

Beverages & Cocktails

BLOODIES

All made with Chef P's secret recipe

BLOODY POINT BLOODY \$7
Absolut Peppar Vodka and Old Bay rim

ALL AMERICAN BLOODY \$7
Tito's American Handmade Vodka
(non spicy)

SOFT CRAB BLOODY \$15
Our All American Bloody with a fresh fried soft shell crab on top! Made to order... please allow extra time, but it's worth it!

BACONATOR \$10
Made with Tito's American Handmade Vodka, 2 strips of applewood smoked bacon and spicy green beans

ADULT SMOOTHIES AND FROZENS \$8

BANANAS FOSTER SMOOTHIE
Absolut Vanilla Vodka, Light Creme de Cacao, banana puree and ice cream

MINT CHOCOLATE CHIP SMOOTHIE
Absolut Vanilla Vodka, Light Creme de Cacao, Creme de M ice cream

FROZENS

Pina Colada
Rum Runner
Dirty Banana
Mudslide
Creamsicle
Margarita

Pain in the Rear (strawberry and pina blended together)
Daiquiri and Colada Flavors:
Strawberry or Mango

FISH HOUSE CLASSICS

CHEF PABLO'S SANGRIA
\$7 by the glass or \$25 by the pitcher

SAILOR'S PAINKILLER \$8
Sailor Jerry Spiced Rum, coconut, pineapple & orange juice, & fresh nutmeg

NAUTI MERMAID FISHBOWL
Sugar Island Coconut Rum, New Amsterdam Vodka, pineapple juice, margarita mix, Blue Curacao, and a splash of Sierra Mist

Fish Bowl Size \$13
16 oz. Lil' Fish Size (Pint Glass) \$8

BIKINI TINI \$8
Sugar Island Coconut Rum, New Amsterdam Vodka, pineapple juice and dash of grenadine, served up

ADULT LEMONADES \$8

Each Made with Hand Pressed Fresh Squeezed Lemon

WATERMELON

3 Olives brand Watermelon Vodka

STRAWBERRY & MINT

Strawberry Sorbet Smirnoff Vodka and fresh muddled mint

ADULT ARNIE

Deep Eddy Sweet Tea



MISS BETTY'S HONEY LEMONADE

Fresh squeezed lemonade, Sloop Betty Honey Vodka (made on Kent Island), New Amsterdam Orange Vodka & lavender syrup

ADULT STRAWBERRY

Skyy Strawberry Vodka, strawberry puree, fresh squeezed lemonade topped off with Prosecco sparkling wine

LEMON BERRY TINI

Deep Eddy Lemon Vodka and lemonade served over a giant infused berry ice cube

FRESH FRUIT CONCOCTIONS \$8

KENT NARROWS CRUSH

Fresh squeezed orange, New Amsterdam Orange Vodka, Triple Sec, & Sierra Mist!

ANTI-OXIDANT CRUSH

Van Gogh Acai-Blueberry Vodka, fresh squeezed lemonade, cranberry juice & floating berries

A SHORE THING

Sugar Island Coconut Rum, agave nectar, fresh squeezed lime, mixed berries & splash of ginger ale

ORIOLES DREAMSICLE CRUSH

Captain Morgan Spiced Rum, fresh squeezed orange juice, Triple Sec and Sierra Mist!

RUBY RED GRAPEFRUIT CRUSH

Fresh squeezed grapefruit, Smirnoff Ruby Red Sourced Vodka, Triple Sec & Sierra Mist!

FISH HOUSE MULES \$8

Each made with fresh lime and Organic Spicy Ginger Beer

AMERICAN MULE

Tito's American Handmade Vodka

IRISH MULE

Jameson Irish Whiskey and muddled fresh mint

DUTCH MULE

Kettle One Vodka and strawberry puree

SKINNY MULE

Dulce Vida Real Lime Tequila; 100% pure agave, low cal-low carb

BEER

AMERICAN BOTTLES

Angry Orchard Hard Cider
Redd's Apple Ale
Bud, Bud Light
Coors Light
Michelob Ultra
Miller Lite
Buckler N.A.
Redbridge Gluten Free

IMPORTED BOTTLES

Corona, Corona Light
Heineken
Becks

MICROBREW BOTTLES

Selections change weekly from:
Dogfish Head (Milton, DE)
Flying Dog (Frederick, MD)
Heavy Seas (Baltimore, MD)

