

DINNER MENU

SMALL PLATES

CALAMARI

lightly fried, yum yum sauce,
seaweed salad 12

JALAPENO FIRECRACKERS

bacon, cream cheese,
frisee, avocado crema 12

SIMPLY CRAB

lump crab, charred lemon,
garlic butter, tabasco,
toasted ciabatta bread 18

TUNA CRUDO

ahi tuna, capers, basil oil, cucumber,
minced jalapeno, lemon zest,
cracked pepper, sea salt 18

FIG CROSTINI

rosemary crostini, sliced fig,
whipped goat cheese,
local honey, edible flower petals 13

PORK POT STICKERS

crispy, thai sweet chili 12

GF SHRIMP COCKTAIL

four colossal shrimp,
lemon, cocktail sauce 16

LOBSTER ARANCINI

lobster morsels,
mozzarella, peas 15

CRAB AU GRATIN

lump crab meat, gruyere,
fontina, gouda, scallions,
toasted ciabatta bread, crudité 20

SOUPS

SOUP DU JOUR

chef's signature creation 7

CRAB BISQUE

lump crab, sherry crab veloute,
old bay topping 9

OYSTERS

served by the half dozen

GF CLASSIC

fresh shucked, raw oysters,
tabasco, mignonette 15

GF MAITRE D'

baked, lemon,
parsley, butter 15

GF ROCKEFELLER

grilled, bacon,
spinach, parmesan 18

STEAM POTS

your choice of:

PEI Mussels or Clams \$16

served with warm ciabatta bread

choice of the following:

add pasta \$7

DRUNKEN

yuengling lager, garlic, butter

FRA DIAVOLO

signature spicy marinara

EASTERN SHORE

white wine, old bay, butter

GREENS

Chicken 10 | Salmon 10
Crab Cake 16 | Shrimp 8

GF CHAMPAGNE SPINACH

green apple, blueberry,
goat cheese, candied walnuts,
champagne vinaigrette 13

CAESAR

romaine lettuce, parmigiana cheese,
herb & garlic croutons,
caesar dressing 13

GF CLASSIC WEDGE

iceberg, tomato, bacon, red onion,
smoked bleu cheese dressing 13

GF BEET & BURRATA

burrata, roasted beets, arugula,
toasted pistachio, blood orange,
sweet tarragon vinaigrette 13

PASTA

gluten free pasta upon request

FUSILLI

housemade pasta, shrimp, scallops,
lump crab, aurora cream sauce 33

CHICKEN TORTELLONI

cheese filled tortelloni, blackened chicken,
tomato bruschetta, alfredo sauce,
balsamic glaze, parmigiana cheese 28

LOBSTER RAVIOLI

lobster stuffed ravioli, spinach,
roasted heirloom cherry tomatoes,
lobster morsel scampi sauce,
asiago cheese 31

SOFT SHELL FRA DIAVOLO

pair of lightly breaded soft shell crabs,
fra diavolo, cherry tomato,
bucatini pasta 34

SHAREABLE SIDES

N.T.D. CRABBY FRIES

crab imperial, old bay,
smoked gouda sauce,
piquante peppers, scallions,
seasoned fries 20
• | Not The Deck | •

ASPARAGUS

char-grilled, kadaifi
lemon-basil hollandaise 13

GF HEIRLOOM TOMATOES

pesto ricotta, tapenade,
extra virgin olive oil,
pickled onion, vincotto,
toasted pine nuts 13

TRUFFLE FRIES

parmesan, fresh herbs,
white truffle oil 12

LOBSTER MACARONI & CHEESE

cavatappi, lobster morsels,
white cheddar cheese sauce,
bread crumbs 18

GF BRUSSELS SPROUTS

hot honey, pork belly, goat
cheese, balsamic reduction 12

SEAFOOD

GF TWIN CRAB CAKES

4oz jumbo lump cakes,
pommery sauce,
seasonal roots & vegetables 46

GF U-10 SCALLOPS

corn risotto, crispy prosciutto,
genovese basil, pecorino romano,
pomegranate gastrique 45

GF SAFFRON ROCKFISH

carrot risotto, roasted leeks,
saffron beurre blanc, sumac 33

COCONUT CURRY SALMON

peach curry, sticky rice, coconut cream,
roasted chile relish, thai basil 28

NAKED FISH



FRESH FISH SELECTION

accompanied with seasonal
roots and vegetables

• dress your fish below •

CHESAPEAKE

crab imperial, lobster sauce 10

BEURRE BLANC

lemon 3

GF PROVENCALE

tomato, capers, herbs de provence 6

LAND & SEA

GF PERFECT 10

6oz. filet mignon, 4oz. crab cake,
béarnaise sauce,
seasonal roots and vegetables 54

BONELESS PORK CHOP

8 oz. grilled pork chop,
mashed rosemary sweet potatoes,
sautéed summer squash,
apple butter cream sauce,
micro herb salad 29

GF ROTISSERIE HALF CHICKEN

boursin whipped potatoes,
charred asparagus, white bbq 27

GF FILET DIANE

8oz filet mignon, lump crab meat,
pink peppercorn dijon hollandaise,
seasonal roots and vegetables 58

FARM

served with seasonal roots & vegetables

12OZ NEW YORK STRIP 48

8OZ FILET MIGNON 52

6OZ FILET MIGNON 40

GF ACCOUTREMENTS

wild mushrooms 8
shrimp skewer 8
chesapeake 10

GF SAUCES

béarnaise 4
chimichurri 4
lobster cream 4
maitre d' butter 3

Executive Chef | Sean Giffing

PLEASE NOTE

PIZZA & SUSHI ARE HANDCRAFTED IN THEIR DEDICATED KITCHENS.
THEY MAY ARRIVE AT AN ALTERNATE TIMES THAN YOUR OTHER MENU SELECTIONS.