



soups & salads

creamy fisherman's stew 14
 spicy andouille sausage (leidy's farm, harleyville, pa) / striped bass

mixed green salad 11
 organic farm greens (quindocqua farms, marion station, md) / red wine pickled onions / cucumber / cherry tomato / candied pecan / pickled blueberries / creamy sorghum dijon vinaigrette (GF, V, VG*)

beet & berry salad 14
 pickled beets / berries / whipped black garlic triple cream brie / truffle vinaigrette (GF, V, VG*)

make it a meal by adding:
 jumbo lump crab cake 20 / softshell 18 (ocean city, md) / golden tilefish 16 / all natural chicken breast 10 / scallops 18 / cornflake encrusted fried oysters (chincoteague, va) 14

GF= gluten free V= vegetarian VG= vegan
 GF*, V*, VG* = meets dietary restrictions with a modification.
 **consuming raw or undercooked meats may result in food born illness.

dinner service

sunday, may 28

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

small plates

stuffed avocado 23
 spicy crab salad (easton, md) / natty boh beer battered avocado / miso caramel / red tobiko

truffalo brussels 18
 pan seared brussel sprouts / crispy bacon / butternut squash and heirloom carrots / gorgonzola / truffle vinaigrette / shark bite sauce / candied pecans (GF, V*, VG*)

fried green tomatoes 19
 herb panko encrusted green tomato (quindocqua farms, marion station, md) / bacon jam / pimento cheese / jumbo lump crab (easton, md)

crispy oysters 18
 cornflake encrusted oysters (chincoteague, va) / jalapeno tartar / bourbon pickled blueberries / red wine pickled onions

skillet corn pone 10
 bacon, smoked cheddar and hot cherry peppers / bourbon butter / candied pecan (GF)

shrimp and lobster dip 20
 gulf shrimp / lobster / old bay cheddar (chesapeake bay farms, pocomoke, md) cream cheese dip / multigrain bread boule (crack of dawn bakery, berlin, md)

crabcake bites 14
 sriracha thai chili aioli / tangy slaw / lemon vinaigrette / micro greens (chesterfield heirlooms, pittsville, md)

steamed shellfish

white wine, crab, garlic and butter broth with garlic oil brushed ciabatta (crack of dawn bakery, berlin, md)

steamed shrimp half 15 | full 27
 jumbo gulf shrimp / old bay / cocktail sauce / available as half pound or full pound (GF*)

middleneck clams (12) (plantation creek, va) (GF*) 15

shellfish and sausage 13
 PEI mussels / spicy andouille sausage (leidy's farm, harleyville, pa) (GF)

entrées

ribeye “never ever” black angus beef ribeye (roseda farm, monkton, md) / rosemary and blue cheese yukon gold mashed potatoes / caramelized shallot basted corn on the cob / sundried tomato basil pesto **57**

filet 7^{oz} “never ever” angus beef tenderloin filet (roseda farm, monkton, md) / house made boursin / fig balsamic reduction / roasted garlic parmesan mashed potatoes / grilled asparagus (GF*) **48**
make any meal a surf n’ turf – add
lobster tail...20 / scallops...16 / softshell 18

duck duo seven spiced duck breast (crescent duck farm, aquebogue, ny) / crispy duck leg confit / bourbon glaze / butternut squash, brussels, shiitake mushrooms and heirloom carrot / rainbow chard (chesterfield heirlooms, pittsville, md) / bourbon orange fig reduction / candied pecans **44**

short ribs braised boneless beef short ribs / korean BBQ / sushi style basmati rice / broccolini / gochujang yum yum sauce / benne seeds / scallions **38**

vegan entree red wine and herb marinated portobello / red onion, mixed bell peppers, squash, and zucchini / quinoa / swiss chard (chesterfield heirlooms, pittsville, md) / yellow beet basil emulsion / tomato gastrique (V, VG, GF) **32**

crab cakes fresh jumbo lump crab (chincoteague, va) / lemon caper dill aioli / squash, zucchini and snow peas / corn pone / pickled cucumber and tomato salad / hoppin’ john **42**

cajun corn dusted striped bass creamy parmesan grits / zucchini, snow pea, mixed bell pepper, and asparagus / potlicker braised collard greens (quindocqua farms, marion station, md) / basil emulsion / roasted red pepper vinaigrette (GF) **44**

softshells (2) country fried softshells (ocean city, md) / red onion, mixed bell peppers and purple bokchoy (chesterfield heirloom, pittsville, md) / graffiti eggplant / squash, and zucchini / lobster mashed potatoes / escabeche / old bay remoulade **38**

scallops ginger chili tare / toasted sesame and scallion oil / miso dashi broth / cabbage / garlic and chili pickled carrot / soba noodles / green sesame and chili wakame / bonito **42**

lighter fare

signature burger **18**
“never ever” dry aged angus beef (roseda farm, monkton, md) / tomato / old bay cheddar (chesapeake bay farms, pocomoke, md) / shark signature sauce / bacon jam / brioche roll (crack of dawn bakery, berlin, md) / fries

‘beastro’ burger **20**
bison, elk, boar and wagyu blend / sautéed cremini and sweet vidalia / hatch chili cheddar / lettuce / kaiser / sweet potato fries
***this blend is very lean and is best enjoyed cooked medium or less*

crab cake sandwich **22**
FRESH jumbo lump crab (chincoteague, va) / lemon caper dill aioli / whole wheat roll (crack of dawn bakery, berlin, md) / tomato / fries



executive chef

Jim Sambataro

chef de cuisine

Tony Trolan

inspired by and created
through the vision of executive chef / travis wright

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***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.