



dinner service

saturday, january 31st

small plates

soups

ocean city maryland chowder 14
littleneck clams / carrot, onion, celery, and yukon potatoes / oyster liquor / lobster stock

spicy sausage tortilla soup 11
chorizo / carrots, celery, and onions / fresno and jalapenos / corn / masa dumplings / avocado / smoky cheddar / lime

salads

mixed green salad 12
organic farm greens (quindocqua farms, marion station, md) / red wine pickled onion / cucumber / cherry tomato / bourbon pickled blueberry / candied pecans / blueberry vinaigrette (GF, V, VG*, N*)

bibb wedge 14
bacon / cherry tomato / red wine pickled onions / gorgonzola vinaigrette / gorgonzola / balsamic reduction

make it a meal by adding:

jumbo lump crab cake...22 / crispy oysters...18 / chicken breast (bell and evans, fredericksburg, pa)...12 / rockfish...18 / scallops...18

N*, GF*, V*, VG* = meets dietary restrictions with a modification.

1/2 price steamers

white wine, chili flake, lobster, garlic and butter broth with garlic oil brushed ciabatta (crack of dawn bakery, berlin, md)

steamed shrimp half 16-8 | full 30 15
jumbo gulf shrimp / old bay / cocktail

middleneck clams (12) 16- | 8
(burton's bay, va) / smoked kielbasa (leidy's farm, harleyville, pa)

mussels 16- | 8
PEI mussels / andouille (leidy's farm, harleyville, pa)

stuffed avocado 24
SPICY crab salad (mary ellen crab, hoopersville, md) / numero uno beer battered avocado (flying dog brewing, frederick, md) / miso caramel / tobiko

shrimp and lobster dip 22
gulf shrimp / lobster / old bay cheddar (chesapeake bay farms, pocomoke, md) cream cheese dip / multigrain bread boule

fried green tomatoes 19
herb panko encrusted green tomatoes (quindocqua farms, marion station, md) / pimento / bacon jam / jumbo lump crab (mary ellen crab, hoopersville, md)

scallops 20
pan seared / braised collards and kale / blackberry BBQ / bacon jam

crispy oysters 18
country fried oysters (chincoteague, va) / garlic creamed spinach / red wine pickled onions

octopus 18
charred octopus / pineapple jalapeno fresno relish / balsamic glaze / grilled baguette

salt buoy's (6) 15
(brocktonorton bay, md) / 1/2 shell / cocktail / citrus mignonette / lemon wedge

skillet corn pone 12
bacon / smoked cheddar (chesapeake bay farms, pocomoke, md) and jalapeno peppers / bourbon butter / candied pecans (GF)

entrées

make any meal a surf n' turf – *crispy oyster...15 / crabcake...22 / crispy shrimp...15 / scallops...18*

filet “never ever” 7^{oz} dry aged angus beef filet (roseda farms, monkton, md) / roasted cremini and vidalia / cabernet and shallot demi / grilled asparagus / roasted garlic parmesan mashed potato / balsamic reduction **56**
***limited availability...*

ny strip “never ever” 10^{oz} dry aged angus beef strip (roseda farms, monkton, md) / grilled asparagus / garlic creamed spinach / crispy potato wedges **50**

duck breast pan roasted duck breast (joe jurgielewicz, hamburg, pa) / duckfat roasted pee wee potatoes / butternut, carrot, brussels, kale (quindocqua farms, marion station, md), and vidalia / blackberry tarragon gastrique **46**
***limited availability...*

vegan chickpea falafel patties / sautéed red beets, onions, and swiss chard / coconut green curry / grilled naan (v) **32**

crabcakes (2) fresh jumbo lump crab (mary ellen crab, hoopersville, md) / lemon caper dill aioli / corn pone / local squash and zucchini / sherry pickled cucumber and tomato salad / mixed bell pepper and tomato basmati **48**

swordfish pan roasted / red onion, mixed bell peppers, kale, swiss chard (quindocqua farms, marion station, md), squash, and zucchini / lemon scampi cream / herb garlic roasted peewee potato (GF) **44**

rockfish house rub chesapeake bay rockfish / spicy andouille braised collards and kale (quindocqua farms, marion station, md) / roasted red pepper lemon chimichurri / basmati (GF*) **40**

lobster mac spicy andouille / vidalia and mixed bell peppers / fresh picked claw, knuckle and tail / garlic herb alfredo / herb pesto **40**

bucatini alla vongole middle neck clams / bucatini / cherry tomato and vidalia / garlic chardonnay butter / lemon panko **36**

lighter fare

signature burger **22**
“never ever” dry aged angus beef (roseda farms, monkton, md) / tomato / smoky cheddar (chesapeake bay farms, pocomoke, md) / bacon / signature sauce / brioche (crack of dawn bakery, berlin, md) / fries
***limited availability...*

crab cake sandwich **26**
FRESH jumbo lump crab (mary ellen crab, hoopersville, md) / lemon caper dill aioli / sesame brioche (crack of dawn bakery, berlin, md) / tomato / fries

fish n' chips **18**
country fried catch of the day / house slaw / jalapeno tartar / crispy 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
charged purchases. Thank you.*

***to ensure the integrity of our recipes and kitchen flow,
we politely limit substitutions or modifications to menu
items*

***consuming raw or undercooked meats may result in
food born illness.*

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