



dinner service
monday, october 14th

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*)
- caprese app 14**
heirloom tomatoes (chesterfield heirlooms, pittsville, md) / basil emulsion / fig balsamic glaze / smoked sea salt / cornflake encrusted mozzarella (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) 16

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

entrées

make any meal a surf n' turf – 5^{oz} cold water lobster tail...22 / crabcake...22 / u-10 scallops...21

filet 7^{oz} “never ever” blackened 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' au jus / black eyed pea cassoulet / roasted garlic parmesan mashed potatoes / cherry tomato / spinach (chesterfield heirlooms, pittsville, md) (GF*) **42**

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) / mixed olives and sundried tomatoes / roasted red pepper vinaigrette / brown butter gnocchi (GF) **45**

lobster entrée (2) twin 5^{oz} cold water lobster tails / lobster mashed potatoes / squash and zucchini / oldbay garlic butter / lemon wedge **48**

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) / andouille mashed potatoes **50**

noodle bowls

seafood pasta crawfish / fresh lobster / cavatappi / pomodoro / monterey jack and parmesan / crispy clam strips / garlic biscuit / fresh parsley **36**

shrimp pad thai (8) garlic lime marinated shrimp / sesame ginger rice noodles / peanut butter sauce / heirloom carrots, mixed bell peppers, and red onions / sesame / scallion / crushed walnuts **34**

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 / 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.*