

APPETIZERS

SHELLFISH STEAMPOT Littleneck clams, mussels and shrimp steamed in a white wine garlic herb broth. Served with garlic cheese toast for dipping 17.99

GORGONZOLA CHEESE SKINS Crispy fried potato skins with creamy Gorgonzola sauce, applewood smoked bacon and boom-boom sauce 10.99 ☺

CRAB PRETZEL Fresh baked soft pretzel sticks topped with lump crab meat, four cheeses, green onion & Old Bay spice, baked golden brown 17.99

CRAB BALLS Five mini crab cakes, broiled, served with remoulade sauce 19.99 ☺

COCONUT SHRIMP Four jumbo Gulf shrimp dipped in beer batter, rolled in coconut, fried golden and served with an orange, ginger dipping sauce 16.99

HOT CRAB DIP Lump crab meat, three cheeses, and Old Bay, baked bubbling brown in a sour dough bread bowl 18.99

FRIED CALAMARI Lightly battered, flash fried and served with our homemade marinara 15.99

BLACK PEPPER SEARED RARE TATAKI TUNA Thinly sliced sashimi style with pickled ginger, seaweed salad, avocado and soy ponzu sauce for dipping. (rare only) 16.99 ☺

SHRIMP QUESADILLA Shrimp, scallions, mild chiles, cheddar and Monterey Jack in a soft flour tortilla, cilantro with homemade salsa and sour cream 15.99

STEAMED SHRIMP Peel and eat ~ wild caught Gulf shrimp, Old Bay seasoned with homemade cocktail sauce ½ pound 11.99 1 pound 21.99 ☺

SHRIMP & SCALLOP NACHOS Gulf shrimp, bay scallops, melted cheddar & Monterey Jack cheeses, tri-color corn chips, salsa and sour cream 16.99

POT STEAMED ITALIAN STYLE MUSSELS Prince Edward Island mussels simmered in our homemade cioppino herb broth served with garlic cheese toast for dipping 15.99

STEAMED LITLNECK CLAMS 18 sweet tender littlenecks steamed open in a white wine garlic herb broth, served with garlic cheese toast for dipping 16.99

SEAFOOD

No substitutions please. All Entrées include: hot rolls, butter and a choice of two sides.
Upgrade house salad to Melon, Wedge or Caesar Salad for additional 4.99

BROILED SEAFOOD TRIO Two jumbo lump crab imperial stuffed shrimp, sea scallops and jumbo lump crab cake 39.99

FRIED SEAFOOD FEAST Lump crab cake, jumbo shrimp, sea scallops, flounder fillet and oysters 39.99

BAKED JUMBO LUMP CRAB IMPERIAL Our Signature Dish—lump crab meat topped with our delightfully creamy imperial sauce ☺ 37.99

CRAB CAKES Two homemade Eastern Shore crab cakes, deep fried golden or perfectly broiled ☺ 39.99

SHELLFISH MIXED GRILL 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 creamy parmesan risotto and finished with a lobster sherry cream 38.99

Stuff your lobster tail with Lump Crab Imperial 48.99

SEAFOOD NORFOLK SAUTÉ Bountiful array of fresh caught scallops, large gulf shrimp & jumbo lump crab meat sautéed in white wine butter sauce ☺ 36.99

ATLANTIC SEA SCALLOPS Broiled with buttery bread crumbs OR panko breaded & deep fried 30.99

BROILED STUFFED SHRIMP Four jumbo Gulf shrimp stuffed with lump crab imperial and baked golden brown ☺ 34.99

COCONUT SHRIMP Six jumbo Gulf shrimp dipped in beer batter, rolled in coconut, fried golden and served with an orange-ginger dipping sauce 27.99

FRIED JUMBO GULF SHRIMP Six jumbo shrimp, split and hand breaded, fried golden brown 26.99

FRIED BAY OYSTERS Freshly shucked locals, batter dipped and crisply fried to order 25.99

PLANK ROASTED SALMON Fresh North Atlantic salmon fillet basted with a brown sugar and mustard glaze baked on a cedar plank ☺ 28.99

ATLANTIC SALMON FILLET Fresh caught, choice of blackened or lightly seasoned and grilled ☺ 26.99

FLOUNDER FILLET Choose panko breaded and fried OR broiled with butter and seasonings and finished with a lemon chive beurre blanc ☺ 23.99

