



dinner service  
tuesday, october 15<sup>th</sup>

*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) / halibut
- steak and mushroom soup 14**  
"never ever" blackened angus beef tenderloin filet tips (roseda farm, monkton, md) / celery / sweet vidalia / mixed bell peppers / lion, king, and portabella mushrooms (the mushroom patch, parsonsburg, md) / beef base (GF)
- mixed green salad 12**  
organic farm greens (quindocqua farms, marion station, md) / butterhead lettuce (agrobay farms, salisbury, md) / red wine pickled onions / cucumber / cherry tomato / bourbon pickled blueberry / apple cider vinaigrette (GF, V, VG\* 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 / u-10 scallops...21 / crispy oysters...16 / marinated filet tips (roseda farm, monkton, md)...16 / swordfish...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 24**  
SPICY jumbo lump crab salad (graham and rollins, hampton, va) / natty boh beer battered avocado / miso caramel / tobiko
- crab cake app 24**  
*FRESH* jumbo lump crab (graham and rollins, hampton, va) / lemon caper dill aioli / cucumber tomato salad
- fried green tomatoes 20**  
herb panko encrusted green tomato (quindocqua farms, marion station, md) / bacon jam / pimento cheese / jumbo lump crab
- crispy oysters 18**  
country fried oysters (chincoteague, va) / jalapeno tartar / bourbon pickled blueberries / red wine pickled onions
- truffalo brussels 18**  
pan seared brussels sprouts / bacon / shishito peppers (chesterfield heirlooms, pittsville, md), heirloom carrot and butternut squash / gorgonzola / truffle vinaigrette / shark bite buffalo (de sauce co, seaford, de) (N\*,GF, V\*, VG\*)
- steak tacos 15**  
katsu marinated steak / asian slaw / wakame / sriracha / sesame seed / street taco shell / hoppin jon

- 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) 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 / u-10 scallops...21

**filet** 7<sup>oz</sup> “never ever” nashville hot dry rubbed angus beef tenderloin filet (roseda farm, monkton, md) / sautéed mushroom and onions / arugula (chesterfield heirlooms, pittsville, md) / roasted garlic parmesan mashed potatoes / grilled asparagus / blood orange balsamic glaze (GF\*) **56**

**pork shank** slow braised (leidy's farm, harleysville, pa) / carolina q' / roasted garlic parmesan mashed potatoes / garlic asparagus and broccolini **42**

**duck duo** duck breast (crescent duck farm, aquebogue, ny) / duck leg confit / sweet potato, brussels, parsnips and heirloom carrots / king, oyster and lions mane mushroom (the mushroom patch, parsonsburg, md) / baby spinach (quindocqua farms, marion station, md) / bourbon glaze / fig lemon jam (N,GF\*)  
\*\*limited availability... **48**

**vegan** pan seared crispy tofu / sesame ginger rice noodles / peanut butter sauce / heirloom carrots, mixed bell peppers, and red onions / sesame / scallion / crushed walnuts (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 / hopin jon **44**

**tuscan halibut** pan seared halibut / sautéed red onion, mixed bell peppers, squash and zucchini (chesterfield heirlooms, pittsville, md) / (GF) **45**

**swordfish** cajun rubbed swordfish / spicy jumbo lump crab salad (graham and rollins, hampton, va) / tabasco aioli / sweet vidalia onion, mixed bell peppers, squash, and zucchini (chesterfield heirlooms, pittsville, md) / lobster mashed potatoes **50**

# 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

**beast burger** **22**  
bison, elk, boar and wagyu blend / lettuce / tomato / onion / smoky bacon / root beer BBQ / monterey jack / crispy onion ring / 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.*