PINTS ON TAP

Dogfish Head Featured Draft
Yuengling Amber Lager
Blue Moon Belgian Wheat
Sam Adams Seasonal
Coors Light
Stella Artois

BEVERAGES

Fresh Brewed Flavored Teas

Strawberry, Blueberry, &
Sugar Free Raspberry
2.99, 1.00 refill

Fresh Squeezed Lemonade

Traditional Or Flavored Strawberry, Blueberry, Sugar Free Raspberry
2.99, 1.00 refill
9.99 pitcher, 5.00 refill

Also available:

Fresh Brewed Iced Tea, Peach Zero Calorie Iced Green Tea, Pepsi, Diet Pepsi, Dr. Pepper, Sierra Mist, Mug Root Beer, Mountain Dew, Ginger Ale, Hot Tea, Coffee, Decaf Coffee, Milk, Chocolate Milk, Bottled Water, Perrier

Complimentary refills on fountain drinks, iced tea and coffee

APPETIZERS

Fried Green Tomato & Crab Stack

Fried green tomatoes layered with our best jumbo lump crabmeat, sweet corn, country ham and cream 16.99

Shellfish Steampot

Middle Neck clams, mussels and shrimp steamed in a white wine garlic herb broth. Served with garlic cheese toast for mopping up 15.99

Ⓞ Gorgonzola Cheese Skins

Crisply fried potato skins topped with creamy Gorgonzola sauce, applewood smoked bacon and boom-boom sauce 8.99

Crab Pretzel

Fresh soft pretzel topped with lump crabmeat, four cheeses, green onion and Old Bay spice, baked golden brown 12.99

Ⓞ Crab Balls

5 mini crab cakes, broiled, served with remoulade sauce 16.99

Hot Crab Dip

Lump crabmeat, three cheeses, green onion and Old Bay spice, baked bubbling brown in a sour dough bread bowl 12.99

Ⓞ Seared Rare Tataki Tuna

Thinly sliced sashimi style with pickled ginger, seaweed salad, avocado and soy ponzu sauce for dipping. (rare only) 12.99

Shrimp & Scallop Nachos

Gulf shrimp, baby scallops and melted cheddar-jack cheese, homemade salsa, sour cream 12.99

Shrimp Quesadilla

Shrimp, spring onions, mild chiles, two cheeses and cilantro with homemade salsa and sour cream 12.99

Ⓞ Steamed Shrimp

½ pound, lightly seasoned, cocktail sauce 9.99

Fried Calamari

Lightly battered, flash fried and served with our homemade marinara 12.99

Pot Steamed Italian Style Mussels

Rope grown with roasted garlic herb broth served with garlic Tuscan toast for dipping 9.99

Fried Oysters

Freshly shucked, batter dipped, crisply fried, served with remoulade sauce 12.99

new!

Ⓞ Clams Casino (6)

Fresh Eastern Shore, VA Top Neck clams with homemade casino butter, Applewood smoked bacon and melted provolone 9.99

Ⓞ Imperial Crab Stuffed Portobello

Finished with drizzle of lemon butter sauce 12.99

Crab Flatbread

Jumbo lump crab on a thin crisp flatbread with 3 cheeses, fresh basil and roasted tomatoes 14.99

Ⓞ Caribbean Jerk Chicken Skewers

In our Jamaican jerk marinade, grilled and finished with a drizzle of Island honey mustard sauce 9.99

SOUPS • SALADS • SIDES

Ⓞ Maryland Red Crab Soup

cup 5.99

bowl 6.99

Chesapeake Bay Cream of Crab Soup

cup 6.99

bowl 7.99

Chef's Soup of the Day

cup or bowl made from the best of local ingredients

Ⓞ Tri-Colore Salad

Locally grown hydroponic lettuces, candied pecans, strawberries, Gorgonzola cheese and honey balsamic vinaigrette 8.99

Ⓞ Wedge Salad

Crisp iceberg lettuce topped with bleu cheese dressing, crisp apple wood bacon, fresh tomato and crumbled Gorgonzola 8.99

Ⓞ Kale Salad

Fresh kale tossed with balsamic vinegar, sweet red onion, candied pecans, dried cranberries and feta cheese 8.99

