



dinner service

monday, april 21st

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

soups

creamy fisherman's stew 14
spicy andouille sausage (leidy's farm, harleyville, pa) / atlantic cod

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*)

strawberry arugula salad 14
arugula (agrobay farms, hebron, md) / spinach (chesterfield heirlooms, pittsville, md) / pickled onion / strawberries / gorgonzola / candied pecans / truffle vinaigrette / balsamic glaze (GF, V*, VG*)

make it a meal by adding:

jumbo lump crab cake...22 / all natural chicken breast (bell and evans, fredericksburg,pa)...10 / crispy oysters...16 / tilefish...16 / softshell...16 / crispy shrimp...15

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 long hot pepper jumbo lump crab salad / natty boh beer battered avocado / 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 (crack of dawn bakery, berlin,md)

sword bites 22
blackened swordfish / sherry pickled cucumber tomato salad / peruvian aji verde / benne

fried green tomatoes 19
herb panko encrusted green tomatoes / pimento / bacon jam / jumbo lump crab (graham and rollins, hampton, va)

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

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 (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) 16
(hog island bay, va) / kielbasa

mussels 15
PEI mussels / andouille sausage (leidy's farm, harleysville, pa)

entrées

make any meal a surf n' turf – *crispy shrimp...15 / crabcake...22 / crispy oysters...16 / lobster tail...24 /*

filet “never ever” 7^{oz} dry aged angus beef tenderloin
filet (roseda farms, monkton, md) / grilled asparagus /
caramelized apple and onion demi glaze / crispy
onion ring / roasted garlic parmesan mashed potatoes /
fig steak sauce **56**

duck duo duck breast (crescent duck farm, aquebogue, ny)
/ duck leg confit / bourbon glaze / sweet potato, brussels,
rainbow carrots, parsnips, and butternut / cremini and
shiitake mushrooms (the mushroom patch, parsonsborg, md) /
cranberry mango coulis / rosemary and sweet potato puree
/ candied pecan (N,GF*) **50**

vegan hash house spiced cauliflower, red onion,
yukon potatoes, broccolini, squash and zucchini /
marinated shiitake mushrooms / cherry radish
(chesterfield heirlooms, pittsville, md) / basil emulsion /
roasted red pepper vinaigrette (V*,VG*) **34**

crabcakes (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 /
herb lemon garlic wild rice **48**

golden tilefish blackened golden tilefish (capt. kerry, f/v seaborn,
oc, md) / red onion, mixed bell, asparagus, peppers, squash,
and zucchini / ole fuskie bacon crab fried rice / hot pickled
onion / fig balsamic **48**

softshells (2) country fried softshells (crisfield, md) / long hot
jumbo lump crab salad / broccolini, mixed bell peppers,
roasted red peppers and sweet vidalia / baby yukon potato
hash / sriracha sesame seeds **47**

red snapper pan seared red snapper (capt. kerry, f/v seaborn, oc,
md) / white wine garlic sautéed asparagus,
onion, mixed bell peppers, squash, and zucchini /
white rice / creole cream **42**

cod pan seared cod / honey miso glaze / purple cabbage
sesame ginger slaw / watermelon radish (chesterfield heirlooms,
pittsville, md) / ponzu long hot peppers / white sticky rice **42**
***limited availability...*

light fare

signature burger **22**
all natural black angus beef / tomato / smoky
cheddar (chesapeake bay farms, pocomoke, md) /
bacon jam / signature sauce / brioche (crack of
dawn bakery, berlin,md) / crispy 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 (graham and rollins, hampton,
va) / lemon caper dill aioli / sesame brioche (crack
of dawn bakery, berlin, md) / tomato / crispy fries

chicken cordon bleu sandwich **20**
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



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.*