

WINTER DINNER MENU

SMALL PLATES

**CALAMARI**  
lightly fried, yum yum sauce,  
seaweed salad 11

**CHICKEN POT-STICKERS**  
crispy fried dumplings,  
sweet thai chili 12

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

**FIG BRUSCHETTA**  
dalmatia fig jam,  
boursin cheese, pecans,  
naan bread, balsamic glaze 10

**CRAB AU GRATIN**  
lump crab meat, gruyere,  
fontina, gouda, scallions,  
toasted ciabatta bread, crudité 20

**GF GRILLED WINGS**  
sambal honey 14

SOUPS

**SOUP DU JOUR**  
chef's signature creation 7

**FRENCH ONION**  
caramelized onions, croutons,  
gruyere, au gratin 8

**CRAB BISQUE**  
lump crab, sherry crab veloute,  
old bay topping 9

OYSTERS

served by the half dozen

**GF CLASSIC**  
tabasco, mignonette 15

**CASINO**  
bacon, bell peppers, scallions,  
herbs, butter, breadcrumbs 16

**GF ROCKEFELLER**  
bacon, spinach, parmesan 18

STEAM POTS

your choice of:  
PEI Mussels or Clams \$16  
served with warm ciabatta bread  
choice of the following:

**DRUNKEN**  
yuengling lager, garlic, butter

**FRA DIAVOLO**  
signature spicy marinara

**EASTERN SHORE**  
white wine, old bay, butter



Executive Chef | Sean Giffing

Chef de Cuisine | Manuel Hernandez

see server for additional  
gluten free options

GREENS

Chicken 8 | Salmon 10  
Crab Cake 12 | Shrimp 8

**GF KALE RANCH**  
baby kale, cherry tomatoes,  
red onion, bacon, gouda,  
buttermilk ranch 12

**HARVEST GREENS**  
mixed greens, sun-dried cranberries,  
toasted almonds, feta cheese,  
apple cider vinaigrette 12

**CHAMPAGNE SPINACH**  
baby spinach, sliced apples,  
goat cheese, candied pecans,  
herb & garlic croutons,  
champagne vinaigrette 12

**CAESAR**  
romaine lettuce, parmigiana  
cheese, herb & garlic croutons,  
caesar dressing 12

PASTA

gluten free pasta upon request

**PENNE**  
shrimp, scallops, lump crab,  
aurora cream sauce 33

**BUCATINI BOLOGNESE**  
minced beef, mirepox, marinara,  
bucatini pasta, parmesan cheese 24

**VENISON STROGANOFF**  
ground venison, mustard cream sauce,  
mushrooms, peas, egg noodles,  
asiago cheese, fines herbes 25

**LOBSTER & CRAB DUET**  
crab filled ravioli & lobster filled  
ravioli, spinach, lobster morsels,  
crab meat, cherry tomatoes,  
asiago cream sauce 32

SHAREABLE SIDES

**N.T.D. CRAB FRIES**  
crab imperial, old bay,  
smoked gouda sauce,  
piquante peppers, scallions,  
seasoned fries 20  
• | Not The Deck | •

**GF ROASTED POTATOES**  
fresh dill, creme fraiche,  
roasted garlic, bacon 12

**LOBSTER  
MACARONI & CHEESE**  
cavatappi, lobster morsels,  
white cheddar cheese sauce,  
bread crumbs 18

**GF TRUFFLE FRIES**  
parmesan, fresh herbs,  
white truffle oil 12

**BRUSSELS SPROUTS**  
fried brussels, candied pecans,  
whipped lemon ricotta,  
gochugaru brown butter,  
onion straws 12

SEAFOOD

**GF U-10 SCALLOPS**  
four blackened scallops,  
creamed corn, roasted heirloom tomatoes,  
torn basil, smoked trout caviar 35

**SALMON**  
pan seared, cheesy grits,  
butter cracker crumble, fried brussels,  
peppadews, herb crema 28

**GF ROCKFISH**  
pan seared, roasted leeks,  
carrot risotto, saffron beurre blanc 33

**GF TWIN CRAB CAKES**  
4oz jumbo lump cakes, pommery  
sauce, seasonal roots & vegetables  
48  
• single \$30 •



NAKED FISH

**FRESH FISH SELECTION**  
accompanied with seasonal  
roots and vegetables  
• dress your fish below •

**GF FIRE ROASTED**  
fire roasted tomatoes,  
artichokes, capers, garlic 6

**CHESAPEAKE**  
crab imperial, lobster sauce 10

**GF BEURRE BLANC**  
lemon 3

LAND & SEA

**14OZ. PORK CHOP**  
bone-in pork chop,  
roasted potatoes, fresh dill,  
pea shoots, mustard cream sauce  
41

**CHICKEN SCHNITZEL**  
fried chicken breast,  
muenster potatoes,  
foraged mushrooms, hunter sauce 26

**GF PERFECT 10**  
6oz filet mignon, 4oz crab cake,  
béarnaise sauce,  
seasonal roots and vegetables 48

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

**FARM**  
served with  
seasonal roots and vegetables

**12OZ NEW YORK STRIP 48**

**8OZ FILET MIGNON 52**

**6OZ FILET MIGNON 35**

**GF ACCOUTREMENTS**  
wild mushrooms 8  
shrimp skewer 8  
chesapeake 10

**GF SAUCES**  
béarnaise 4  
chimichurri 4  
brandy peppercorn 4