Caesar Salad

Crisp romaine, freshly grated parmesan cheese, homemade croutons tossed with our signature dressing 8.99

A La Carte Vegetables

Fresh garden salad, french fries, baked potato, stewed tomatoes, applesauce, coleslaw, creamy Yukon mashed potatoes, sautéed green beans with bacon and onions, and vegetable of the day 2.99


Kale, Tri-Colore or Caesar Salad may be substituted for a garden salad with purchase of an entrée for additional 4.99

We accept Visa, Mastercard, Discover & American Express. 18% gratuity will be added to parties of 8 or more. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase the risk of food borne illness, especially if the consumer has certain medical conditions.

Ⓞ = Gluten-free
We use trans-fat free soybean oil in our fryers.

LUNCH

Crab Cake Lunch

Our award winning crab cake served with a choice of vegetable 16.99
Golden fried or  Perfectly broiled

Atlantic Salmon Cake Sandwich

Fresh Atlantic salmon tossed in a seasoned mayo garnished with fresh dill, pan seared and served on a potato roll with Bibb lettuce, vine ripe tomato, sliced avocado. Served with crispy fries, pickle chips and side of our lemon chive mustard sauce 12.99

Shrimp Quesadilla

Gulf shrimp with spring onions, mild chiles, two cheeses and cilantro folded between a crisp flour tortilla. Served with freshly prepared tomato salsa, sour cream and french fries 13.99

Hot Crab Melt

Lump crab imperial and sliced tomato over English muffin halves topped with melted fontina, provolone and romano cheese blend, oven baked and served with french fries 18.99

Crab Cake Sandwich

Homemade crab cake, fried or broiled, on a sandwich roll with lettuce, tomato, pickle chips and french fries 16.99

Oyster Sandwich

Crisply fried on a toasted brioche roll with lettuce, tomato, pickle chips and french fries 13.99

The Shore BLT

Applewood smoked bacon, lettuce, fried green tomatoes & mayo on ciabatta with pickle chips and french fries 9.99

Prime Rib Sandwich Deluxe

Slow roasted, specially seasoned, grilled and topped with our melted provolone & fontina cheese blend. Served open-face on Tuscan toast, garnished with frizzled onions, au jus, fries 16.99

Fish & Chips

Flaky white fillet, batter dipped, crisply fried, with malt vinegar, french fries and cole slaw 11.99

Shrimp Salad Sandwich

Shore style, touch of Old Bay with lettuce, tomato, on choice of bread, pickle chips and fries 12.99

Fried Flounder Sandwich

Breaded fillet, crisply fried on a toasted brioche roll with lettuce, tomato, pickle chips, french fries 9.99

Chicken Panini

Pan seared with our Southwest spice rubs, sliced thin and tossed with sautéed onion and bell pepper between a grilled ciabatta roll with melted pepper jack cheese. Served with pickle chips and french fries. 9.99

Cheeseburger

½ lb. of fresh, Creekstone Farms 80/20 blend grilled to order on a toasted brioche roll with Bibb lettuce and vine ripe tomato and choice of american, swiss, cheddar-jack or provolone/fontina cheese. Served with pickle chips and french fries 10.50
Add Applewood smoked bacon 1.00

Bacon Bleu Cheeseburger

Creekstone Farms burger with melted bleu cheese and bacon, pickle chips and french fries 11.99

Creekstone Farms is an industry leader working with family ranchers to ensure cattle are fed and raised to the highest standards and humanely treated through the processing stage.

SALADS

Shrimp Salad Plate

Seasoned shrimp salad served with stone ground wheat crackers, coleslaw and sliced vine ripened tomatoes 12.99

Citrus Salmon Salad

Grilled Atlantic salmon fillet atop crisp romaine lettuce with fresh oranges, avocado, fresh tomato relish and citrus cilantro vinaigrette 16.99

Tri-Colore Salad

Locally grown hydroponic lettuces, candied pecans, strawberries, Gorgonzola cheese and honey balsamic vinaigrette 8.99

Kale Salad

Fresh kale tossed with balsamic vinegar, sweet red onion, candied pecans, dried cranberries and feta cheese 8.99

Wedge

Crisp iceberg lettuce topped with bleu cheese dressing, crisp apple wood bacon, fresh tomato and crumbled Gorgonzola 8.99

Caesar Salad

Crisp romaine, freshly grated parmesan cheese, homemade croutons tossed with our signature dressing 8.99

ADD your favorite topper to any of the four salads above:

Chilled Local Jumbo Lump Crab 12.
Jumbo Soft Shell Crab 9.
Seared Rare Tataki Tuna 8.

