



dinner service

saturday, january 4th

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

soups & salads

chef jims cream of crab 14

fresh tarragon / cream sherry / md jumbo lump crab (graham and rollins, hampton, va) (GF)

good luck soup 10

braised swiss chard, bacon and kale / black eyed peas / adouille and kielbasa (leidy's farm, harleysville, pa) (GF)

mixed green salad 12

organic farm greens (quindocqua farms, marion station, md) / bibb lettuce (agrobay farms, salisbury, md) / red wine pickled onions / cucumber / cherry tomato / bourbon pickled blueberry / candied pecan / herbed balsamic emulsion (GF, N*)

beet & berry salad 14

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

make it a meal by adding:

jumbo lump crab cake...22 / all natural chicken breast (bell and evans, fredericksburg,pa)...10 / crispy oysters...16 / "never ever" angus beef filet tips (roseda farm, monkton, md) ... 20 / scallops...18 / halibut ...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.*

small plates

stuffed avocado 24

SPICY jumbo lump crab salad (graham and rollins, hampton, va) / natty boh beer battered avocado / miso caramel / tobiko

shrimp and lobster dip 21

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

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

truffalo brussels 18

pan seared brussels sprouts / bacon / parsnip, heirloom carrots, and butternut squash / gorgonzola / truffle vinaigrette / candied pecan / shark bite buffalo (de sauce co, seaford, de) (N*,GF, V*, VG*)

salt buoy oysters (6) 18

worcestershire, tabasco, horseradish, old bay, lemon juice, and vodka / lemon wedge / mignoette

scallop app 24

(5) house seasoned scallops / shrimp remoulade / mango and roasted red pepper salsa

skillet corn pone 10

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

middleneck clams (12) (hog island bay, va) / smoked kielbasa (leidy's farm, harleysville, pa) **15**

shellfish and sausage PEI mussels / spicy andouille sausage (leidy's farm, harleysville, pa) **16**

entrées

make any meal a surf n' turf – 5^{oz} cold water lobster tail...22 / crabcake...22 / crispy oysters...16 / scallops...18

filet 7^{oz} “never ever” angus beef tenderloin filet (roseda farm, monkton, md) / truffle parmesan hollandaise / crab salad / roasted garlic parmesan mashed potatoes / grilled asparagus / fig balsamic (GF*) **52**

ribeye 16^{oz} peppercorn and coffee rubbed ribeye (roseda farm, monkton, md) / sautéed red onion, mixed bell pepper, squash and zucchini / house roasted pee wee potatoes / mushroom demi / balsamic glaze / pickled red onion **60**

short ribs slow braised short ribs (roseda farm, monkton, md) / bourbon bbq / broccolini / roasted garlic parmesan mashed potato / bourbon pickled blue berries / baby arugula (chesterfield heirlooms, pittsville, md) **44**

duck duo duck breast (crescent duck farm, aquebogue, ny) / duck leg confit / sweet potato, brussels, parsnips, swiss chard (quindocqua farms, marion station, md), butternut and heirloom carrots / shiitake mushroom (the mushroom patch, parsonsburg, md) / golden turnip puree / bourbon glaze / blueberry pomegranate reduction / candied pecan (N,GF*) **48**

braised lamb shank cabernet braised lamb shank (marcho farms, pa) / lamb jus / broccolini / roasted garlic parmesan mashed potato / red wine pickled onion **50**

vegan marinated cauliflower steak / sautéed onions, asparagus, celery and roasted red peppers / basmati / gochujang / basil emulsion (V*, VG*, GF*) **32**

crab cakes (2) fresh jumbo lump crab (graham and rollins, hampton, va) / lemon caper dill aioli / sunburst squash and dunja zucchini (chesterfield heirlooms, pittsville, md) / corn pone / sherry pickled cucumber and tomato salad / hoppin john **44**

swordfish rainbow carrot, red onion, cabbage, squash and zucchini / miso ginger broth / spiced unagi / rice noodles **45**

blackened scallops rainbow carrot, roasted red pepper, mixed bell peppers and red onion / herb veggie pilaf / blackberry compote **38**

whole lobster 1.5lb steamed whole fresh lobster / lobster mashed potatoes / squash and zucchini / drawn butter / lemon wedge **36**

***limited availability...*

lighter fare

signature burger **20**
“never ever” dry aged angus beef (roseda farms, monkton, md) / tomato / smoky cheddar (chesapeake bay farms, pocomoke, md) / bacon jam / signature sauce / brioche (crack of dawn bakery, berlin, md) / fries

raven burger **22**
bison, elk, boar and wagyu blend / lettuce / tomato / caramelized vidalia / black and purple bbq / muenster / kaiser / old bay sweet potato fries
***this blend is very lean and is best enjoyed cooked medium or less*

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



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
charges purchases. Thank you.*