STUFFED FLOUNDER Flounder fillet with lump crab imperial baked golden brown ☺ 33.99

CHICKEN CHESAPEAKE Sautéed boneless breast topped with lump crab imperial and baked golden brown ☺ 29.99

CRAB CAKE PAIRING

Start with a Crab Cake, fried or broiled, then choose another seafood to match your taste from choices below 38.99

Broiled Sea Scallops	Crisp Fried Oysters
Coconut Shrimp (3)	Jumbo Fried Shrimp (3)
Lump Crab Imperial ☺	Stuffed Shrimp (2) ☺

LOBSTER TAILS

BROILED 5 OZ COLD WATER LOBSTER TAIL ☺
Single with drawn butter 25.99
Single stuffed with Lump Crab Imperial 36.99
Twin with drawn butter 39.99
Twin stuffed with Lump Crab Imperial 49.99

LOBSTER TAIL & CRAB CAKE DUO A broiled crab cake and 5 oz cold water lobster tail served with homemade tartar and drawn butter 39.99 ☺
Stuff your lobster tail with Lump Crab Imperial 47.99

LAND & SEA COMBOS

Choose your beef and seafood combination:

PRIME RIB 12 oz. slow roasted Prime Rib 41.99
FILET MIGNON 6 oz. grilled to perfection 43.99

Fried Crab Cake	Broiled Crab Cake
Broiled Sea Scallops	Lump Crab Imperial ☺
Jumbo Fried Shrimp (3)	Stuffed Shrimp (2) ☺
Crisp Fried Oysters	Coconut Shrimp (3)
Broiled 5 oz Cold Water Lobster Tail add 8.00 ☺	
Lobster Tail Stuffed with Lump Crab Imperial add 16.00 ☺	

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. Served with horseradish cream sauce. Admiral Cut 16 oz. 39.99 Captain Cut 12 oz. 33.99

FILET MIGNON 8 oz. center cut grilled to melt-in-your-mouth tenderness. ☺ 38.99

SONNY'S FILET MIGNON 8 oz. center cut filet, grilled to your temp then topped with gorgonzola cream and haystack onions 39.99

FILET "OSCAR" 6 oz. Filet Mignon topped with our finest jumbo lump crabmeat, steamed asparagus, mashed potatoes and Bernaise sauce ☺ 44.99

SOUPS

	cup	bowl
VEGETABLE CRAB SOUP ☺	6.99	7.99
CREAM OF CRAB SOUP	8.99	9.99
HALF & HALF	7.99	8.99

Cream of Crab topped with Vegetable Crab

SALADS

MELON Locally grown hydroponic lettuces, candied cashews, watermelon, honeydew, dried cherries, Gorgonzola cheese & maple balsamic vinaigrette 9.99 ☺

WEDGE Crisp iceberg lettuce topped with bleu cheese dressing, crisp apple wood bacon, fresh tomato and crumbled Gorgonzola 9.99 ☺

CAESAR Crisp romaine, freshly grated parmesan cheese, homemade toasted cheese croutons tossed with our signature dressing 9.99

GARDEN Crisp iceberg and romaine lettuces, grape tomatoes, shredded carrots, sliced cucumbers and homemade toasted cheese croutons with choice of dressing 9.99

ADD your favorite topper to above salads:

Broiled Mini Crab Cakes (4) 19.	
Chilled Jumbo Lump Crab 19.	
Chilled Gulf Shrimp Salad 12.	
Black Pepper Seared Rare Tataki Tuna 11.	
Coconut Shrimp (3) 10.	Grilled Shrimp (4) 10.
Grilled Salmon 10.	Grilled Chicken 9.
Fried Calamari 10.	Fried Oysters 12.

PASTA

Served with house salad and garlic toast.
Upgrade house salad to melon, wedge or caesar salad for additional \$4.99

SHRIMP SCAMPI Jumbo Gulf shrimp sautéed with olive oil and roasted garlic finished in a white wine butter sauce over linguini 29.99

SEAFOOD ALFREDO A blend of double cream, romano cheese, jumbo gulf shrimp, sea scallops, and jumbo lump crabmeat tossed with linguini 34.99

SHRIMP AND CHICKEN PICATTA Sautéed in a white wine lemon butter caper sauce over linguini 28.99

CHICKEN PARMIGIANA Breaded and sautéed breast, homemade plum tomato sauce, and fontina cheese over linguini, fresh grated parmesan 25.99

