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## STARTERS

<b>Maryland Veggie Crab Soup</b> 7/12 Lump Crab Meat, Tomato, Local Harvest Vegetables	<b>Wild Diver Oyster Co. Fried Oysters</b> 13 Old Bay Remoulade, Bramble Blossoms Bibb Lettuce
<b>Velvet Cream of Crab</b> 8/14 Lump Crab Meat, Cream, Sherry, Crab Seasoning	<b>Royal Oak Smoke Chicken Wings</b> 9/14 Bleu Cheese or Ranch Dressing, Celery Sticks
<b>Chesapeake Harvest Salad</b> 12 Local Mixed Lettuces, Baby Carrots & Radishes, Roquefort Bleu Cheese, Turmeric Oil Vinaigrette	<b>Fisherman's Daughter Oysters</b> 15/26 On the ½ Shell, Raspberry & Black Pepper Mignonette, Fresh Shave Horseradish, Chive Baton
<b>Bay Water Bibb Lettuce &amp; Crab Salad</b> 14 Fresh Lump Crab Meat, Chesapeake-Lemon Vinaigrette, Pickled Red Onions, Tarragon Leaves	<b>Chesapeake Crab Dip</b> 14 Lump Maryland Crab, Fresh Herb Cheddar, Cream Cheese, Parmesan, TIBC Pretzel Roll

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## HANDS ON DECK

Served with a Dill Pickle Spear & choice of French Fries, Sweet Potato Fries or Carrot Cabbage Slaw

<b>Classic Burger</b> 12 Shi Mar Farms Beef, Talbot White Cheddar, Farm Lettuces, Fresh Tomato, TIBC Toasted Brioche Roll	<b>Chesapeake Oyster Po Boy</b> 15 Wild Diver Oyster Co. Fried Oysters, Carrot Cabbage Slaw, Old Bay Remoulade, Lemon, TIBC Po Boy Bun
<b>Wylder Burger</b> 16 Shi Mar Farms Beef, Crispy Smoked Bacon, Talbot White Cheddar, Wylder Pickle Sauce, Farm Lettuce, Tomato, TIBC Toasted Brioche Roll	<b>Maryland Lump Crab Cake Sandwich</b> 17 Cottingham Farm Lettuce, Fresh Tomato, TIBC Toasted Brioche Roll, Tartar Sauce
<b>Honey Mustard Chicken Sandwich</b> 12 Grilled Chicken Breast & Leg, Crispy Bacon, Gruyere Cheese, Farm Lettuces, TIBC Toasted Brioche Bun	<b>Ahi Tuna Burger</b> 19 Lightly Seared Sesame-Ginger Marinated Diced Tuna Crispy Shoestring Potatoes, Caper-Lime Aioli TIBC Toasted Brioche Roll

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## MAIN COURSES

\*all mains accompanied by one choice of daily vegetables

<b>Chesapeake Shrimp Boil</b> 19/34 ½ lb or 1 lb Steamed Chesapeake Seasoned Shrimp, Boiled Potatoes, Corn on the Cob, Andouille Sausage	<b>Bay Mushroom Pappardelle Pasta</b> 22 Homemade Noodles, Roasted Local Mushroom Fricassee, Parmesan Butter, Fines Herbes
<b>Atlantic JM Dayboat Scallops</b> 25 Pan Seared Scallops, Saffron-Butter Risotto Parmesan Shards, Herb Pesto	<b>Hudson Valley Duck a la Clementine</b> 26 Citrus Honey Roasted Breast, Cottingham Farm Sauté Greens, Shoestring Potatoes, Clementine Duck Jus
<b>Maryland Crab Cake Dinner</b> 18/32 Broiled 4 oz Crab Cake, Roasted Vegetable Hash, Tartar Sauce & Lemon	<b>Surf &amp; Turf</b> 38 Broiled MD 4 oz Crab Cake, 6 oz Ny Strip Steak Tartar Sauce & Lemon, Bordelaise Jus

**Maryland Steamed Crabs** MKT  
Fresh Locally Caught Maryland Steamed Crabs by the Dozen & Half Dozen  
Accompanied by Drawn Butter, Chesapeake Seasoning, Lemon & Malt

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### Extra Bites

4 oz Crab Cake 11	Cabbage-Carrot Slaw 4
Sweet Potato Fries 4	French Fries 6
Grilled Chicken Breast 7	Seasonal Vegetables 5
Side Garden Salad 5	TIBC Bread & Butter 3

### Desserts

Strawberry Shortcake, Fresh Berry Compote 8
Warm Brownie Sundae 9
Highland Creamery Ice Cream per scoop 2
Chocolate/Vanilla/Berry

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OPEN Thur & Fri 4pm-9pm Sat 12pm-9pm Sun 12pm-8pm Call 410-886-2121

\* consuming raw or undercooked animal foods may increase your risk of contracting a foodborne illness, especially if you have certain medical conditions