



lunch service
monday, april 21st

soups

creamy fisherman's stew 14

spicy andouille sausage (leidy's farm, harleyville, pa) /
cod (capt kerry, f/v seaborn, oc, md)

creamy tuscan chicken soup 14

grilled all natural chicken breast / chickpea / roasted
tomatoes / spinach / parmesan / chicken stock (GF*, V)

salads

mixed green salad 12

organic farm greens (quindocqua farms, marion station, md) /
red wine pickled onions / cucumber / cherry tomato /
candied pecan / bourbon pickled blueberry / morello
cherry vinaigrette (GF, V, VG*, N*)

bibb wedge 14

cherry tomato / pickled onion / smoky bacon /
bleu cheese crumbles / bleu cheese dressing / fig balsamic
(GF, V*, VG*)

make it a meal by adding:

jumbo lump crab cake...22 / all natural chicken breast
(bell and evans, fredericksburg, pa)...10 / golden tilefish...16 /
crispy oysters (chincoteague, va)...16 / scallops...21

N= nut allergy GF= gluten free V= vegetarian VG= vegan

DF= dairy free

**DF* 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 long hot pepper jumbo lump crab salad / natty boh
beer battered avocado / miso caramel / tobiko

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)

crispy brussel sprouts 18

crispy fried brussels / butternut squash / heirloom carrots /
crispy bacon / balsamic reduction / goat cheese (GF*, V*, VG*)

fried green tomatoes 19

herb panko encrusted green tomatoes / pimento / bacon
jam / jumbo lump crab (graham and rollins, hampton, va)

crispy oysters 18

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

salt buoy's (6) 18

(brockatonorton bay, md) ½ shell / cocktail sauce / lemon wedge

skillet corn pone 12

bacon, smoked cheddar and jalapeno / bourbon butter /
candied pecan (GF)

steamed shellfish

*white wine, lobster, garlic and butter broth with garlic oil
brushed ciabatta (crack of dawn bakery, berlin, md)*

steamed shrimp half 15 | full 27

jumbo gulf shrimp / old bay / cocktail (GF*)

mussels 16

PEI mussels / spicy andouille sausage (leidy's farm,
harleyville, pa)

middleneck clams (12) 15

(hog island bay, va) / smoked kielbasa

lighter fare

signature burger 20

all natural black angus / tomato / smoky cheddar (chesapeake bay farms, pocomoke, md) / bacon jam / signature sauce / brioche (crack of dawn bakery, berlin,md) / fries

beast burger 22

bison, elk, boar and wagyu blend / smoky bacon / parmesan spinach dip / arugula (agrobay farms, hebron, md) / 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 / tomato / lemon caper dill aioli / sesame brioche (crack of dawn bakery, berlin,md) / fries

chicken cordon bleu sandwich 18

country fried all natural chicken breast (bell and evans, fredericksburg, pa) / honey ham / mustard and gouda cream / brioche (crack of dawn bakery, berlin,md) / fries

steak tacos 16

chipotle marinated "never ever" filet tips (roseda farm, monkton, md)/ goat cheese / arugula (agrobay farms, hebron, md) / hot pickled onions / verde / flour corn tortilla / aji panca wild rice

shrimp salad wrap 16

shrimp salad / lettuce / tomato / onion / honey wheat wrap / crispy fries



executive chef

Jim Sambataro

features

(available until 3 pm / dine in –OR– carry out)

baltimore club 24

country fried softshell (crisfield, md) / ½ jumbo lump crab cake / sharp cheddar / lettuce / tomato / onion / smoky bacon / eastern shore aioli / wheatberry / old bay fries

pittsburgh steak salad 18

marinated "never ever" filet tips (roseda farm, monkton, md) / organic field greens (agrobay farms, hebron, md) / heirloom tomato, pickled onion and cucumber / fries / smoky cheddar (chesapeake bay farms, pocomoke, md) / truffle vinaigrette (GF*)

sausage and peppers 16

sweet sausage link / roasted red pepper, sweet vidalia, and cherry pepper / pomodoro / mozzarella / parmesan / basil emulsion / butter toasted new england roll

flatbread 14

honey ham / smoky bacon / pineapple / mozzarella / parmesan / pomodoro / garlic oil brushed pinsa roma crust

breakfast burrito 14

scrambled free range farm eggs / gouda / sausage / smoky bacon / honey ham / aji panca wild rice / guacamole / hot pickled onions / honey wheat wrap / organic mixed greens

fish n' chips 12

country fried chesapeake bay blue catfish / malt vinegar slaw / jalapeno tartar / sidewinders

wings 10

honey BBQ –or– house dry rub / celery / ranch –or– bleu cheese

tostadas 10

blackened red snapper / crunchy corn tortillas / tomato relish / cabbage (chesterfield farms, pittsville, md) / salsa blanca / smoky cheddar (chesapeake bay farms, pocomoke, md) / chicken saffron rice with orzo pilaf (GF*)