SIDES

French Fries 2.99	Applesauce 2.99
Vegetable of the Day 2.99	Stewed Tomatoes 2.99
Coleslaw 2.99	House Salad 3.99
Sautéed Green Beans with Bacon and Onions 2.99	
Baked Potato 2.99	Mashed Potatoes 2.99

Top a Baked or Mashed Potato with Cheese 1.00 or Bacon 1.00

SALAD DRESSINGS

Pepper Parmesan	Bleu Cheese
Ranch	Thousand Island
Honey Mustard	Balsamic Vinaigrette
Low Fat Italian	French
Oil & Vinegar (Red Wine or Balsamic)	

DRINKS

Fresh Brewed Iced Tea 2.99 Fresh Squeezed Lemonade 3.49
Tea & Lemonade available with Strawberry, Blueberry & Raspberry Flavors

Following drinks are 2.99:

Pepsi	Diet Pepsi	Mountain Dew
Sierra Mist	Dr. Pepper	Brisk Raspberry Iced Tea
Ginger Ale	Mug Root Beer	Fresh Brewed Rise Up Coffee
Milk	Milk Chocolate	Bottled Water or Perrier

Hot Tea with assorted flavors

Vanilla, Chocolate, Strawberry, and Oreo Milkshakes 4.99
Hot Chocolate with whipped cream 3.99

☺ Denotes a gluten free item. We use trans-fat free soybean oil in our fryers.

WINE

BY THE GLASS

- Sparkling, Mumm Napa Brut** mini bottle, perfect for two glasses 13.
Prosecco, Torresella Italy, light, crisp and bubbly 8.
Riesling, Chateau Ste. Michelle '19 WA, semi-sweet and floral 9.
Pinot Grigio, Mezzacorona '19 Italy, crisp tropical fruit 8.
Rosé, Charles and Charles '19 WA, light, elegant with delicate fruit flavors 9.
White Zinfandel, Beringer '19 St. Helena, CA 8.
Sauvignon Blanc, Estancia '19 CA, crisp fruit, clean and zesty 9.
Chardonnay, Stone Cellars '19 CA, tropical and buttery 8.
Chardonnay, Chateau Ste. Michele '19 WA, light, sleek, subtle spice 9.
Pinot Noir, Mark West Black '18 CA, pleasing mix of flavors 9.
Malbec, Diseno '18 Argentina, rich and inviting, hint of spice 9.
Red Blend, Columbia '18 WA, decadent & deeply layered 9.
Merlot, Menage a' Trois '18 CA, smooth, dark and plush with mocha notes 9.
Cabernet Sauvignon, Line 39 '18 rich fruit flavors and smooth tannins 9.

WHITES BY THE BOTTLE

- bin#
200 **Prosecco, Torresella** Italy, crisp and bubbly, just a touch of sweetness 34.
201 **Riesling, Chateau Ste. Michelle** '19 WA, semi-sweet, floral aromas 34.
210 **Pinot Grigio, Barone Fini** '19 Italy, citrusy 33.
211 **Pinot Grigio, Santa Cristina** '19 Italy, light body, crisp and clean 34.
216 **Rosé, Charles and Charles** '19 WA, light with delicate fruit flavors 34.
217 **White Zinfandel, Beringer** '19 St. Helena, CA 29.
220 **Sauvignon Blanc, Estancia** '19 CA, crisp fruit, clean and zesty 34.
222 **Sauvignon Blanc, Matua** '19 N.Z., tropical aromas, crisp finish 35.
223 **Sauvignon Blanc, Napa Cellars** '19 Napa, round, juicy and smooth 36.
230 **Chardonnay, Chateau Ste. Michele** '19 WA, sleek flavors, subtle spice 34.
231 **Chardonnay, Josh Cellars** '17 North Coast, CA, bright citrus and honey 35.
232 **Chardonnay, Folie à Deux** '17 Russian River, CA, honey & buttered toast 36.
236 **Chardonnay, Cakebread Cellars** '18 Napa, rich, balanced and delicious 66.

