



dinner service

sunday, may 26

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

ceviche 21

rockfish (delaware bay) / avocado, red onion and citrus / house cooked corn tortilla chips

shrimp and lobster dip 20

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

truffalo brussels 18

pan seared brussel sprouts / smoky bacon / butternut squash / 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 N*)

crispy oysters 18

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

scallop app 20

(3) u-10 seared scallops / bourbon glaze / bacon jam / butternut purée / nasturtium (agrobay farms, salisbury, md)

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) / chesapeake bay blue catfish

shrimp gumbo 12

vidalia and green pepper/ chicken stock / andouille sausage (leidy's farm, souderton, pa) (GF*) / hoppin' john (GF)
 ***limited availability...*

beet & berry salad 14

pickled red and golden beets / 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 / raspberry dijon vinaigrette (GF, V, VG* N*)

bibb wedge 14

bibb lettuce (agrobay farms, salisbury, md) / cherry tomato / pickled onion / bacon / bleu cheese / balsamic reduction (GF, V*, VG*)

make it a meal by adding:

jumbo lump crab cake...22 / blacktip shark...16 / all natural chicken breast (bell and evans, fredericksburg,pa)...10 / crispy oysters...16

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 15oz “never ever” angus beef (roseda farm, monkton, md) / crispy pee wee potatoes / house made boursin / corn on the cob and old bay butter / cabernet reduction (GF*) **60**

black n' blu filet 7^{oz} “never ever” angus beef tenderloin filet (roseda farm, monkton, md) / grilled asparagus / roasted garlic parmesan mashed potato / bourbon caramelized red onion / fig balsamic **54**

duck duo seven spiced duck breast (crescent duck farm, aquebogue, ny) / duck leg confit / bourbon glaze / rainbow carrot, butternut squash, brussels and shiitake mushroom / rainbow chard (quindocqua farms, marion station, md) / butternut purée / blueberry gastrique / candied pecan (N, GF*) **48**

korean short ribs slow braised (roseda farm, monkton, md) / korean BBQ / white wine sauteed broccolini / whipped yukon gold and wasabi mash / benne / yum yum (GF*) **42**

crab cakes (2) fresh jumbo lump crab (hoopersville, md) / lemon caper dill aioli / sunburst squash and dunja zucchini / corn pone / sherry pickled cucumber tomato salad / summer corn wild rice **44**

vegan bowl quinoa / avocado and green tomato relish / roasted yellow pepper and rosemary marinated shiitake mushrooms / arugula (chesterfield heirlooms, pittsville, md) / spicy cilantro emulsion (VG) **28**

rockfish blackened rockfish (de bay) / mixed bell peppers, celery, onion, asparagus, broccolini, squash and zucchini / ole fuskie bacon crab fried rice / red wine pickled onions / arugula (chesterfield heirlooms, pittsville, md) / peruvian aji verde (GF) **44**

country fried softshells (2) mixed bell peppers, onion, mushrooms, squash and zucchini / arugula (chesterfield heirlooms, pittsville, md) / hoppin' jon / crawfish remoulade / corn and green tomato chow chow **42**

signature burger 18

“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

wagyu burger 22

wagyu blend / lettuce / fried onion / provolone / spicy BBQ / kaiser / sweet potato fries
**this blend is very lean and is best enjoyed cooked medium or less

crab cake sandwich 24

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.*