



## Today's Specials

### DRINK:

#### Kent Island Summer Breeze

Meyers Dark Rum, coconut rum, pineapple and orange juices with a touch of fresh mango and splash of cranberry on the rocks. Summer delicious and refreshing...9

#### Hendricks Mint Cooler

Hendricks Gin, fresh squeezed lemonade, basil. Refreshing botanicals, clean & uplifting...9

#### Featured Wine ~ Red Blend

Mercer Sharp Sisters, WA

A union of Cabernet Sauvignon, Merlot, Syrah and Malbec grapes. Excellent structure and full bodied with full berry flavors and lush texture.

Glass...10 Bottle...38

#### Fish House Sangria ~ Red or White

Traditional ingredients, made in house blend

Glass...8 Pitcher...27

### LOCAL CRAFT BREWS:

Seasonal Draft Dogfish Head	Sam Adam's Summer Ale 90 Minute IPA American Beauty
Flying Dog	Gonzo Porter The Truth Imperial IPA Lucky SOB Bloodline
Heavy Seas Redd's Redbridge Guinness Harpoon Bell's	Loose Cannon (IPA) Apple Ale Sorghum Gluten Free Stout Draught (Bottle) India Pale Ale Oberon Ale

### SOUP KETTLE:

#### Santa Fe Shrimp & Vegetable

Garnished with cilantro pilaf  
Cup...5.99 Bowl...6.99

### START WITH:

#### Rockfish "Bites"

Flash fried with sesame panko crumbs topped with Hawaiian BBQ & Wasabi cream. Served with pickled ginger and seaweed salad...9.99

#### Fresh Burrata

Locally sourced Lioni Burrata con Panna, served with marinated tri-colored heirloom tomatoes & red onion on a bed of assorted greens finished with a drizzle of balsamic glaze and cracked pepper...9.99

#### Clams Casino

Six top neck clams topped and baked with our Casino butter, Applewood bacon and provolone cheese...9.99

### EAT:

#### Halibut Nantucket

6 oz. of fresh North Atlantic Halibut topped and baked with buttered Ritz cracker crumbs, finished with Jumbo Lump Crab and fresh basil with a drizzle of lemon butter sauce. Served with Yukon mashed potatoes and steamed broccoli...26.99

#### Tuscan Style Ahi Tuna

7 oz. of fresh Ahi Tuna grilled with EVOO, garlic, cracked black pepper and sea salt topped with Jumbo Lump Crab. Served with grilled sundried tomato polenta and sautéed spinach...24.99

#### Shellfish en Croute

Jumbo Gulf Shrimp, Ocean City "day boat" Scallops and fresh Maine Lobster sautéed with leeks, shiitake mushrooms and artichoke hearts in a white wine sauce, served in a flaky puff pastry shell with fresh asparagus...27.99

#### Fisherman's Cioppino

San Francisco style with fresh fish, scallops, shrimp and mussels in a rich tomato- saffron broth, over linguine with garlic toast and fresh garden salad...24.99

#### Primo Crab Cake

5oz All Jumbo Lump crab cake...No Filler!  
Served with a garden salad and your choice of one additional side  
Single...27.99 Double...42.99

#### Six Choice Rockfish

Lower Chesapeake Bay (VA) Striped Bass  
(Choose One)

**Tidewater Style** with lump crab, country ham, sweet corn and cream atop fried green tomato ...29.99

**Potato Crusted** with lobster sherry sauce...25.99

**Imperial Style** with lump crab imperial, baked golden brown...32.99

**Blackened, Broiled or Fried**...24.99

### FARM FRESH VEGETABLE:

#### Buttered Sugar Snap Peas

### SEASONAL DESSERT:

#### Fisherman's Seasonal Cobbler

A changing assortment of seasonal fruit baked in a delicious Cobbler served warm with homemade vanilla ice cream...6.99

#### Triple Berry Short Cake

Raspberry, blueberry and fresh strawberry over a freshly baked short cake biscuit topped with fresh whipped cream...6.99