



soups & salads

fishermans stew 14

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

stuffed pepper soup 14

ground beef / celery / sweet vidalia / mixed bell peppers / tomato purée / chicken stock / wild rice

mixed green salad 11

organic farm greens (quindocqua farms, marion station, md) / butterhead lettuce (agrobay farms, salisbury, md) / red wine pickled onions / cucumber / cherry tomato / bourbon pickled blueberry / white peach and honey balsamic vinaigrette (GF, V, VG* N*)

caprese salad 16

heirloom tomatoes (chesterfield heirlooms, pittsville, md) / basil emulsion / fig balsamic glaze / smoked sea salt / cornflake encrusted mozzarella (GF*, V, VG)

make it a meal by adding:

jumbo lump crab cake...22 / wahoo....18 / all natural chicken breast (bell and evans, fredericksburg,pa)...10 / u-10 scallops...18 / crispy oysters...16 / marinated filet tips (roseda farm, monkton, md)...21 / tautog (ocmd)...16

**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.*

dinner service

saturday, september 7th

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

small plates

stuffed avocado 23

SPICY jumbo lump crab salad (graham and rollins, hampton, va) / natty boh beer battered avocado / miso caramel / tobiko

fried green tomatoes 19

herb panko encrusted green tomato (quindocqua farms, marion station, md) / bacon jam / pimento cheese / jumbo lump crab (graham and rollins, hampton, va)

truffalo brussels 18

pan seared brussels sprouts / rainbow carrots / bacon / butternut squash / gorgonzola / truffle vinaigrette / shishitos (chesterfield heirlooms, pittsville, md) / shark bite buffalo (N*,GF, V*, VG*)

crispy oysters 18

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

skillet corn pone 12

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

scallops 24

wasabi ginger glazed u-10 scallops / spicy wakame / scallions

steak frites 21

pomegranate and balsamic marinated hanger steak (roseda farm, monkton, md) / truffle parmesan sidewinders / chimmichurri

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) (cape charles beach front, va) 16

shellfish and sausage 15

PEI mussels / spicy andouille sausage (leidy's farm, harleysville, pa) (GF*)

entrées

make any meal a surf n' turf – 5^{oz} cold water lobster tail...22 / crabcake...22 / u-10 scallops...21

ny strip 15^{oz} cajun spiced “never ever” angus beef strip (roseda farm, monkton, md) / bleu cheese and brioche crumb / roasted garlic parmesan mashed potatoes / caramelized red onion / mesquite steak sauce **63**

filet 7^{oz} “never ever” angus beef tenderloin filet (roseda farm, monkton, md) / crispy onions / roasted shiitake and lions mane mushrooms (the mushroom patch, parsonsborg, md) / roasted garlic parmesan mashed potatoes / asparagus / blood orange balsamic glaze (GF*) **56**

short ribs braised boneless beef short ribs / red wine balsamic demi / roasted garlic parmesan mashed potatoes / broccolini / cremini, lions mane and vidalia **42**

duck duo duck breast (crescent duck farm, aquebogue, ny) / duck leg confit / rainbow carrot, butternut squash, sweet potato, brussels / king, oyster, lions mane mushroom (the mushroom patch, parsonsborg, md) / kale (quindocqua farms, marion station, md) / bourbon glaze / sweet vidalia jam (N,GF*) **48**

vegan creamy coconut chickpea curry / basmati / cilantro / lime wedge / vegan garlic ‘butter’ naan **32**

crab cakes (2) fresh jumbo lump crab (graham and rollins, hampton, va) / lemon caper dill aioli / sunburst squash and dunja zucchini (quindocqua farms, marion station, md) / corn pone / sherry pickled cucumber and tomato salad / hoppin jon **46**

whole snapper country fried red snapper / mixed bell peppers, onions, squash and zucchini / shishito rice / sriracha sesame seed and japanese eggplant / roasted red pepper pineapple vinaigrette (GF) **48**

wahoo blackened wahoo (oc, md) / mixed bell peppers, red onion, japanese eggplant, squash and zucchini (chesterfield heirlooms, pittsville, md) / ole fuskie bacon crab fried rice / white peach vinaigrette / red wine pickled onion (GF) **48**

cod pan seared atlantic cod / white wine, garlic and lemon asparagus, spinach and blistered cherry tomatoes / lobster mashed potatoes **35**

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

‘the godfather’ burger **22**

bison, elk, boar and wagyu blend / baby spinach / roasted tomato pomodoro / cherry pepper relish / mozzarella / balsamic reduction / 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



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.*