



# dinner service

saturday, december 6<sup>th</sup>

## small plates

### soups

#### **chef jim's cream of crab 14**

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

#### **turkey vegetable soup 10**

herb roasted turkey / roasted yukon gold potatoes /  
swiss chard / lima beans / corn / mixed bell peppers /  
turkey stock / cream

#### **oyster and scallop chowder 14**

oyster liquor / celery, carrot and onion / Chincoteague  
oysters / sea scallop chunks / andouille (leidy's farm,  
harleyville, pa) / yukon gold potato

### salads

#### **mixed green salad 12**

organic farm greens / radicchio (chesterfield heirlooms,  
pittsville, md) / red wine pickled onion // cucumber /  
cherry tomato / candied pecans / bourbon pickled  
blueberry / cranberry truffle vinaigrette (GF, V, VG\*, N\*)

#### **beet & berry salad 14**

pickled beets / fresh berries / cranberry boursin / pea shoots  
(chesterfield heirlooms, pittsville, md) / truffle vinaigrette (GF, V, VG\*)

*make it a meal by adding:*

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

### 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 28**

jumbo gulf shrimp / old bay / cocktail

#### **middleneck clams (12) 16**

(swash 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 (graham and rollins, hampton, va) / 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

#### **fried green tomatoes 20**

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

#### **seasides (6) 15**

on the ½ shell (ocmd) / cocktail / lemon wedge

#### **crispy oysters 18**

country fried oysters (chincoteague, va) / dill pickle aioli /  
roasted arugula and red pepper pesto / red wine pickled  
onions

#### **truffalo brussels 18**

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

#### **skillet corn pone 12**

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

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

# entrées

**make any meal a surf n' turf** – *crispy shrimp...15 / crabcake...22 / 5oz cold water lobster tail...22 / softshell...15*

**filet** “never ever” 7<sup>oz</sup> dry aged angus beef filet  
(roseda farms, monkton, md) / grilled asparagus / heirloom  
tomato herb butter scampi / roasted garlic parmesan  
mashed potatoes / sundried tomato boursin / balsamic **58**

**short ribs** slow braised short ribs (roseda farm, monkton, md) /  
french onion jus / sautéed white wine garlic broccolini /  
roasted garlic parmesan mashed potatoes (GF\*) **48**

**duck** roasted duck breast (joe jurgielewicz & son,  
hamburg, pa) / carrot, brussels, dried cherries, portabella  
mushroom, sweet potato and butternut / arugula and  
tuscan kale (chesterfield heirlooms, pittsville, md) / kombucha  
squash puree (GF\*) **42**

**vegan entrée** roasted butternut / red onion, sweet  
vidalia, squash, and zucchini / coconut basmati  
/ cranberry truffle vinaigrette (V, GF) **32**

**crabcakes (2)** fresh jumbo lump crab (graham and rollins,  
hampton, va) / lemon caper dill aioli / local squash and zucchini  
/ corn pone / sherry pickled cucumber and tomato salad /  
hoppin jon **48**

**rockfish** lemon pepper seasoned / mixed bell pepper  
(chesterfield heirlooms, pittsville, md), onion, kale, squash, and  
zucchini / herb and arugula pesto / basil and cherry tomato  
risotto **42**

**swordfish** grilled swordfish / hot honey / brown sugar citrus  
glaze / garlic white wine sautéed green beans, swiss chard,  
red onion, sweet vidalia, squash, and zucchini / cajun  
cream corn **46**

**cod** pan seared cod / black miso glaze / house  
szechuan / white wine garlic sautéed broccolini, onion,  
carrots, and green beans / thai purple sticky rice / blackberry  
duck sauce **44**

## lighter fare

**signature burger** **22**  
“never ever” dry aged angus beef (roseda farms,  
monkton, md) / heirloom tomato / pepper jack /  
bacon jam / signature sauce / brioche (crack of  
dawn bakery, berlin,md) / fries

**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 / crispy fries

**fish filet** **18**  
country fried flounder / pickles / jalapeno tartar /  
house slaw / tomato / kaiser / crispy side winders



## 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.*