



## TODAY'S SPECIALS

### COCKTAILS

#### Porch Swing Tea

A generous pour of Jim Beam Bourbon shaken with a squeezed Peach Arnold Palmer served on the rocks in a pint glass...11

#### Watermelon Crush

Watermelon vodka, pureed local watermelon, triple sec and a splash of soda water...9

#### Fisherman's Summer 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

#### Fish House White Sangria

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

### CRAFT BREWS

Dogfish Head

Leinenkugels

Heavy Seas

Bell's

Redbridge

Guinness

Heineken 0.0

Angry Orchard

Stella Artois

90 Minute IPA

Summer Shandy

Loose Cannon

Amber Ale

Sorghum Gluten Free

Stout Draught (Btl)

Non-Alcoholic

Angry Cider

Belgian Pilsner

**TODAY'S DRAFTS** ~ Coors Light, Dogfish 60, Yuengling, Blue Moon, locals: Bull & Goat Lager & RAR Nanticoke Nectar

### SOUP OF THE DAY

#### New England Clam Chowder

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

### ENTREES

#### Baked Wahoo Fillet

A mild flakey white fish from the warm waters of Florida finished with a tropical fruit compound butter and candid cashews. Served with mashed Yukon potatoes and green beans with bacon & onions...29.99

#### Surf and Turf

10 oz N.Y. striploin, beer battered onion rings, Maine Lobster pasta pillows in a tarragon cream sauce with shrimp. Served with green beans with bacon & onions and a house salad....38.99

#### 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...29.99

#### Primo Crab Cake

5 oz All Jumbo Lump crab cake...No Filler! Served with your choice of two sides. Single...29.99 Double...49.99

#### 5 Choice Chesapeake Bay Rockfish

Netted Striped Bass, please choose one

**Tidewater Style** with lump crab, country ham, corn and cream atop fried green tomatoes...34.99

**Blackened** and topped with a cool pineapple mango salsa...27.99

**Broiled** and topped with a lemon butter sauce...27.99

**Lightly Breaded & Deep Fried**...27.99

**Imperial Style** topped with lump crab imperial & baked golden brown...37.99

### FARM FRESH VEG OF DAY

#### Sweet Corn on the Cob

Grown at Claude Lowery's Farm on Kent Island