



TASTE & SHARE

Lump Crabcakes On a bed of creamed sweet corn, topped with Surry ham	\$12
Jumbo Wings Tossed with Texas Pete Hot Sauce with chunky bleu cheese for dipping	\$10
Bison Sliders* Eastern Shore Bison served on potato roll with garlic aioli and pickled red onions	\$11
Crab Dip A blend of cheeses, lump crabmeat, and baby spinach with toasted flatbread	\$12
Roasted Pepper Hummus Served with toasted flatbread, cucumber and carrot	\$8
4 Cheese Mac and Cheese Roasted pork belly and toasted cracker topping	\$9
She Crab Local crabmeat, cream, old bay and aged sherry	\$5/\$10
Chicken Noodle Rich chicken broth, homestyle noodles and chicken breast	\$4/\$8
Soup Du Jour Ask your server for today's soup of the day	\$4/\$8

SALADS

Available ½ and full-size portions

Add yellowfin tuna, salmon, jumbo shrimp, scallops or chicken breast to any of our salads	\$6
House Organic greens, tomato, cucumber and red onion with your choice of dressing	\$5
Roasted Beet and Arugula Tossed with aged balsamic and goat cheese	\$5/\$10
Spinach Baby spinach, olive oil poached tomatoes, pinenuts and honey dijon	\$5/\$10
Chopped Hearts of romaine, tomato, cucumber, sun dried cranberries, garbanzo beans, edamame and pasta. Tossed with your choice of dressing	\$5/\$10

SANDWICHES

Served with your choice of House Cut Fries, Yukon Gold Chips or House Salad

Build Your Own Hand-pattied angus burger or blackened chicken breast, toasted brioche, lettuce, tomato, onion and pickle	\$10
<i>Topped with your choice of the following:</i> american, blue cheese, swiss, cheddar, provolone, apple smoked bacon, roasted tomatoes, sautéed vidalia onions, grilled portabella mushroom, avocado or fried egg*	\$.50 ea
Turkey Melt Topped with apple smoked bacon, roasted pepper hummus and swiss on toasted ciabatta bread	\$10
Fish Tacos Served on flour tortillas with cabbage, pico de gallo and avocado	\$12

SANDWICHES CONT.

Crabcake Sliders Served on a potato roll and topped with lettuce, tomato and tartar sauce	\$13
Fried Flounder PO BOY Piled high with mayo, lettuce, tomato, pickle and cabbage	\$11
Yellowfin Tuna Wrap* Served with chili aioli, cucumber, radish, carrots and fresh cilantro	\$12

EAT

Available ½ and full-size portions

Beef Short Ribs Braised in Sam Adams Boston Lager with mashed sweet potatoes and sautéed oyster mushrooms	\$14/\$25
Pork Chops* Pan roasted with mashed sweet potatoes, garlic spinach and pan gravy	\$14/\$25
Butternut Squash Ravioli Oyster mushrooms, shallot, broccolini, roasted sweet potato and tossed with Parmesan cream	\$12/\$22
Scallops and Angel Hair* with tomato sauce, ratatouille and romano cheese	\$15/\$26
Lump Crabcakes Over wilted spinach with plum totato jam and garlic aioli	\$24
Bison Meatloaf Eastern shore bison, 4 cheese mac, broccolini and finished BBQ gravy	\$12/\$22
Cedar Roasted Salmon* with a side of creamed sweet corn and crispy oyster mushrooms	\$20
Yellowfin Tuna* Grilled and served with ratatouille, brown rice, arugula and extra virgin olive oil	\$15/\$27
Skillet Roasted Free Range Chicken Surry ham, roasted sweet potato, red onion hash and pan gravy	\$18
NY Strip* Mashed sweet potatoes, topped with bacon/bleu cheese crust	\$28

SIDES

Brown Rice with Vegetables, Mac n Cheese, Steamed Broccolini, Garlic Spinach, Creamed Corn, Sautéed Oyster Mushrooms, House Cut Fries, Mashed Sweet Potatoes
\$5 each

INDULGE

\$8

Molten Chocolate Cake Served with mint chocolate chip ice cream and chocolate wafer
Bread Pudding Warmed and served with vanilla bean ice cream and Jack Daniels caramel
Crème Brulee Torched sugar crust with seasonal berries
Vanilla Bean Cheesecake Topped with sweetened whipped cream and seasonal berries

Fusion Specialty

*Consumption of raw or undercooked meat, fish, eggs, or shellfish can increase your risk for food borne illness