



## soups & salads

*make it a meal by adding:*

jumbo lump crab cake 20 / golden tilefish (capt. kerry, f/v, seaborn, ocmd) 16 / all natural chicken breast 10 / scallops 18 / bluefin tuna (capt. kerry, f/v, seaborn, ocmd) 16

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

fresh tarragon / cream sherry / md jumbo lump crab (easton, md) (GF)

### **creamy roasted parsnip soup 10**

roasted parsnips, sweet vidalia and garlic / wheat berry croutons (VG, GF\*)

### **mixed green salad 11**

organic farm greens (quindocqua farms, marion station, md) / red wine pickled onions / cucumber / cherry tomato / candied pecan / bourbon pickled blueberry / blueberry, blackberry, basil, and mint balsamic vinaigrette (GF, V, VG\*)

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

pickled beets / berries / whipped black garlic triple cream brie / red veined sorrel (baywater farms, salisbury, md) / truffle vinaigrette (GF, V, VG\*)

### **iceberg wedge 14**

cherry tomato / pickled onion / smoky bacon / bleu cheese / fig balsamic / bleu cheese dressing (GF, V\*, VG\*)

**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

monday, march 27

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

## small plates

### **stuffed avocado 22**

spicy crab salad / natty boh battered avocado / miso caramel / red tobiko

### **truffalo brussels 18**

pan seared brussel sprouts / crispy bacon / heirloom carrots (baywater farms, salisbury, md) / butternut squash / 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 / house pimento cheese / jumbo lump crab (easton, md)

### **crispy oysters 18**

cornflake encrusted oysters / jalapeno tartar / bourbon pickled blueberries / red wine pickled onions  
**\*\*limited availability...**

### **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)

### **bluefin tuna 20**

sushi grade bluefin tuna (capt. kerry, f/v, seaborn, ocmd) / togarashi crust / thai purple sticky rice / green and napa cabbage slaw / shaved asparagus and heirloom carrot / wakame / red miso ginger emulsion

## steamed shellfish

*in a white wine, lobster, 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) 9**

(smith island, va) (GF\*)

### **shellfish and sausage 10**

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

# entrées

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**filet** “never ever” angus beef tenderloin (roseda farm, monkton, md) / roasted garlic parmesan mashed potatoes / grilled asparagus / country fried leek (chesterfield heirlooms, pittsville, md) / spinach herb compound butter / rosemary, parsley and tarragon cabernet reduction (GF\*) **48**

**make any meal a surf n’ turf – add**

seared scallops...18 / softshell (south carolina) ...18 / lobster tail...20 \*\*limited availability...

**short ribs** braised boneless beef short ribs / beef rib jus / carolina q / rainbow chard (quindocqua farms, marion station, md) / roasted garlic parmesan mashed potatoes/ asparagus **38**

**duck duo** sage spiced duck breast (crescent duck farm, aquebogue, ny) / crispy duck leg confit / bourbon glaze / butternut squash and brussels / heirloom carrots, white sweet potato and winter leeks (chesterfield heirlooms, pittsville, md) / shiitake mushrooms / rainbow chard (quindocqua farms, marion station, md) / caramelized fennel and blackberry gastrique **44**

**vegan entree** stuffed mixed bell pepper / napa cabbage, red onion, bell peppers, squash, and zucchini / coconut wild rice / verde / pomodoro / rainbow chard (quindocqua farms, marion station, md)

(V, VG, GF\*)

**32**

**crab cakes** fresh jumbo lump crab (easton, md) / alabama bbq / squash and zucchini / pickled cucumber and tomato salad / corn pone / hoppin’ john **42**

**blackened golden tilefish** (capt. kerry, f/v seaborne, ocmd) / ole fuskie crab fried rice / smoky bacon / bell pepper, sweet vidalia, swiss chard (quindocqua farms, marion station, md) squash and zucchini / cherry tomato / red wine pickled onion / smoked vidalia jam **46**

**softshells** (2) corn flake encrusted softshells / mixed bell peppers, sweet vidalia, cauliflower, squash and zucchini / spinach and rainbow chard (quindocqua farms, marion station, md) / lobster mashed potatoes / lemon old bay tartar **40**

# lighter fare

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**signature burger 18**

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

**black & bleu ‘beastro’ burger 18**

blackened bison, elk, boar and wagyu blend / gorgonzola / balsamic caramelized red onion / garlic confit aioli / lettuce / tomato / 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 (easton, md) / alabama bbq / whole wheat roll (crack of dawn bakery, berlin, md) / tomato / fries



## executive chef

Jim Sambataro

## chef de cuisine

Tony Trolian

inspired by and created

through the vision of executive chef / travis wright

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