REDS BY THE BOTTLE

- bin#
310 **Pinot Noir, Mark West Black** '18 CA, dark and rich 34.
311 **Pinot Noir, Erath** '18 Oregon, bursting-with-berries aromas 40.
312 **Pinot Noir, Chalk Hill** '16 Sonoma, silky, ripe and delicious 49.
313 **Pinot Noir, Belle Glos** '17, Russian River, juicy, rich and powerful 56.
320 **Merlot, Menage a' Trois** '18 CA, ripe berry flavors and plush velvet finish 34.
321 **Merlot, Beringer Napa Valley** '13 full bodied with rich dark fruit notes 39.
330 **Malbec, Diseno** '18 Argentina, rich and inviting, hint of spice 34.
360 **Cabernet Sauvignon, Line 39** '18 rich fruit flavors and smooth tannins 34.
361 **Cabernet Sauvignon, Joel Gott** '18 Sonoma, ripe berry flavors 38.
362 **Cabernet Sauvignon, DECOY by Duckhorn** '18 Sonoma, juicy layers 46.
363 **Cabernet Sauvignon, Robert Mondavi** '18 Napa, medium with rich 59.
364 **Cabernet Sauvignon, Northstar** '12 Columbia Valley, WA, delicious 78.
370 **Blend, Columbia** '18 WA, decadent & deeply layered 34.
371 **Blend, North by Northwest** '16 WA, rich, robust and delicious 39.
373 **Blend, The Prisoner** '19 Napa, robust with a luscious finish 68.

1/2 BOTTLES

- bin#
101 **Pinot Gris, King Estate** '18 Oregon Pinot Grigio, pure and refreshing 21.
102 **Sauvignon Blanc, Kim Crawford** '20 N.Z., smooth, crisp & invigorating 22.
103 **Sauvignon Blanc, Duckhorn** '18 Napa, bright, refreshing citrus flavors 24.
104 **Chardonnay, Sonoma-Cutrer** '18 Russian River, voluptuous & delicious 24.
108 **Pinot Noir, Migration** '17 Russian River, silky core with velvety tannins 26.
112 **Cabernet Sauvignon, Starmont** '17 Napa Valley, ripe fruit & caramel 29.
114 **Merlot, Duckhorn** '18 Napa, full bodied, dusty spice and robust oak 32.

Vintages may be subject to change.

Any unfinished bottle of wine may be re-corked and bagged to take to hotel if walking and if driving the rear-most seat of car or trunk.

A 20% gratuity will be added to parties of 8 or more.

COCKTAILS

FRESH SQUEEZED CRUSHES ~ Orange, Grapefruit, or Lemon 9.
Make any crush skinny with club soda

NAUTI MERMAID ~ Captain Morgan Spiced Rum, Sugar island Coconut Rum, orange juice, pineapple juice and blue curacao 8.

SKINNY STRAWBERRY LIMEADE ~ Deep Eddy Lime Vodka with fresh muddled strawberries and mint, topped with club soda 9.

A SHORE THING ~ Sugar Island Coconut Rum, fresh berries, fresh squeezed lime and agave nectar topped with ginger ale in a mason jar 8.

MEYER LEMON TINI ~ Hanson Organic Meyer Lemon Vodka, Pomegranate Liqueur, fresh squeezed lemon and house made simple syrup shaken with a cinnamon stick 9.

ADULT STRAWBERRY LEMONADE ~ Skyy Strawberry Vodka, strawberry puree, fresh squeezed lemonade topped with Prosecco 9.

ANTIOXIDANT CRUSH ~ Van Gogh Acai-Blueberry Vodka, fresh squeezed lemonade, cranberry juice and fresh berries 9.

SUMMER MULE ~ Hanson Organic Cucumber Vodka, strawberry puree, squeezed lime, fresh cucumber and Gosling's Ginger Beer 11.

BACKYARD LEMONADE ~ Amador Double Barrel Bourbon Whiskey and fresh squeezed lemonade shaken with Pomegranate Liqueur 11.

BOURBON CRUSH ~ Woodford Reserve Bourbon, fresh squeezed orange and lime juice, triple sec, with a splash of cranberry juice and ginger ale 11.

TOP SHELF RITA ~ Tres Agave Organic Silver Tequila, triple sec, homemade margarita mix with a Grand Marnier floater 14.

SUMMER COOLER ~ Fresh squeezed lemonade shaken with Sugar Island Coconut Rum, peach schnapps, touch of blue curacao 10.

BLOODY POINT BLOODY ~ Kick it up with Hanson Organic Habenero Vodka, and our homemade Bloody Mary Mix rimmed with old bay 10.

