay farms, pocomoke, md) cream cheese dip / multigrain bread boule (crack of dawn bakery, berlin,md)

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

steamed shellfish

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

steamed shrimp half 15 | full 27
 jumbo gulf shrimp / old bay / available as half pound or full pound (GF*)

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

middleneck clams (12) 16
 (hungars creek, va) (GF*)

entrees

make any meal a surf n' turf –

lobster tail 5^{oz}...20 / crabcake ...20 / u10 scallops (4)...20

ribeye 14^{oz} “never ever” angus beef ribeye (roseda farm, monkton, md) / rosemary garlic compound butter / bourbon brown sugar steak sauce / beer battered red onion straws / sweet vidalia, heirloom carrots, cauliflower, and red bok choy / crispy pee wee potatoes (GF*) **55** ***limited availability...*

filet 7^{oz} “never ever” angus beef tenderloin filet (roseda farm, monkton, md) / sautéed mushroom and onion / garlic herb butter / roasted garlic and parmesan mashed potato / country fried leeks (quindocqua farms, marion station, md) / balsamic glaze (GF*) **48**

duck duo seven spiced duck breast (crescent duck farm, aquebogue, ny) / crispy duck leg confit / bourbon glaze / butternut squash, shiitake, oyster mushroom, brussels and carrot / black cherry glaze / swiss chard (chesterfield heirlooms, pittsville, md) / parsnip and sweet potato puree / spiced walnuts (N*,GF*) **44**

eggplant tower jumbo lump crab and gulf shrimp / herb panko encrusted nadia eggplant (quindocqua farms, marion station, md) / onion and mixed bell peppers / sunburst squash and dunja zucchini / sundried tomato basil pesto / pomodoro / aged parmesan (N*) **36**

vegan entrée moroccan spiced pickled red and yellow beets / cauliflower and red quinoa / rainbow chard, arugula and radicchio (chesterfield heirlooms, pittsville, md) / coconut milk and butternut purée (GF, V, VG) **30**

pork shank white wine sautéed rainbow chard, arugula and red dandelion greens / roasted garlic and parmesan mashed potatoes / bourbon pickled blueberry / savory pork jus / carolina ‘q **36**

striped bass blackened striped bass / mixed bell peppers, squash and zucchini / red dandelion greens (chesterfield heirlooms, pittsville, md) / herb roasted fingerlings, delicata squash and parsnips / arugula chimmichurri / balsamic reduction (GF) **42**

crab cakes (2) fresh jumbo lump crab (russell hall, fishing creek, md) / lemon caper dill aioli / sunburst squash and dunja zucchini / corn pone / pickled cucumber and tomato salad / hoppin’ john **40**

swordfish grilled swordfish (f/v kim koshiko, oc, md) / chili garlic pickled peppers (quindocqua farms, marion station, md) and sweet vidalia / mixed bell peppers, red onion, celery, squash and zucchini / lobster mashed potatoes / cilantro coconut lime emulsion (GF) **44**

whole lobster

1.5 lb lobster / lobster mashed potatoes / squash and zucchini / melted butter **35**

lighter fare

signature burger 18

“never ever” dry aged angus beef (roseda farm, monkton, md) / tomato / smoked cheddar (chapel’s country creamery, easton, md) / shark signature sauce / bacon jam / brioche roll (crack of dawn bakery, berlin, md) / fries

black & bleu beast burger 22

blackened bison, elk, boar and wagyu blend / balsamic caramelized red onion / gorgonzola / horseradish aioli / kaiser / sweet potato fries ***this blend is very lean and is best enjoyed cooked medium or less*

crab cake sandwich 22

FRESH jumbo lump crab (russell hall, fishing creek, 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

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***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.*