

dinner service  
friday, january 17th

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



soups & salads

**creamy fisherman's stew 14**  
spicy andouille sausage (leidy's farm, harleysville, pa) / swordfish and clams

**mushroom & onion soup 13**  
sweet vidalia / chestnut mushrooms (the mushroom patch, parsonsburg, md) / beef broth / scallions

**mixed green salad 12**  
organic farm greens (quindocqua farms, marion station, md) / bibb lettuce (agrobay farms, salisbury, md) / red wine pickled onions / cucumber / cherry tomato / bourbon pickled blueberry / candied pecan / passion fruit vinaigrette (GF, N\*)

**beet & berry salad 14**  
pickled red and golden beets / berries / whipped black garlic / triple cream brie / truffle vinaigrette (GF)

*make it a meal by adding:*  
jumbo lump crab cake...22 / all natural chicken breast (bell and evans, fredericksburg,pa)...10 / crispy oysters...16 / "never ever" angus beef filet tips (roseda farm, monkton, md) ... 20 / scallops...18 / mahi mahi ...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.*

small plates

**stuffed avocado** SPICY jumbo lump crab salad (graham and rollins, hampton, va) / natty boh beer battered avocado / miso caramel / tobiko **24**

**fried green tomatoes** herb panko encrusted green tomato (quindocqua farms, marion station, md) / bacon jam / pimento cheese / jumbo lump crab **19**

**shrimp and lobster dip** gulf shrimp / lobster / old bay cheddar (chesapeake bay farms, pocomoke, md) cream cheese dip / multigrain bread boule (crack of dawn bakery, berlin,md) **18**

**truffalo brussels** pan seared brussels sprouts / bacon / parsnip, heirloom carrots, and butternut squash / gorgonzola / truffle vinaigrette / candied pecan / shark bite buffalo (de sauce co, seaford, de) (N\*,GF, V\*, VG\*) **18**

**crispy oyster** country fried oysters (chincoteague, va) / bourbon pickled blueberries / red wine pickled onions / jalapeno tartar **18**

**skillet corn pone** bacon, smoked cheddar (chesapeake bay farms, pocomoke, md) and hot cherry peppers / bourbon butter / candied pecan (GF N\*) **10**

**raw oysters (6)** (salt buoy fallen pine oyster co, brockatonorton bay, md) / cocktail / lemon / mignonette **15**

**lettuce wraps** ground beef, pork and veal blend / korean peppercorn / sweet sesame chili / bibb lettuce (agrobay farms, salisbury, md) / pickled ginger pepper relish **15**

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)** (hog island bay, va) / smoked kielbasa (leidy's farm, harleysville, pa) **16**

**shellfish and sausage** PEI mussels / spicy andouille sausage (leidy's farm, harleysville, pa) **15**

# entrées

**make any meal a surf n' turf** – 5<sup>oz</sup> cold water lobster tail...22 / crabcake...22 / crispy oysters...16 / scallops...18

**filet** “never ever” dry aged angus beef tenderloin (roseda farms, monkton, md) / sautéed chestnut mushrooms (the mushroom patch, parsonsborg, md) and onions / blue cheese puree / asparagus / roasted garlic mashed potatoes / fig balsamic **54**

**short ribs** slow braised short ribs (roseda farm, monkton, md) / blueberry bourbon bbq / broccolini / roasted garlic parmesan mashed potato / bourbon pickled blueberries **44**

**duck duo** duck breast (crescent duck farm, aquebogue, ny) / duck leg confit / sweet potato, brussels, parsnips, kale (quindocqua farms, marion station, md), butternut and heirloom carrots / cremini and chestnut mushrooms (the mushroom patch, parsonsborg, md) / ginger unagi / blueberry pomegranate reduction / candied pecan (N,GF\*) **48**

**vegan** marinated cauliflower and mushroom / sautéed onions, squash, and zucchini / roasted red pepper hummus / gochujang basil emulsion (V\*, VG\*, GF\*) **32**

**crab cakes (2)** fresh jumbo lump crab (graham and rollins, hampton, va) / lemon caper dill aioli / sunburst squash and dunja zucchini (chesterfield heirlooms, pittsville, md) / corn pone / sherry pickled cucumber and tomato salad / hoppin john **46**

**mahi mahi** squash, zucchini, vidalia, asparagus, and arugula (chesterfield heirlooms, pittsville, md) / lobster mashed potatoes / mango vinaigrette / red wine pickled onion **44**

**blackened scallops (5)** mixed bell peppers, vidalia, squash and zucchini / garlic truffle basmati / smoked paprika and roasted red pepper vinaigrette **42**

**pork chop** mesquite rubbed bone-in pork chop / sweet vidalia onion, mixed bell peppers, chestnut mushrooms (the mushroom patch, parsonsborg, md), squash, and zucchini / roasted pee wee potatoes / apple cranberry chutney **44**

**chicken pot pie** all natural chicken breast (bell and evans, fredericksburg, pa) / rainbow carrot, celery and green peas / roasted butternut squash / chicken jus / puff pastry **36**

# lighter fare

**signature burger** **20**  
“never ever” dry aged angus beef (roseda farms, monkton, md) / tomato / smoky cheddar (chesapeake bay farms, pocomoke, md) / bacon jam / signature sauce / brioche (crack of dawn bakery, berlin, md) / fries

**black n bleu burger** **22**  
blackened bison, elk, boar and wagyu blend / lettuce / tomato / gorgonzola / crispy onion / buffalo aioli / 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  
charged purchases. Thank you.*