



# 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 seasides (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<sup>oz</sup> 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.*