



dinner service
saturday, december 28th

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

small plates

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

shrimp and lobster dip 21
gulf shrimp / lobster / old bay cheddar (chesapeake bay farms, pocomoke, md) cream cheese dip / multigrain bread boule (crack of dawn bakery, berlin,md)

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

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

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

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) **15**

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

soups & salads

creamy fisherman's stew 14
spicy andouille sausage (leidy's farm, harleyville, pa) / scallops (capt. kerry, ocmd)

moroccan coconut vegetable soup 13
roasted parsnip (chesterfield heirlooms, pittsville, md), golden turnips, cauliflower, and carrots / coconut milk / harissa / crispy cauliflower

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 / cranberry 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 / flounder...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.*

entrées

make any meal a surf n' turf – 5^{oz} cold water lobster tail...22 / crabcake...22 / crispy oysters...16 / scallops...18

surf n turf filet 7^{oz} “never ever” angus beef tenderloin filet (roseda farm, monkton, md) / shrimp, crawfish, and lobster / roasted garlic parmesan mashed potatoes / grilled asparagus / parsley basil puree (GF*) **58**

hanger steak 8^{oz} peppercorn and coffee rubbed hanger steak (roseda farm, monkton, md) / sautéed red onion, mixed bell pepper, squash and zucchini / house roasted pee wee potatoes / blueberry pomegranate reduction / balsamic glaze / pickled red onion **46**

short rib bourguignon slow braised short ribs (roseda farm, monkton, md) / cabernet demi reduction / roasted garlic parmesan mashed potato / garlic sautéed white wine broccolini, and kale / red wine pickled onion **42**

duck duo duck breast (crescent duck farm, aquebogue, ny) / duck leg confit / sweet potato, brussels, parsnips, arugula (quindocqua farms, marion station, md), butternut and heirloom carrots / shiitake mushroom (the mushroom patch, parsonsborg, md) / sweet ginger unagi / candied pecan (N,GF*) **48**

vegan sautéed gochujang shiitake mushrooms, cherry tomatoes, red onion, asparagus, squash, and zucchini / sweet thai chili / thai purple sticky rice / asian slaw (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 **44**

golden tilefish blackened golden tilefish (viking village, nj) / zucchini, red onion and mixed bell pepper (quindocqua farms, marion station, md) and brussels / arugula (quindocqua farms, marion station, md) / roasted red pepper vinaigrette / garlic, kale, and goat cheese buttered gnocchi / hot chili de arbol pickled onion **42**
***limited availability...*

catfish country fried blue catfish / sautéed red onion, mixed bell pepper, squash and zucchini / wild veggie rice / mango, and roasted red pepper salsa / peruvian aji verde **40**

scallops pan seared mesquite scallops / bourbon glaze / red onions, mixed bell peppers, asparagus, cherry tomatoes, squash, and zucchini / bacon grits **42**

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

beast burger **22**

bison, elk, boar and wagyu blend / pomodoro / pepperoni / house cheese blend / 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
charges purchases. Thank you.*