



# TODAY'S SPECIALS

## DRINKS

### Fisherman's Spring Fever

Deep Eddy Lemon and orange vodkas, Blue Curacao, fresh squeezed lime, with assorted fresh berries, shaken impeccably, on the rocks in a pint glass...11

### Summer Blue Moon Shandy

Orange vodka, fresh squeezed lemon & grapefruit juices, splash of homemade simply syrup and topped with Blue Moon Belgian White...8

### Fish House White Sangria

Homemade, fruity & refreshing, over ice. Glass...8 Pitcher...27

## CRAFT BREWS

Dogfish Head	90 Minute IPA
Leinenkugels	Summer Shandy
Heavy Seas	Loose Cannon
Bell's	Amber Ale
Redbridge	Sorghum Gluten Free
Guinness	Stout Draught (Btl)
Heineken 0.0	Non-Alcoholic
Angry Orchard	Angry Cider

**TODAY'S DRAFTS** ~ Coors Light, Stella Artois, Blue Moon, Dogfish 60 Minute IPA, Yuengling, Bull & Goat Lager (local)

## SOUP OF THE DAY

### Brocoli Cheddar Au Gratin

Cup...5.99 Bowl...6.99

## START WITH

### Fried Green Tomato & Crab Stack

Lump crab meat, sweet white corn & diced country ham in a green onion cream sauce...17.99

### Rockfish "Bites"

Flash fried with sesame panko crumbs and drizzled with Hawaiian BBQ & Wasabi cream. Served with pickled ginger and seaweed salad...10.99

## FRESH VEGETABLE

Sauteed Yellow Squash, Zucchini & Tomatoes



### G 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 13.99

### G Oysters "Queen Anne"

5 freshly shucked baked with lump crab, applewood bacon, cheddar-jack cheese 13.99

### G Oysters Imperial

4 freshly shucked topped with lump crab imperial and baked 13.99

### G Steamed Oysters

1 dozen with melted butter 17.99

### G Oysters on the Half Shell

6 freshly shucked served with cocktail sauce and lemon 10.99

### G Oysters Casino 6 oysters with bacon, peppers, onions and sprinkle of parmesan chesse 13.99

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## ENTREES

### Shrimp Risotto

Jumbo Gulf shrimp, wild mushrooms, sweet peas and roasted golden tomatoes tossed in creamy parmesan Arborio rice and roasted garlic basil oil drizzle. Served with garden salad and garlic cheese toast...28.99

### Grilled Swordfish Osaka

Fresh North Atlantic loin steak marinated in teriyaki, honey, garlic, ginger, and sesame oil. Grilled and topped with Asian influenced slaw of white and purple cabbages, red pepper, carrots, green onions and sno peas tossed in an orange ginger vinaigrette - candied cashews and sesame seeds over coconut rice...29.99

### Primo Crab Cake

5 oz All Jumbo Lump crab cake...No Filler! Served with your choice of two sides. Single...28.99 Double...44.99

### 5 Choice Chesapeake Bay Rockfish

Netted Striped Bass, please choose 1

**Tidewater Style** with lump crab, country ham, corn and cream atop fried green tomatoes...31.99

**Broiled or Blackened** and topped with a cool pineapple mango salsa...26.99

**Lightly Breaded & Deep Fried**...26.99

**Imperial Style** lump crab imperial & baked...33.99