



dinner service
friday, november 15th

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) / grouper

coconut curry cauliflower soup 14
oven roasted cauliflower, parsnips, sweet vidalia, celery, and heirloom carrots / coconut milk / vegetable base / roasted almonds and cauliflower (GF,V)

bloody mary crab soup 14
jumbo lump crab / rainbow heirloom carrot and pee wee potatoes / parsley / tarragon / horseradish / old bay
***limited availability...*

mixed green salad 12
organic farm greens (quindocqua farms, marion station, md) / romaine lettuce (agrobay farms, salisbury, md) / red wine pickled onions / cucumber / cherry tomato / bourbon pickled blueberry / candied pecan / herbed honey balsamic vinaigrette (GF, 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 / crispy oysters...16 / 7oz sesame soy marinated sirloin...16 / mahi mahi...16 / scallops...21

**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

fried green tomatoes 19
herb panko encrusted green tomato (quindocqua farms, marion station, md) / bacon jam / pimento cheese / jumbo lump crab (graham and rollins, hampton, va)

crispy oysters 18
country fried oysters (chincoteague, va) / bourbon pickled blueberries / red wine pickled onions / jalapeno tartar

shrimp and lobster dip 21
gulf shrimp / lobster / old bay cheddar (chesapeake bay farms, pocomoke, md) cream cheese dip / multigrain bread boule (crack of dawn bakery, berlin,md)

truffalo brussels 18
pan seared brussels sprouts / bacon / heirloom carrot and butternut squash / gorgonzola / truffle vinaigrette / candied pecan / shark bite buffalo (de sauce co, seaford, de) (N*,GF, V*, VG*)

calamari 16
crispy calamari (f/v instigator, oc, md) / mixed bell peppers and rainbow carrots / korean BBQ / benne / scallions / wakame

scallops (4) 23
blackened scallops / lobster brandy cream / cherry tomato / basil emulsion

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) / smoked kielbasa (leidy's farm, harleysville, pa) **16**

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

lighter fare

entrées

make any meal a surf n' turf – 5^{oz} cold water lobster tail...22 / crabcake...22 / scallops (4)...21

filet 7^{oz} “never ever” angus beef tenderloin
filet (roseda farm, monkton, md) / garlic basil butter / sautéed mushroom and onion / roasted garlic parmesan mashed potatoes / grilled asparagus / blue cheese panko topping (GF*) **54**

black & bleu ribeye 16^{oz} blackened “never ever” angus beef ribeye (roseda farm, monkton, md) / sautéed broccolini / caramelized red onions / bleu cheese and rosemary mashed potatoes / balsamic glaze **60**

short rib pot pie slow braised short ribs (roseda farm, monkton, md) / pee wee potatoes / heirloom carrots / sweet vidalia / cauliflower / parsnip / puff pastry (GF*) **42**

duck duo duck breast (crescent duck farm, aquebogue, ny) / duck leg confit / sweet potato, brussels, parsnips and heirloom carrots / cremini mushroom (the mushroom patch, parsonsborg, md) / honey maple butternut puree / honey crisp apple bourbon glaze / blackberry ginger gastrique (goat plum tree farms, berlin,md) / candied pecan (N,GF*) **48**

vegan seared cauliflower steak / red onion, asparagus, red onion, squash, and zucchini / coconut green curry puree / roasted garlic vegetable quinoa / chimmichurri (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 / hoppin john **44**

mahi mahi herb spiced mahi mahi / sautéed red onion, asparagus, baby spinach, mixed bell peppers, squash and zucchini (chesterfield heirlooms, pittsville, md) / cilantro lime basmati / sun dried tomato and olive tapenade / roasted red pepper vinaigrette (GF*) **44**

flounder corn dusted flounder / red onion, mushrooms, green peppers, squash, and zucchini / fig balsamic / garlic gravy / old bay cheddar (chesapeake bay farms, pocomoke, md) grits **42**

whole lobster 1.5lb whole lobster / lobster mashed potatoes / squash and zucchini / drawn butter / lemon wedge **40**

***limited availability...*

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 / muenster / lettuce / tomato / bacon and scallion aioli / crispy fried onions / 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
charges purchases. Thank you.*