

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)

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

ADULT LEMONADES \$8

Each Made with Hand Pressed Fresh
Squeezed Lemon

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, lemonade over
a giant infused berry ice cube

FROZENS \$8

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

SEASONAL SOMETHINGS \$8

BARTENDERS' INFUSION
Please ask for today's creative flavor,
always made with fine spirits, seasonal
fruits and spices

PUMPKIN PIE TINI
Mother's Cream Pumpkin Liqueur, Rum
Chata, and Whipped Cream Vodka

APPLE CIDER TINI
Captain Morgan Spiced Rum and fresh
apple cider

CIDER HOUSE PRESS
Stoli Salted Karamel Vodka, fresh
squeezed lemon, apple cider with a
salted caramel rim

NAUTI COFFEE
Coconut Water Vodka, Espresso Vodka,
Rum Chata, fresh brewed coffee topped
with whipped cream

MAPLE NUT COFFEE
Praline Pecan Liqueur, Frangelica,
Jameson Irish Whiskey, Buttershots
Liqueur, fresh brewed coffee topped with
whipped cream

**SALTED KARAMEL
WHITE RUSSIAN**
Stoli Karamel Vodka, Kahlua and cream
topped with a salted caramel drizzle

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
Ginger Beer

HARVEST MULE
Apples & Pears 3 Olives Vodka and fresh
apple cider

AMERICAN MULE
Tito's American Handmade Vodka

IRISH MULE
Jameson Irish Whiskey and muddled
fresh mint

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 crab meat, 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 crab meat, 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

Coconut Shrimp **New!**

Four jumbo Gulf shrimp dipped in beer batter, rolled in coconut, fried golden and served with an orange, ginger dipping sauce 11.99

Hot Crab Dip

Lump crab meat, 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

ⓐ Steamed Shrimp

½ pound, lightly seasoned, cocktail sauce 9.99
1 pound 18.99

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

Fried Calamari

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

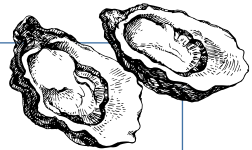
Pot Steamed Italian Style Mussels

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

Fried Eggplant **New!**

Lightly coated with seasoned panko, fried golden with plum tomato sauce and fresh Parmesan 9.99

oysters



ⓐ Oysters Rockefeller

6 freshly shucked with chopped spinach, Pernod, finished with Hollandaise 13.99

Fried Oysters

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

ⓐ Oysters "Queen Anne"

5 freshly shucked baked with lump crab, applewood bacon, cheddar-jack cheese 12.99

ⓐ Oysters Imperial

4 freshly shucked topped with lump crab imperial and baked 12.99

ⓐ Steamed Oysters

1 dozen with melted butter 16.99

ⓐ Oysters on the Half Shell

6 freshly shucked served with cocktail sauce and lemon 9.99

SOUPS • SALADS • SIDES

ⓐ Oyster Stew

—chock full of oysters cup 6.99

bowl 7.99

ⓐ 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

ⓐ Winter Tri-Colore Salad **New!**

Local hydroponic lettuces, candied walnuts, orange segments, sundried cranberries, 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

ⓐ Winter Beet & Goat Cheese Salad **New!**

Tender local beets tossed with mixed baby greens, red onion, a medley of grape tomatoes, crumbled goat cheese, toasted almonds and our honey balsamic dressing 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, coleslaw, applesauce, creamy Yukon mashed potatoes, stewed tomatoes, sautéed green beans with bacon and onions, vegetable of the day and baked potato 2.99

Add to your baked potato: cheese 1.00 or bacon 1.00

Tri-Colore, Caesar or Winter Beet & Goat Cheese Salad may be substituted for a garden salad with purchase of an entrée for additional 4.99

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

Grilled Eggplant Parmesan (Vegetarian) **New!**

Planks of eggplant wrapped around a three cheese ricotta blend topped and baked with plum tomato sauce and fontina cheese. 16.99

Farmer's Spaghetti (Vegan)

Assorted sautéed winter vegetables tossed with whole wheat spaghetti in a garlic olive oil sauce, garnished with sundried tomatoes. 16.99

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 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

Winter Tri-Colore Salad **New!**

Local hydroponic lettuces, candied walnuts, orange segments, sundried cranberries, Gorgonzola cheese and honey balsamic vinaigrette 8.99

Winter Beet & Goat Cheese Salad **New!**

Tender local beets tossed with mixed baby greens, red onion, a medley of grape tomatoes, crumbled goat cheese, toasted almonds and our honey balsamic dressing 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.
Coconut Shrimp (3) 7.
Seared Rare Tataki Tuna 8.

Grilled Chicken 4.
Grilled Shrimp 7.
Grilled Salmon 8.

Mini Crab Cakes (4) 10.
Fried Oysters 9.
Fried Calamari 8.

A La Carte Vegetables Fresh garden salad, french fries, coleslaw, applesauce, creamy Yukon mashed potatoes, stewed tomatoes, sautéed green beans with bacon and onions, vegetable of the day and baked potato 2.99 Add to your baked potato: cheese 1.00 or bacon 1.00

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

Braised Prime Rib Pappardelle **New!**

Fork tender boneless beef rib tossed with sautéed onions, mushrooms, tricolored grape tomatoes and pappardelle pasta in a rich Marsala wine sauce 23.99

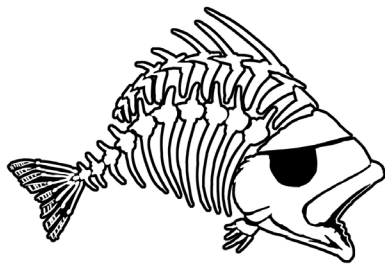
Chicken Milano

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, coleslaw, applesauce, stewed tomatoes, creamy Yukon mashed potatoes, sautéed green beans with bacon & onions, vegetable of the day, baked potato
Add to your baked potato: cheese 1.00 or bacon 1.00

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)

WINTER BEET & GOAT CHEESE SALAD, TRI-COLORE OR CAESAR SALAD may be substituted for a garden salad with purchase of an entrée for additional 4.99

Ⓞ = Gluten-free

SEAFOOD

No substitutions please

Broiled Fisherman's Seafood Trio

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

Fried Fisherman's 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 crab meat 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

Fisherman's Shellfish Mixed Grill *New!*

Four jumbo gulf shrimp skewered with four sea scallops in a citrus marinade, then grilled and paired with a cold water lobster tail. Served with Parmesan pesto risotto and finished with a butternut squash coulis 29.99

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**

Coconut Shrimp
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**

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

Ⓞ **Atlantic Salmon Fillet**

Farm raised—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