



dinner service
tuesday, december 3rd

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)

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)

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

truffalo brussels 18
pan seared brussels sprouts / bacon / parsnip, heirloom carrots, and butternut squash / gorgonzola / truffe 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) **16**

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

soups & salads

chef jim's cream of crab 14
fresh tarragon / cream sherry / md jumbo lump crab (graham and rollins, hampton, va) (GF)

turkey gumbo 12
fresh oven roasted turkey / spicy andouille sausage (leidy's farm, harleysville, pa) / onions, celery, and mixed bell peppers / chicken stock / basmati

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 / herb honey balsamic vinaigrette (GF, N*)

harvest salad 14
winterbor kale (quindocqua farms, marion station, md) / honey crisp apple slices / fresh cranberries / maple cinnamon pepitas / smoky bacon / goat cheese / apple cider vinaigrette (mccutcheon's, frederick, md) (V,VG*,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 / halibut...18 / scallops...21 / 7 oz "never ever" angus beef sirloin (roseda farm, monkton, md) ... 20 / yellowfin tuna...18

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 / scallops...21

filet 7^{oz} “never ever” angus beef tenderloin filet (roseda farm, monkton, md) / cajun cream corn / roasted garlic parmesan mashed potatoes / grilled asparagus / maple Worcestershire reduction (GF*) **52**

ribeye 16^{oz} “never ever” angus beef ribeye (roseda farm, monkton, md) / panko bleu cheese crumble / caramelized red onions / carrot, zucchini, asparagus, bok choy (chesterfield heirlooms, pittsville, md), red onion, and broccolini / roasted pee wee potatoes / balsamic glaze **58** ***limited availability...*

short rib pot pie slow braised short ribs (roseda farm, monkton, md) / pee wee potatoes / heirloom carrots / sweet vidalia / parsnip / cabernet reduction / beef jus / puff pastry (GF*) **42**

duck duo duck breast (crescent duck farm, aquebogue, ny) / duck leg confit / sweet potato, brussels, parsnips, rainbow chard (chesterfield heirlooms, pittsville, md), butternut and heirloom carrots / cremini mushroom (the mushroom patch, parsonsborg, md) / bourbon glaze / mixed berry gastrique (goat plum tree farms, berlin,md) / candied pecans (N,GF*) **48**

vegan pan seared cauliflower steak / mixed bell peppers, broccolini, red onion, and squash / thai purple sticky rice / basil emulsion/ roasted red pepper vinaigrette (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**

swordfish grilled lemon pepper rubbed swordfish / mixed bell peppers, sweet vidalia, bok choy (chesterfield heirlooms, pittsville, md), squash, and zucchini / spicy dirty rice; jalapeno, habanero, onions, mushrooms, and kielbasa / tomatillo cream / pineapple and jalapeno relish **40**

mahi mahi pan seared mahi mahi / sautéed red onion, baby mixed bell peppers, baby spinach, squash and zucchini (chesterfield heirlooms, pittsville, md) / basil parsley pesto / herb yukon gold mashed potatoes / roasted red pepper vinaigrette (GF*) **40**

lobster entrée (2) twin 5^{oz} cold water lobster tails / squash and zucchini / roasted red pepper and lobster mashed potatoes / lobster brandy cream / lemon wedge **48**
***limited availability...*

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 / baby spinach / cherry pepper relish / muenster and mozzarella / pomodoro / basil pesto / 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.*