



dinner service  
monday, october 28<sup>th</sup>

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

soups & salads

- creamy fisherman's stew 14**  
spicy andouille sausage (leidy's farm, harleysville, pa) / wahoo
- chicken 'pot pie' soup 14**  
all natural chicken breast (bell and evans, fredericksburg,pa) / tarragon, heirloom carrot and parsnip / sweet potato biscuit (crack of dawn bakery, berlin,md)
- mixed green salad 12**  
organic farm greens (quindocqua farms, marion station, md) / romaine lettuce (agrobay farms, salisbury, md) / red wine pickled onions / cucumber / cherry tomato / bourbon pickled blueberry / candied pecan / pomegranate mango vinaigrette (GF, V, VG\* 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 / marinated filet tips (roseda farm, monkton, md)...16 / swordfish...16 / scallops...21

**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)
- eggplant tower 20**  
herb panko encrusted eggplant / heirloom tomatoes / spinach pesto / fried mozzarella / pomodoro
- crispy oysters 18**  
country fried oysters (chincoteague, va) / jalapeno tartar / bourbon pickled blueberries / red wine pickled onions
- truffalo brussels 18**  
pan seared brussels sprouts / bacon / heirloom carrot and butternut squash / gorgonzola / truffle vinaigrette / candied pecan / shark bite buffalo (de sauce co, seaford, de) (N\*,GF, V\*, VG\*)
- steak frites 18**  
marinated skirt steak (roseda farm, monkton, md) / peruvian salsa verde / crispy fries
- 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) **16**
- shellfish and sausage** PEI mussels / spicy andouille sausage (leidy's farm, harleysville, pa) **15**

# entrées

**make any meal a surf n' turf** – 5<sup>oz</sup> cold water lobster tail...22 / crabcake...22 / scallops...21

**filet** 7<sup>oz</sup> “never ever” angus beef tenderloin filet (roseda farm, monkton, md) / roasted garlic parmesan mashed potatoes / grilled asparagus / cajun cream / crispy onions / blood orange balsamic glaze (GF\*) **56**

**short ribs** slow braised short ribs (roseda farm, monkton, md) / roasted garlic parmesan mashed potatoes / braising jus / white wine garlic sautéed broccolini / tiger sauce (GF\*) **42**

**duck duo** duck breast (crescent duck farm, aquebogue, ny) / duck leg confit / sweet potato, brussels, butternut, parsnips and heirloom carrots / king, oyster and lions mane mushroom (the mushroom patch, parsonsburg, md) / arugula (chesterfield heirlooms, pittsville, md) / honey crisp apple bourbon glaze / blackberry ginger gastrique (goat plum tree farms, berlin, md) / candied pecan (N,GF\*) **48**

**vegan** mushroom bourguignon / king, oyster, shiitake, and lions mane mushrooms (the mushroom patch, parsonsburg, md) / heirloom carrots / mixed bell peppers / celery / roasted red pepper mashed potatoes (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**

**mahi mahi** pan seared / sautéed red onion, mixed bell peppers, nadia eggplant (quindocqua farms, marion station, md), squash and zucchini (chesterfield heirlooms, pittsville, md) / red wine pickled onions / roasted garlic cream gnocchi / roasted red pepper vinaigrette (GF\*) **45**

**halibut** cajun rubbed halibut / roasted red pepper romesco / mango pico de gallo / nadia eggplant (quindocqua farms, marion station, md), mixed bell pepper, red onion, squash and zucchini / basmati pilaf **46**

# noodle bowls

**cavatappi marsala** cavatappi / mushroom marsala / baby spinach / crispy shiitake **32**

**szechuan steak** “never ever” angus beef tenderloin filet (roseda farm, monkton, md) / rice noodles / mixed bell peppers, red onion, cabbage / rainbow carrots / ginger orange ponzu / sesame **36**

# lighter fare

**signature burger** **20**  
“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

**beast burger** **22**  
bison, elk, boar and wagyu blend / lettuce / tomato / smoky cheddar (chesapeake bay farms, pocomoke, md) / cajun shrimp and crawfish remoulade / kaiser / 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

**new england lobster roll** **22**  
fresh lobster / dill / parsley / old bay / garlic / lobster tarragon cream / lettuce / tomato / butter toasted brioche roll / lemon wedge / house chips –or– mixed organic greens  
*\*\*limited availability...*



# 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.*