Mini Crab Cakes (4) 10.
Grilled Bistro Steak 8.
Grilled Shrimp 7.
Grilled Salmon 8.

Fried Oysters 9.
Grilled Chicken 4.
Fried Calamari 8.

A La Carte Vegetables fresh garden salad, french fries, baked potato, stewed tomatoes, applesauce, coleslaw, creamy Yukon mashed potatoes, sautéed green beans with bacon and onions & vegetable of the day 2.99

 = Gluten-free We use trans-fat free soybean oil in our fryers.

PRIME RIB OF BEEF

Ⓞ Prime Rib of Beef au Jus

USDA Choice Black Angus grain fed beef aged a minimum of 21 days. Slowly roasted in our specially built oven to the peak of tenderness and flavor. Served with horseradish cream sauce.

Admiral Cut 20 oz. 34.99
Captain Cut 16 oz. 29.99
Mate Cut 12 oz. 26.99

STEAK & FILET

Sonny's Filet Mignon

9 oz. center cut filet, grilled to your temp then topped with gorgonzola cream and haystack onions 34.99

Ⓞ Creekstone Farms New York Strip Steak

12 oz. hand selected Midwest grain fed Black Angus with rich flavor, perfectly grilled, topped with a roasted shallot compound butter 32.99

Ⓞ Rancher's Filet Mignon

9 oz. center cut broiled to melt-in-your-mouth tenderness. Rosemary, demi-glaze caramelized onions and sautéed wild mushrooms 33.99

Ⓞ Filet "Oscar"

6 oz. Filet Mignon topped with our finest jumbo lump crabmeat, steamed asparagus, mashed potatoes and Bernaise sauce 34.99

SURF & TURF COMBOS

Pair your beef with a choice of seafood from below.

Prime Rib, 12 oz.

slow roasted Prime Rib 35.99

Filet Mignon, 6 oz.

grilled to perfection 39.99

NY Strip, 12 oz.

grilled to perfection 42.99

Fried Crab Cake
Broiled Sea Scallops
Jumbo Fried Shrimp
Crisp Fried Oysters
Ⓞ Lobster Tail Stuffed with Lump Crab Imperial add \$9

Ⓞ Broiled Crab Cake
Ⓞ Jumbo Lump Crab Imperial
Ⓞ Broiled Stuffed Shrimp
Ⓞ Broiled 5 oz Cold Water Lobster Tail add \$3

LOBSTER TAILS

Ⓞ Broiled Cold Water Lobster Tail

Single tail with drawn butter 19.99
Single tail stuffed with Lump Crab Imperial 25.99
Twin tails with drawn butter 31.99
Twin tails stuffed with Lump Crab Imperial 38.99

Ⓞ Lobster Tail & Crab Cake Duo

A broiled pair...4 oz crab cake and 5 oz cold water lobster tail served with homemade tartar and drawn butter 29.99
Stuff your lobster tail with Lump Crab Imperial 35.99

PASTA

Served with garden salad and garlic toast.

Jumbo Shrimp Scampi

Jumbo gulf shrimp sautéed with olive oil and roasted garlic finished in a white wine butter sauce over angel hair pasta 22.99

Seafood Alfredo

A blend of double cream, romano cheese, jumbo gulf shrimp, sea scallops, and jumbo lump crabmeat tossed with fettuccine 25.99

Coastal Linguini

Sauté of olive oil, white wine and garlic with jumbo gulf shrimp, rope grown PEI mussels and jumbo lump crabmeat over linguini 23.99

Frutti di Mare Fra' Diavolo

Lobster, jumbo gulf shrimp, sea scallops, calamari, mussels and clams sautéed with EVOO, splash of white wine and homemade spicy marinara tossed with linguini. "Abbondanza!" 34.99

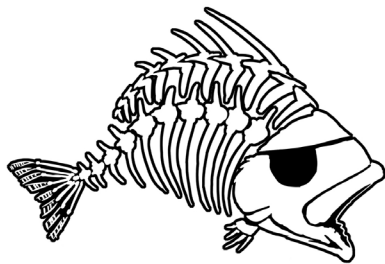
Chicken Milano

Lightly breaded chicken breast, sautéed, topped with homemade plum tomato sauce and fontina cheese over angel hair pasta with fresh grated parmesan 21.99

Grilled Chicken Cavatappi

Locally raised organic breast of chicken grilled and tossed with cavatappi pasta in a fresh basil cream garnished with straw cut vegetables and broccoli florets 21.99

Ⓞ = Gluten-free
We use trans-fat free soybean oil in our fryers.



