



dinner service

friday, january 23rd

small plates

SOUPS

creamy fisherman's stew 14

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

hearty turkey stew 14

roasted turkey breast / braised thighs and legs / carrots, celery, and onion / lima beans and chickpeas / collards and kale / cream / butter milk biscuit

Salads

mixed green salad 12

organic farm greens / red wine pickled onion / cucumber / cherry tomato / bourbon pickled blueberry / red wine vinaigrette (GF, V, VG*, N*)

make it a meal by adding:

jumbo lump crab cake...22 / crispy oysters...18 / chicken breast (bell and evans, fredericksburg, pa)...12 / rockfish...18

N*, GF*, V*, VG* = meets dietary restrictions with a modification.

steamers

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

steamed shrimp *half* 16 | *full* 30

jumbo gulf shrimp / old bay / cocktail

middleneck clams (12) 16

(burton's bay, va) / smoked kielbasa (leidy's farm, harleyville, pa)

mussels 16

PEI mussels / andouille (leidy's farm, harleyville, pa)

stuffed avocado 24

SPICY crab salad (mary ellen crab, hoopersville, md) / numero uno beer battered avocado (flying dog brewing, Frederick, md) / miso caramel / tobiko

shrimp and lobster dip 22

gulf shrimp / lobster / old bay cheddar (chesapeake bay farms, pocomoke, md) cream cheese dip / multigrain bread boule

halibut bites 20

blackened halibut / cucumber tomato salad / chimmichurri / benne

fried green tomatoes 19

herb panko encrusted green tomatoes (quindocqua farms, marion station, md) / pimento / bacon jam / jumbo lump crab (mary ellen crab, hoopersville, md)

crispy oysters 18

country fried oysters (chincoteague, va) / jalapeno tartar / red wine pickled onions / bourbon pickled blueberries

octopus 21

charred octopus / pineapple jalapeno fresno relish / balsamic glaze / grilled baguette

truffalo brussels 18

pan seared brussels sprouts / bacon / rainbow carrot, and butternut squash (chesterfield heirlooms, pittsville, md) / gorgonzola / truffle ranch vinaigrette / candied pecans / shark bite buffalo (de sauce co, seaford, de) (GF, V*, VG*)

salt buoy's (6) 15

(brockotonorton bay, md) / ½ shell / cocktail / citrus mignonette / lemon wedge

skillet corn pone 12

bacon / smoked cheddar (chesapeake bay farms, pocomoke, md) and jalapeno peppers / bourbon butter / candied pecans (GF)

entrées

make any meal a surf n' turf – *crispy oyster...15 / crabcake...22 / crispy shrimp...15*

filet “never ever” 7^{oz} dry aged angus beef filet
(roseda farms, monkton, md) / roasted cremini / cabernet and
shallot demi / grilled asparagus / roasted garlic parmesan
mashed potato / balsamic reduction **60**
***limited availability...*

duck breast pan roasted duck breast (joe jurgielewicz, hamburg,
pa) / duckfat roasted pee wee potatoes / butternut, carrot,
brussels, kale, spinach (quindocqua farms, marion station, md), and
vidalia / orange and apple cider glaze **46**

vegan power bowl marinated cauliflower florets / sautéed
onion, tomato, and garbanzo beans / chili lime quinoa /
avocado / roasted tomato vinaigrette (V) (GF) **32**

crabcakes (2) fresh jumbo lump crab (mary ellen crab,
hoopersville, md) / lemon caper dill aioli / corn pone / local
squash and zucchini / sherry pickled cucumber and tomato
salad / mixed bell pepper and tomato basmati **48**

swordfish chili lime rubbed / red onion, mixed
bell peppers, kale, swiss chard (quindocqua farms, marion station,
md), squash, and zucchini / citrus glaze / herb garlic polenta /
pickled peppers (GF) **44**

fisherman's combo country fried jumbo gulf shrimp,
chincoteague oysters, and black seabass (f/v seaborn, capt kerry,
oc, md) / napa slaw (chesterfield heirlooms, pittsville, md) / crispy
fries / jalapeno tarter / grilled lemon **42**

rockfish house rub chesapeake bay rockfish / mixed bell
peppers, red onion, squash, and zucchini / creamy herb
cucumber cherry tomato salad / basmati (GF*) **40**

flounder herb panko encrusted / cajun cream / heirloom
tomatoes, broccolini, red onion, winterbor kale and spinach
(quindocqua farms, marion station, md) / andouille basil risotto /
charred lemon (GF*) **40**

lighter fare

signature burger **22**

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

crab cake sandwich **26**

FRESH jumbo lump crab (mary ellen 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
charged purchases. Thank you.*

***to ensure the integrity of our recipes and kitchen flow,
we politely limit substitutions or modifications to menu
items*

***consuming raw or undercooked meats may result in
food born illness.*

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