



HAPPY HOUR

M-F 4-6:30

\$7⁹⁹

DEVEILED EGGS (6) Topped with bacon OR substitute bacon with crabmeat, add \$1

CLASSIC CHEESE SKINS Crisply fried potato skins topped with cheddar cheese, Applewood smoked bacon and green onion; served with sour cream for dipping

BEEF CHILI NACHOS Fresh corn tortilla chips topped with our homemade chili seasoned pulled prime rib, melted cheddar-jack cheese, jalapenos, sour cream and homemade salsa

TUSCAN FLATBREAD Thin and crispy with Italian fennel sausage, 3 cheeses, tomato sauce, roasted red peppers and spinach

BRUSCHETTA Fresh Roma tomatoes tossed with garlic, red onion, cracked black pepper, fresh basil and extra virgin olive oil; served on toasted ciabatta bread garnished with fresh parmesan cheese

BEER CHEESE PRETZEL MELT Soft pretzel sticks topped with our beer cheese spread, baked golden brown with crispy Applewood bacon

NEAPOLITAN MEATBALLS (3) Homemade with a blend of beef, veal and pork simmered in tomato sauce topped with melted fontina cheese and fresh basil

\$8⁹⁹

OYSTERS ON THE HALF SHELL (6) Locals with house made cocktail and lemon

CRAB PRETZEL Fresh soft pretzel topped with lump crab, four cheeses, green onion and Old Bay spice and baked golden brown

FISH TACOS (3) Seasoned, seared mahi mahi atop mini flour tortillas with ranchero slaw, homemade salsa, pickled red onion and chipotle mayo

POT STEAMED ITALIAN STYLE MUSSELS Rope grown with roasted garlic herb broth; served with garlic cheese toast for dipping

WINGS (8) Crisply fried or grilled, tossed in your choice of Boom Boom or Old Bay with celery sticks and bleu cheese dressing

\$9⁹⁹

SEARED RARE TATAKI TUNA Thinly sliced sashimi style with pickled ginger, seaweed salad, avocado and soy ponzu sauce for dipping

SHRIMP QUESADILLA Shrimp, spring onions, mild chiles, two cheeses, cilantro, folded between a crisp flour tortilla; served with fresh homemade tomato salsa and sour cream

FRIED OYSTERS Freshly shucked, hand batter dipped; served with remoulade sauce

CRAB MAC & CHEESE Shell-shaped pasta tossed with our creamy three cheese sauce, jumbo lump crab, and a touch of Old Bay

FRENCH DIP SLIDERS (3) Thinly sliced Prime Rib piled high on slider buns with hot au jus for dipping

\$5 COCKTAILS:
New Amsterdam Vodka
Sauza Gold Tequila Cruzan Rum
Canadian Club Whiskey
Scotch, Gin, Bourbon

\$5⁵⁰ Glasses of Wine

\$5⁵⁰ Orange Crushes

\$6⁵⁰ New Amsterdam Martini

\$6⁵⁰ Bloody Point Bloody

\$1^{off} all bottles and drafts

BEER

AMERICAN BOTTLES

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

IMPORTED BOTTLES

Corona
 Corona Light
 Heineken
 Becks
 Buckler N/A

MICROBREW BOTTLES

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

PINTS ON TAP

Dogfish Head 60 Minute IPA
 Yuengling Amber Lager
 Blue Moon Belgian Wheat
 Sam Adams Seasonal
 Coors Light
 Stella Artois



BEVERAGES

COCKTAILS

BLOODIES

All made with Chef P's secret recipe

BLOODY POINT BLOODY \$9
Absolut Peppar Vodka with Old Bay rim

ALL AMERICAN BLOODY \$9
Tito's American Handmade Vodka
(non spicy)

BACONATOR \$12
Made with Tito's American Handmade Vodka, 2 strips of applewood smoked bacon and spicy green beans

ADD CRABMEAT TO ANY OF OUR BLOODIES \$5
Just an extra touch of Maryland

WINTER WARMERS

HOT KENTUCKY BULLEIT \$10
Bulleit Bourbon with hot apple cider

SALTY SAILOR CIDER \$9
Sailor Jerry Rum, Stoli Salted Karamel Vodka and hot apple cider

INTERNATIONAL DELIGHT \$9
Coffee with Franjelica, Baileys and Kahlua topped with whipped cream dusted with nutmeg

PEPPERMINT PATTY \$9
Mint Kahlua with your choice of coffee or hot chocolate

ELECTRIC BLANKET \$9
Pinnacle Whipped Cream Vodka, Chambord and hot chocolate

HOT BOOZY COFFEE \$9
Brandy, Grand Marnier and Kahlua

CARAMEL IRISH COFFEE \$9
Jameson, Bailey's, Butterscotch Schnapps garnished with whipped cream and caramel syrup

FRESH SQUEEZED CRUSHES \$8

ORANGE CRUSH
New Amsterdam Orange Vodka, triple sec & Fresh squeezed orange and Sierra Mist OR make it SKINNY with a splash of soda

ANTI-OXIDANT CRUSH
Van Gogh Acai-Blueberry Vodka, fresh squeezed lemonade, cranberry juice and floating berries

GRAPEFRUIT CRUSH
Smirnoff Ruby Red Vodka, triple sec, fresh squeezed grapefruit and Sierra Mist

MISS BETTY'S HONEY LEMONADE
Sloop Betty Honey Vodka (made on Kent Island), New Amsterdam Orange Vodka, fresh squeezed lemonade and lavender syrup

MARGARITAS

RAVENS RITA \$8
Sauza Gold Tequila, House Blueberry Nectar and secret mix topped with mixed berries

CORAL REEF RITA \$9
Dulce Vida Grapefruit & Sauza Gold Tequilas, fresh squeezed grapefruit, agave, lime

I FEEL NAUTI RITA \$9
Dobel Silver Tequila, OJ secret mix and salted rim, touch of blue

TOP SHELF RITA \$12
4 Copas Organic Anejo, Cointreau, mix and GM Floater with salted rim and squeeze of lime

FISH HOUSE MULES \$9

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

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

CLASSICALLY NAUTI

NAUTI MERMAID \$9
Sugar Island Coconut Rum, New Amsterdam Vodka, pineapple juice, margarita mix, Blue Curacao and Sierra Mist

CHEF PABLO'S SANGRIA
\$8 by the glass or \$27 by the pitcher

SAILOR'S PAINKILLER \$9
Sailor Jerry Spiced Rum, coconut, pineapple & orange juice, fresh nutmeg

SALTED KARAMEL WHITE RUSSIAN \$9
Stoli Karamel Vodka, Kahlua and cream with a salted caramel rim

ADULT SMOOTHIES AND FROZENS \$8

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