FROM THE BLENDER

DAIQUIRIS • MARGARITAS • COLADAS

Pick your flavor: Strawberry or Pina Colada

STRAWBERRY LEMONADE ~ Deep Eddy Lemon Vodka blended with strawberries and basil 9.

MUDSLIDE Kahlua, Baileys, Vanilla Vodka blended with vanilla ice cream 9.

UPTOWN RUM RUNNER ~ Bacardi Light & Myer's Dark Rums, blackberries, cherries, bananas and Blackberry Brandy blended into a smooth frozen masterpiece 10.

DIRTY BANANA Vanilla Vodka, Crème de Banana, Dark Crème de Cocoa, and vanilla ice cream with a chocolate drizzle 9.

LIGHT FARE

SINGLE CRAB CAKE PLATTER ~ Homemade award winning crab cake, fried or broiled served with a choice of garden salad or vegetable 21.99

CRAB CAKE SANDWICH ~ Homemade award winning crab cake, fried or broiled, on a sandwich roll with lettuce, tomato, pickles & french fries 21.99

HOT CRAB MELT ~ Lump crab imperial and sliced tomato on Ciabatta bread topped with melted fontina and provolone cheese, baked & served with fries 21.99

FISH & CHIPS ~ Flaky white Haddock fillets, batter dipped, crispy golden fried, with a side of malt vinegar, french fries and cole slaw 18.99

CHICKEN CORDON BLEU SANDWICH ~ Grilled boneless breast topped with honey cured ham, Gruyere cheese, honey Dijon glaze on a toasted brioche roll with pickles and french fries 16.99

SHRIMP SALAD SANDWICH ~ Our famous recipe made daily with a touch of Old Bay, lettuce, tomato on choice of bread, pickles and french fries 16.99

SHRIMP SALAD PLATE ~ Our famous salad, stuffed in a Roma tomato crown over a mix of spring lettuces with sliced cucumbers and pickled red onions. Served with stone ground wheat crackers 17.99

STACKED DOUBLE CHEESEBURGER ~ Grilled twin fresh ground Angus patties on a toasted brioche roll, Bibb lettuce and vine ripe tomato, choice of American, swiss, cheddar-jack or provolone/fontina cheese. Pickles and french fries. 14.99
Add Applewood smoked bacon 1.00

STACKED BACON BLEU CHEESEBURGER ~ Same grilled patties as above topped with Applewood Smoked bacon and melted Blue Cheese 16.99

SIDES

Applesauce 2.99	French Fries 2.99	Vegetable of the Day 2.99
Stewed Tomatoes 2.99	Coleslaw 2.99	House Salad 3.99
Sautéed Green Beans with Bacon and Onions 2.99	Baked Potato 2.99	

Mashed Potatoes 2.99 ~ *Top a Baked or Mashed Potato with Cheese 1.00 or Bacon 1.00*

SALAD DRESSINGS

Pepper Parmesan	Bleu Cheese	Ranch	Thousand Island	Honey Mustard
Balsamic Vinaigrette	Low Fat Italian	French	Oil & Vinegar (Red Wine or Balsamic)	

~Meals~



Macaroni & Cheese
with choice of vegetable or fruit cup..... 4.99

All Beef Hot Dog
with choice of french fries or fruit cup 4.99

Cheeseburger
with choice of french fries or fruit cup 6.99

**Angel Hair Pasta & Meatballs
in Marinara Sauce.**..... 6.99

Grilled Cheese Sandwich
with choice of french fries or fruit cup 3.99

Fried Shrimp
with choice of vegetable, fries or fruit cup 7.99

**Hand Breaded Chicken Tenders with
Honey Mustard Sauce**
with choice of vegetable, fries or fruit cup 6.99

Cheese Pizza..... 5.99

Cod Nuggets
with choice of vegetable, fries or fruit cup 6.99

Cheese Quesadilla 5.99

Fisherman's Inn

Lil' Mates Menu

12 Years and under

~ To Drink ~

Kiddie Cocktail (Shirley Temple) 2.99

Apple, Orange, or Cranberry Juice 2.99

Mug Root Beer Float 4.99

Milk or Chocolate Milk 2.99

Milkshakes.....3.99
Vanilla, Chocolate, Strawberry, Oreo

~ Dessert ~

Oreo Cookie Sundae 4.99
Vanilla ice cream, chocolate syrup, crushed Oreos,
whipped cream and cherry

Fruit Cup..... 1.99

