



dinner service

small plates

soups

french onion 14

vidalia and yellow onion / beef stock / swiss / garlic herb crostini

black miso soup 12

black miso / dashi / red onion / winterbor kale
(quindocqua farms, marion station, md)

salads

mixed green salad 12

organic farm greens / red wine pickled onion / cucumber / cherry tomato / candied pecans / bourbon pickled blueberry / creamy Italian (GF, V, VG*, N*)

make it a meal by adding:

jumbo lump crab cake...22 / crispy oysters...18 /
chicken breast (bell and evans, fredericksburg, pa)...12 /
sablefish...18

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

steamers & raw oysters

*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

(burton's bay, va) / smoked kielbasa (leidy's farm, harleyville, pa)

mussels 16

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

local seashores (6) 18

(Chincoteague, tom's cove, va) / ½ shell / cocktail / citrus
champagne mignonette / lemon

stuffed avocado 24

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

fried green tomatoes 19

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

crispy oysters 18

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

truffalo brussels 18

pan seared brussels sprouts / bacon / rainbow carrot,
parsnip, and butternut squash (chesterfield heirlooms, pittsville,
md) / gorgonzola / truffle ranch 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)

entrées

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

filet “never ever” 6^{oz} dry aged angus beef filet
(roseda farms, monkton, md) / lobster hollandaise / grilled
asparagus / roasted garlic parmesan mashed potato /
balsamic reduction **60**

pork porter house grilled bone in / house dry rub /
asparagus / roasted sweet potato hash / blackberry
bourbon glaze / crispy kale **44**

vegan entrée marinated cauliflower steak / sautéed
red onion, sweet vidalia, mixed bell peppers, squash,
and zucchini / ginger quinoa / roasted red tomato
vinaigrette (v) **32**

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

swordfish house spice rubbed / red onion, mixed bell
peppers, kale, swiss chard (quindocqua farms, marion station, md),
squash, and zucchini / herb basmati / roasted red pepper
vinaigrette **44**

shrimp scampi jumbo gulf shrimp / sweet vidalia, cherry
tomato and swiss chard / lemon caper garlic butter / basil
cream / bucatini / lemon panko **38**

sablefish chili lime rubbed / red onion, mixed bell peppers,
kale, swiss chard (quindocqua farms, marion station, md), squash,
and zucchini / citrus glaze / roasted tomatillo herb basmati /
red wine pickled onion **44**

lighter fare

signature burger **22**
“never ever” dry aged angus beef (roseda farms,
monkton, md) / tomato / jalapeno cheddar / 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 / fries

fish & chips **18**
country fried chesapeake bay blue catfish / jalapeno
tarter / crispy sweet potato 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.*

***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.*