



sunday, december 5

dinner service

full menu is also available for carry out

We operate a tiny kitchen, so wait times will be determined by dining room volume. Thank you!

small plates

stuffed avocado FRESH spicy crab salad (russell hall seafood, fishing creek, md) / natty boh battered avocado / miso caramel / wasabi tobiko / micro greens 20

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

crispy brussels pan seared brussel sprouts / butternut squash and mixed bell pepper (chesterfield heirlooms, pittsville, md) / smoky bacon / truffle vinaigrette / candied pecans / bonito (GF, V*, VG*) 16

crispy oysters cornflake encrusted oysters / jalapeno tartar / bourbon pickled blueberries / red wine pickled onions 15

shrimp and lobster dip gulf shrimp / lobster / old bay cream cheese dip / multigrain bread boule 18

fried green tomatoes cornflake encrusted green tomato (quindocqua farms, marion station, md) / FRESH lump crab (russell hall seafood, fishing creek, md) / bacon jam / pimento cheese / micro greens 19

steamed shellfish / soups / salads

**in a white wine, lobster, garlic and butter broth.
served with garlic oil brushed baguette.**

steamed shrimp jumbo gulf shrimp / old bay / cocktail sauce (GF*) 1/2 lb. . . 14 full lb. . . 26

middleneck clams (12) (GF*) 12
mattawoman creek, va

shellfish and sausage PEI mussels / andouille sausage (GF*) 13

creamy fisherman's stew 12

spicy andouille sausage (leidy's farm, harleyville, pa) / swordfish

stuffed pepper soup 10

lean bison (new frontier bison, madison, va) / wild rice / bell pepper (chesterfield heirlooms, pittsville, md) / tomato (GF)

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

mixed green salad organic farm greens / cucumber / pickled onion / grape tomato / candied pecan / bourbon pickled blueberry / sorghum dijon vinaigrette (GF, V, VG*) 10

make any salad a meal by adding:

FRESH jumbo lump crab cake ... 20
(russell hall seafood, fishing creek, md)

crispy oysters ... 14

jumbo gulf shrimp (6) ... 13

all natural chicken breast ... 10

thresher ... 15
(capt. kerry of the f/v sea born)

please alert your server to any food allergies prior to ordering

GF = gluten free **V** = vegetarian **VG** = vegan

GF*, V*, VG* dietary restriction can be accommodated with a modification

entrées

tenderloin filet blackened “never ever” angus beef (roseda farm, monkton, md) / gorgonzola cream / caramelized red onion and capers / grilled asparagus / garlic and parmesan mashed potatoes / balsamic glaze (GF) 42

make it a surf ‘n turf – add 5-6 oz. cold water lobster tail (maine) 18

ny strip 12 oz. grilled angus beef (jw treuth meat, catonsville, md) / crispy vidalia / basil roasted yellow pepper emulsion / shiitake demi glaze / grilled broccolini / herb roasted marble fingerlings (GF*) 40

crab cakes FRESH jumbo lump crab (russell hall seafood, fishing creek, md) / lemon caper dill aioli / corn pone / pickled cucumber and tomato salad / squash and zucchini / hoppin john 42

duck duo (crescent duck farm, aquebague, ny) / savory spiced duck breast / crispy duck leg and thigh confit / bourbon glaze / benne seeds / heirloom carrot, red sweet potato (baywater farms, salisbury, md) / white hayman sweet potato, celeriac and broccoli spigarello greens (chesterfield heirlooms, pittsville, md) / ginger lemongrass parsnip purée / tarragon blueberry gastrique / candied pecan (GF*) 38

vegan entrée seared cauliflower ‘steak’ / kale (quindocqua farms, marion station, md) / summer squash, zucchini, red onion and mixed bell pepper (chesterfield heirlooms, pittsville, md) / organic red quinoa / yellow pepper hummus / balsamic glaze (V, VG, GF) 28

thresher (capt. kerry of the f/v sea born) / FRESH jumbo lump crab (russell hall seafood, fishing creek, md) / sautéed smoky bacon, celery, vidalia, mixed bell pepper (baywater farms, salisbury, md) and spinach (quindocqua farms, marion station, md) / potato and ricotta gnocchi / caramelized fennel and rosemary cream / pepperoncini / blood orange balsamic glaze (GF*) 40

braised pork shank (leidy’s, harleysville, pa) / carolina mustard ‘q’ / savory pork and tomato jus / sautéed mustard greens and kale (chesterfield heirlooms, pittsville, md) / garlic and parmesan mashed potatoes (GF*) 32

grilled swordfish grenada pepper cilantro aioli / honey crisp apple slaw with heirloom carrots, bell pepper and watermelon radish / apple cider vinaigrette / grangala dill cream / asparagus / lobster mashed potatoes (GF) 35

lobster cavatappi herb butter panko / tarragon cream / roasted red and yellow pepper / artichoke hearts / farm greens (chesterfield heirlooms, pittsville, md) / parmesan and bourbon black pepper broccolini 34
*limited availability***

lighter fare

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

grilled bison burger (new frontier bison, madison, va) / goat cheese / farm greens (chesterfield heirlooms, pittsville, md) / cucumber raita / pickled onion / whole wheat roll (crack of dawn bakery, berlin, md) / sweet potato fries 18

**bison is very lean and is best enjoyed cooked medium or less

crab cake sandwich FRESH jumbo lump crab (russell hall seafood, fishing creek, md) / lemon caper dill aioli / red peper garlic compound butter / whole wheat roll (crack of dawn bakery, berlin, md) / tomato / fries 22

please alert your server to any food allergies prior to ordering

chef
james sambataro

chef de cuisine
tony trolian

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

GF = gluten free **V** = vegetarian **VG** = vegan

GF*, V*, VG* dietary restriction can be accommodated with a modification