



soups & salads

chef jim's cream of crab 14
fresh tarragon / cream sherry / md lump crab and claw / jumbo lump (russell hall, fishing creek, md) (GF)

lobster butternut bisque 14
puréed butternut (quindocqua farms, marion station, md) / lobster stock / coconut milk / lobster

mixed green salad 11
organic farm greens (quindocqua farms, marion station, md) / red wine pickled onions / cucumber / cherry tomato / candied pecan / bourbon pickled blueberries / apple cider vinaigrette (GF, V, VG*)

beet & berry salad 14
pickled beets / berries / whipped black garlic triple cream brie / truffle vinaigrette

make it a meal by adding:

jumbo lump crab cake...20 / all natural chicken breast...10 / softshell (ocean city, md)... 18 / striped bass...18 / scallops...20 (new bedford, ct)

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

tuesday, september 19

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

small plates

stuffed avocado 23
spicy jumbo lump crab salad (easton, md) / natty boh beer battered avocado / miso caramel / tobiko

truffalo brussels 18
pan seared brussel sprouts / crispy bacon / butternut squash and heirloom carrots / gorgonzola / fushimi peppers (chesterfield heirlooms, pittsville, md) / truffle vinaigrette / shark bite sauce / candied pecans (GF, V*, VG*)

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

fried green tomatoes 19
cornflake encrusted green tomato (quindocqua farms, marion station, md) / bacon jam / pimento cheese / jumbo lump crab (russell hall, fishing creek, md)

crispy oysters 18
cornflake encrusted oysters (chincoteague, va) / jalapeno tartar / bourbon pickled blueberries / red wine pickled onions

steamed shellfish

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 / available as half pound or full pound (GF*)

middleneck clams (12) 15
(hog island bay, va) (GF*)

shellfish and sausage 16
PEI mussels / spicy andouille sausage (leidy's farm, harleysville, pa) (GF*)

entrées

make any meal a surf n' turf –

lobster tail 5^{oz}...20 / 10oz...35 crabcake ...20 softshell...18
u10 scallops (4)... 20

blackened ny strip “never ever” 15^{oz} black angus ny strip (roseda farm, monkton, md) / balsamic caramelized red onion / bleu cheese and shallot compound butter / grilled broccolini / crispy pee wee potatoes / cabernet reduction (GF*) **65**

filet 7^{oz} “never ever” angus beef tenderloin filet (roseda farm, monkton, md) / roasted garlic parmesan mashed potatoes / grilled asparagus / roasted tomato and caper spread / basil emulsion / pistachio and goat cheese pate / balsamic reduction (GF) **46**

short ribs slow braised beef short ribs / korean BBQ / garlic broccolini / thai purple sticky rice / gochujang yum yum sauce / benne seeds / scallions (GF) **40**

duck duo duck breast (crescent duck farm, aquebogue, ny) / butternut purée / crispy duck leg confit / bourbon glaze / sweet potato, butternut squash, shiitake, baby spinach and heirloom carrot / black berry gastrique (goat plum farms, berlin, md) / candied pecans **44**

eggplant tower herb panko encrusted eggplant / heirloom cherry tomatoes (chesterfield heirlooms, pittsville, md), onion and mixed bell peppers / sunburst squash and dunja zucchini / roasted red pepper basil pesto / red quinoa / pomodoro / basil emulsion / fresh parmesan (V*) **32**

crab cakes fresh jumbo lump crab (russell hall, fishing creek, md) / lemon caper dill aioli / sunburst squash and dunja zucchini / corn pone / pickled cucumber and tomato salad / hoppin' john **42**

striped bass blackened striped bass / mixed bell peppers (chesterfield heirlooms, pittsville, md), cauliflower, sweet vidalia, celery, baby spinach, and asparagus / basmati rice / bull horn pepper vinaigrette (chesterfield heirlooms, pittsville, md) / pickled red onions / fig balsamic reduction (GF) **41**

fried softshells country fried softshells (2) (cpt mark hill, oc, md) / eggplant, red onion / mixed bell peppers, squash, and zucchini (chesterfield heirlooms, pittsville, md) / jerk coconut wild rice / chili and garlic pickled bell peppers and sweet vidalia / sriracha thai chili aioli **40**

lighter fare

signature burger **18**

“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

beast burger **22**

bison, elk, boar and wagyu blend / pepper jack / aji amarillo aioli / house made guacamole / lettuce / 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) / lemon caper dill aioli / sesame brioche (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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***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.