



dinner service

saturday, february 1st

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

small plates

stuffed avocado SPICY jumbo lump crab salad (graham and rollins, hampton, va) / natty boh beer battered avocado / miso caramel / tobiko **24**

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

lobster toast fresh lobster claw and knuckle meat / creamy alfredo / parmesan / lemon panko crumbs / butter toasted ciabatta (crack of dawn bakery, berlin,md) **20**

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

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

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

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**

soups & salads

pumpkin sage bisque **13**
pureed carrot, onion and pumpkin / vegetable stock

seafood chowder **15**
clams (hog island bay, va) / PEI mussels / flounder / kielbasa / smoky bacon / pee wee potatoes / celery and onion / watercress (agrobay farm, hebron, md) / oyster and crab broth (GF)

mixed green salad **12**
organic farm greens (quindocqua farms, marion station, md) / red wine pickled onions / cucumber / cherry tomato / candied pecan / bourbon pickled blueberry / black berry balsamic 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 / all natural chicken breast (bell and evans, fredericksburg,pa)...10 / crispy oysters...16 / "never ever" Angus beef filet tips (roseda farm, monkton, md) ... 20 / mahi mahi ...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 – *crispy shrimp...15 / crabcake...22 / crispy oysters...16*

sirloin “never ever” 8^{oz} dry aged angus beef

sirloin (roseda farms, monkton, md) / grilled asparagus / roasted garlic mashed potatoes / housemade boursin / balsamic glaze **-56 | 28**

short rib slow braised red wine and demi short ribs (roseda farm, monkton, md) / korean BBQ / benne / thai purple sticky rice / sautéed white wine garlic broccolini / sesame ginger slaw / yum yum **44 | 22**

duck duo duck breast (crescent duck farm, aquebogue, ny) / duck leg confit / sweet potato, brussels, rainbow carrots, golden turnips, and butternut / cremini and shiitake mushrooms (the mushroom patch, parsonsborg, md) / bourbon glaze / blueberry pomegranate reduction / candied pecan (N,GF*) **48 | 24**

vegan marinated shiitake mushrooms (the mushroom patch, parsonsborg, md) / roasted acorn squash / sautéed red onion, cherry tomatoes, green peppers, and brussels / quinoa / roasted red pepper vinaigrette (V*, VG*, GF*) **32 | 16**

crab cakes (2) fresh jumbo lump crab (graham and rollins, hampton, va) / lemon caper dill aioli / corn pone / sunburst squash and dunja zucchini (chesterfield heirlooms, pittsville, md) / sherry pickled cucumber and tomato salad / dirty andouille rice **48 | 24**

mahi mahi blackened mahi mahi / squash, zucchini, broccolini, mixed bell peppers, vidalia, and asparagus / pee wee potatoes / mango vinaigrette / red wine pickled onions / basil pesto **44 | 22**

tuscan chicken (2) all natural chicken breasts (bell and evans, fredericksburg, pa) / garlic herb sundried tomato cream / baby spinach and asparagus / bucatini **-42 | 21**

country fried seafood trio cornflake encrusted oysters / cornmeal fried calamari and swordfish bites / cajun shrimp and andouille remoulade / malt vinegar slaw / sidewinders **42 | 21**

lighter fare

signature burger **20**

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

cave burger **22**

peppercorn and coffee encrusted bison, elk, boar and wagyu blend / lettuce / tomato / cherry peppers / garlic truffle aioli / smoky bacon / blue cheese butter / 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
charged purchases. Thank you.*