



Sustainable Farm to Table Dinner Menu

Starters

- Calamari**~ Flash fried calamari, served with spicy marinara sauce. **(GF)** 9
- Crab Dip**~ Baked Maryland lump crab dip with toast points. 13
- ½ Pound Shrimp**~ served in a spicy garlic basil tomato broth with garlic bread. **(GF)** 11
- Fried Green tomatoes**~ Fresh green tomatoes; fried and stacked with fresh jumbo lump crabmeat, drizzled with a yummy house-made pear roumalade sauce. **(GF)** 13
- Gazpacho** ~ A refreshing summer treat. Made from locally sourced tomatoes and fresh herbs. **(GF)** 6
- Caesar Salad** ~ Fresh crisp romaine lettuce; chopped and topped with shaved Parmesan and our own croutons mixed with creamy Caesar dressing. **(GF on request)** 5
- Seared Ahi Tuna**~ Fresh tuna seared and served over pickled seaweed salad and drizzled with spicy raspberry sauce. **(GF)** 11

Light Fare Entrees

- Vermont**~ Gourmet 8oz. 100% organic grass-fed beef patties served on a fresh brioche bun and smothered in Vermont sharp cheddar cheese, topped with thick-cut applewood smoked maple sugar bacon. Served with lettuce, tomato, red onion, pickle and French fries. **(GF on request)** 15
- Fried Rockfish Sandwich**~Flash fried Rockfish sandwich served with lettuce, tomato, red onion and pickles. **(GF on request)**
- Southern Fried Chicken**~ Buttermilk battered; 100% organic, free range, chicken breast on toasted brioche, lettuce, tomato, red onion and pickles with a lemon caper remoulade. Served with french fries. **(GF on request)** 15
- Fish Tacos**~ Fresh catch of the day in corn tortilla, blackened or grilled, lettuce, salsa, avocado, Vermont cheddar cheese and topped with Ancho Rancho sauce. **(GF)** 15
- Softshell Sandwich**~Fresh, local; whole fried MD softshell crab. **(GF on request)** 15
- Chopped Salad**~ Fresh mixed greens with tomatoes, egg, carrots, cucumber, sweet dried cranberries, crumbled Danish bleu cheese and avocado slices. Served with a raspberry vinaigrette. **(GF)** 10
- Fresh Peach Salad**~ Fresh spring mix, crumbled bleu cheese, pickled red onion, fresh peaches, candied pecans and a citrus vinaigrette dressing. **(GF)** 10
Add crabcake 12 Add fresh catch 12 Add chicken 5 Add scallops 10 Add shrimp 10
- Eggplant Invoitini**~ Fresh locally harvested eggplant layered with three cheeses and our house made marinara. **(GF)** 16
- Penne a la Vodka with shrimp**~Herb grilled shrimp over penne pasta with our chef inspired vodka sauce. 26

Entrees

Served with warm French rolls, roasted fingerling potatoes and fresh roasted zucchini and squash.

- Maryland Crab Cakes** ~ Jumbo lump crab meat. Your choice of 1 or 2 jumbo lump crab cakes. 20/28
- Catch of the Day**~ Fresh catch topped with Maryland jumbo lump crab salad with lemon chive dressing. **(GF)** 28 (without crab salad 24)
- 12oz Ribeye**~100% organic grass-fed beef, topped with garlic herb butter. **(GF)** 28
- ½ Roasted Chicken**~Free range, organic chicken; topped with a raspberry glaze. **(GF)** 21

Seared Scallops~ Fresh seared scallops drizzled with garlic herb butter. **(GF)** 28

Pork Porterhouse~Grilled and glazed with a pineapple mango jalapeno jam. **(GF)** 16

****Ask about our fabulous house-made cheesecake by Karolina****

*Our beef and chicken come from the Organic farm "Simply Grazin." USDA certified.

*Our produce comes from local farmers in DE/MD.

***Gluten Free rolls and bread on request.**