



sunday, october 17

dinner service

full menu is also available for carry out

We operate a tiny kitchen, so wait times will be determined by dining room volume. Thank you!

small plates

stuffed avocado FRESH spicy crab salad (russell hall seafood, fishing creek, md) / natty boh battered avocado / miso caramel / tobiko / micro greens 20

skillet corn pone bacon, smoked cheddar and jalapeno / bourbon butter / candied pecan (GF) 10

crispy brussels pan seared brussel sprouts / butternut squash and shishito pepper (baywater farms, salisbury, md) / smoky bacon / truffle vinaigrette / candied pecans / bonito (GF, V*, VG*) 16

crispy oysters cornflake encrusted oysters / jalapeno tartar / bourbon pickled blueberries / red wine pickled onions 15

shrimp and lobster dip gulf shrimp / lobster / old bay cream cheese dip / multigrain bread boule 18

steamed shellfish / soups / salads

**in a white wine, lobster, garlic and butter broth.
served with garlic oil brushed baguette.**

steamed shrimp jumbo gulf shrimp / old bay / cocktail sauce (GF*) 1/2 lb. . . 13 full lb. . . 25

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

shellfish and sausage PEI mussels / andouille sausage (GF*) 13

creamy fisherman's stew

spicy andouille sausage (leidy's farm, harleyville, pa) / swordfish (f/v sea born, ocmd) 10

beef chili "never ever" dry aged angus beef (roseda farm, monkton, md) / smoked cheddar (chesapeake bay farms, pocomoke, md) (GF) 10

bibb "wedge" smoky bacon / gorgonzola / heirloom cherry tomato (baywater farms, salisbury, md) / blue cheese dressing / basil emulsion / balsamic glaze / toasted pistachio (GF, V*, VG*) 14

mixed green salad organic farm greens / cucumber / pickled onion / grape tomato / candied pecan / bourbon pickled blueberry / sorghum dijon vinaigrette (GF, V, VG*) 10

make any salad a meal by adding:

FRESH jumbo lump crab cake ... 20
(russell hall seafood, fishing creek, md)

crispy oysters ... 14

jumbo gulf shrimp (6) ... 13

all natural chicken breast ... 10

sesame marinated tenderloin ... 15
(sliced medium-rare / roseda farm, monkton, md)

swordfish ... 15

please alert your server to any food allergies prior to ordering

GF = gluten free **V** = vegetarian **VG** = vegan

GF*, V*, VG* dietary restriction can be accommodated with a modification

entrées

tenderloin filet grilled “never ever” angus beef (roseda farm, monkton, md) / cremini mushroom demi / garlic and parmesan mashed potatoes / grilled asparagus (GF) 40

make it a surf ‘n turf – add 5-6 oz. cold water lobster tail (maine) 18

ny strip 12 oz. grilled angus beef (jw treuth meat, catonsville, md) / blood orange balsamic reduction / garlic chive compound butter / mustard greens, mixed bell pepper (chesterfield heirlooms, pittsville, md), vidalia, zucchini, squash and fingerling potato hash (GF) 40

crab cakes FRESH jumbo lump crab (russell hall seafood, fishing creek, md) / lemon caper dill aioli / corn pone / pickled cucumber and tomato salad / summer squash and zucchini / hoppin’ john 42

duck duo pan seared duck breast / crispy duck leg and thigh confit / bourbon glaze / benne seeds / cremini mushroom, shishito pepper, heirloom carrot and sweet potato (baywater farms, salisbury, md) / mustard greens (chesterfield heirlooms, pittsville, md) / 3 berry gastrique / candied pecan (GF*) 38

vegan entrée marinated eggplant (chesterfield heirlooms, pittsville, md) / chickpea hummus / tomato couscous / basil emulsion / sautéed broccolini (V, VG) 28

pan seared swordfish savory spiced / coconut red curry: shishito peppers (baywater farms, salisbury, md), shiitake, mixed peppers (chesterfield heirlooms, pittsville, md), kale (quindocqua farms, marion station, md) with lime / vidalia and celery / charleston gold aromatic brown rice / frisée lettuce (baywater farms, salisbury, md), pickled daikon radish, shallot and purple cabbage (chesterfield heirlooms, pittsville, md) / miso sake vinaigrette (GF) 39

short ribs braised boneless beef short ribs / savory beef and tomato jus / carolina ‘que sauce / roasted garlic and parmesan mashed potato / braised farm greens (quindocqua farms, marion station, md) / red wine pickled onion (GF) 35

lighter fare

signature burger “never ever” dry aged angus beef (roseda farm, monkton, md) / smoked cheddar (chesapeake bay farms, pocomoke, md) / shark signature sauce / tomato / bacon jam / brioche roll (crack of dawn bakery, berlin, md) / fries 18

grilled bison burger (new frontier bison, madison, va) / smoked cheddar (chesapeake bay farms, pocomoke, md) / peruvian verde / pickled onion / whole wheat roll (crack of dawn bakery, berlin, md) / sweet potato fries 18
**bison is very lean and is best enjoyed cooked medium or less

crab cake sandwich FRESH jumbo lump crab (russell hall seafood, fishing creek, md) / lemon caper dill aioli / whole wheat roll (crack of dawn bakery, berlin, md) / tomato / fries 22

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chef

james sambataro

chef de cuisine

tony trolian

chef de cuisine

damien jones

inspired by and created through the vision of **executive chef** / travis wright