ALL ENTRÉES INCLUDE: hot rolls, butter and a choice of two of the following: fresh garden salad, french fries, baked potato, coleslaw, applesauce, stewed tomatoes, creamy Yukon mashed potatoes, sautéed green beans with bacon & onions, vegetable of the day

SALAD DRESSING CHOICES: Homemade & gluten free: Pepper Parmesan, Creamy Gorgonzola, Dill Ranch, Thousand Island & Honey Mustard

Additional choices: Low Fat Italian, Balsamic Vinaigrette, French, Oil & Vinegar (Red Wine or Balsamic)

Ⓞ = Gluten-free

KALE, TRI-COLORE OR CAESAR SALAD may be substituted for a garden salad with purchase of an entrée for additional 4.99

SEAFOOD

No substitutions please

Broiled Fishermans Seafood Trio

Twin imperial crab stuffed shrimp, sea scallops & jumbo lump crab cake 31.99

Fried Fishermans Seafood Feast

Jumbo lump crab cake, jumbo shrimp, sea scallops, flounder fillet & fried oysters 31.99

Baked Jumbo Lump Crab Imperial

Our Signature Dish—lump crabmeat topped with our delightfully creamy imperial sauce 26.99

Maryland Crab Cakes

Two of our award winning crab cakes 26.99 Golden fried or Ⓞ Perfectly broiled

Chesapeake Bay Jumbo Soft Shell Crabs

Sauteed with Old Bay and a lemon butter drizzle, or batter dipped and crisply fried

Available stuffed with jumbo lump Crab Imperial

| | |
|----------------|-------|
| Single order | 16.99 |
| Single stuffed | 21.99 |
| Double order | 26.99 |
| Double stuffed | 32.99 |

CRAB CAKE PAIRING

Start with a **Crab Cake**, fried or broiled, then choose another seafood to match your taste from choices below 26.99

Broiled Sea Scallops
Crisp Fried Oysters

Ⓞ **Jumbo Lump Crab Imperial**
Ⓞ **Imperial Stuffed Shrimp**

Soft Shell Crab
Golden Fried Shrimp

Ⓞ Seafood Norfolk Sauté

Fresh caught scallops, large gulf shrimp and jumbo lump crab meat sautéed in a white wine butter sauce 25.99

Ⓞ Jumbo Lump Crab Sauté

Jumbo lumps, sweet cream butter and fresh parsley 32.99

Fried or Broiled "Natural" Sea Scallops

Fresh caught, never frozen & chemical free, lightly browned with crumbs and butter or lightly hand breaded and crisply fried 23.99

Ⓞ Broiled Stuffed Shrimp

Four jumbo shrimp topped with crab imperial and baked golden brown 25.99

Fried Jumbo Gulf Shrimp

Six jumbo shrimp, split and hand breaded, flash fried golden brown 21.99

Fried Oysters

Freshly shucked, batter dipped and crisply fried to order 21.99

Tidewater Mahi Mahi

Pan-seared with sweet corn, jumbo lump crab meat, cream and country ham over fried green tomatoes 26.99

Ⓞ Plank Roasted Salmon

Atlantic salmon fillet basted with a brown sugar and mustard glaze baked on a cedar plank 19.99

Ⓞ Atlantic Salmon Fillet

Choose your style—blackened or grilled 19.99

Flounder Fillet Choose your style—19.99

Ⓞ Oven broiled or Lightly breaded & golden fried

Potato crusted with lobster cream sauce add 1.00

Ⓞ Stuffed Flounder

Flounder fillet topped with delicious Crab Imperial, baked golden brown 28.99

Ⓞ Chicken Chesapeake

Grilled boneless chicken breast topped with lump crab imperial baked golden brown 23.99