



dinner service

saturday, february 7th

small plates

soups

manhattan chowder 14

littleneck clams / mixed bell peppers / cauliflower / tomato / spinach / clam 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 / mixed berry 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 / 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 / smashed avocado / pico de gallo / fig unagi / grilled baguette

salt buoy's 1.50 / pc

(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 tenderloin (roseda farms, monkton, md) / grilled asparagus / garlic creamed spinach / roasted truffle yukon creamer potato **54**
***limited availability...*

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 / turmeric quinoa / 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 / tomato basmati **48**

swordfish grilled / sautéed garlic broccolini / tomato basmati / garlic herb alfredo / pickled bell pepper and vidalia (GF) **44**

rockfish house rub skin-on chesapeake bay rockfish / spicy andouille braised collards and kale (quindocqua farms, marion station, md) / roasted red pepper lemon chimichurri / herb garlic roasted peewee potato (GF*) **42**

stuffed lobster creamy spinach and shallot lobster rockefeller stuffing / lobster mashed potato / broccolini / lemon panko / lobster tarragon tomato butter **40**

bucatini alla vongole middleneck clams / bucatini / cherry tomato, vidalia, and asparagus / garlic chardonnay butter / pomodoro / herb pesto / 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

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 **15**
country fried rockfish / 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.*