



dinner service tuesday, may 28

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

small plates

- stuffed avocado 23**
SPICY jumbo lump crab salad (hoopersville, md) / natty boh beer battered avocado / miso caramel / tobiko
- crab cake app 22**
FRESH jumbo lump crab (easton, md) / lemon caper dill aioli / cucumber and tomato salad
- shrimp and lobster dip 20**
gulf shrimp / lobster / old bay cheddar (chesapeake bay farms, pocomoke, md) cream cheese dip / multigrain whole wheat bread boule (crack of dawn bakery, berlin, md)
- truffalo brussels 18**
pan seared brussel sprouts / smoky bacon / butternut squash / heirloom carrots / gorgonzola / truffle vinaigrette / shark bite buffalo / candied pecans (N*,GF, V*, VG*)
- crispy oysters 18**
cornflake encrusted oysters (chincoteague, va) / jalapeno tartar / bourbon pickled blueberries / red wine pickled onions
- 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
- shellfish and sausage 15**
PEI mussels / andouille sausage (leidy's farm, souderton, pa) (GF*)
- middleneck clams (12) (smith beach, va) 16**

soups & salads

- creamy fisherman's stew 14**
spicy andouille sausage (leidy's farm, harleyville, pa) / chesapeake bay blue catfish
- tuscan chicken and white bean soup 12**
sundried tomato / celery, onion, arugula, and garbonzo beans / shredded all natural chicken breast (bell and evans, fredericksburg,pa)
- beet & berry salad 14**
pickled red and golden beets / berries / whipped black garlic triple cream brie / truffle vinaigrette (GF V)
- mixed green salad 11**
organic farm greens (quindocqua farms, marion station, md) / red wine pickled onions / cucumber / cherry tomato / candied pecan / bourbon pickled blueberry / roasted red pepper vinaigrette (GF, V, VG* N*)
- bibb wedge 14**
bibb lettuce (agrobay farms, salisbury, md) / pickled onion / bacon / bleu cheese / balsamic reduction (GF, V*, VG*)

make it a meal by adding:

jumbo lump crab cake...22 / blacktip shark...16 / all natural chicken breast (bell and evans, fredericksburg,pa)...10 / crispy oysters...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.*

entrées

make any meal a surf n' turf – 5^{oz} cold water lobster tail...22 / crabcake ...22 / u-10 scallops...20

ny strip 15oz “never ever” angus beef (roseda farm, monkton, md) / crispy pee wee potatoes / house made boursin / mixed bell peppers, onion, shiitake mushroom, squash and zucchini / cabernet reduction

(GF*) **60**

**limited availability...

black n' blu filet 7^{oz} “never ever” angus beef tenderloin filet (roseda farm, monkton, md) / grilled asparagus / roasted garlic parmesan mashed potato / sautéed onion and mixed bell peppers / fig balsamic

54

duck duo seven spiced duck breast (crescent duck farm, aquebogue, ny) / duck leg confit / bourbon glaze / rainbow carrot, butternut squash, brussels and shiitake mushroom / rainbow chard (quindocqua farms, marion station, md) / blueberry gastrique / candied pecan (N, GF*)

48

korean short ribs slow braised (roseda farm, monkton, md) / korean BBQ / white wine sauteed broccolini / whipped yukon gold and wasabi mash / benne / yum yum (GF*)

42

crab cakes (2) fresh jumbo lump crab (hoopersville, md) / lemon caper dill aioli / sunburst squash and dunja zucchini / corn pone / sherry pickled cucumber tomato salad / spanish mixed bell pepper wild rice

44

vegan bowl quinoa / citrus avocado and green tomato relish / roasted yellow pepper and rosemary marinated shiitake mushrooms / arugula (chesterfield heirlooms, pittsville, md) / spicy cilantro emulsion (VG)

30

rockfish blackened rockfish (de bay) / mixed bell peppers, celery, onion, asparagus, broccolini, squash and zucchini / ole fuskie crab fried rice / red wine pickled onions / arugula (chesterfield heirlooms, pittsville, md) / shallot caper butter (GF)

44

country fried softshells (2) summer salad; marinated roasted sundried tomato, basil, cucumber and onion / arugula (chesterfield heirlooms, pittsville, md) / roasted red pepper romesco / corn and green tomato chow chow

42

scallops pan seared scallops / squash, mixed bell peppers, and white onion / arugula / roasted yellow pepper vinaigrette / creamy herb risotto

42

lighter fare

signature burger 18

“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

rockfish sandwich 18

blackened rockfish (delaware bay, de) / lettuce / tomato / dill pickle tartar/ kaiser / sweet potato fries

crab cake sandwich 24

FRESH jumbo lump crab (hoopersville, md) / 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.*