



# TODAY'S SPECIALS

## DRINKS

### Sweet and Spicy Margarita

Tres Agave Tequila, Cointreau, homemade margarita mix, strawberry puree, & agave nectar mixed with muddled jalapenos...9

### Fish House White Sangria

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

## CRAFT BREWS

Dogfish Head	90 Minute IPA
Dogfish Head	Pumpkin Ale
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
Stella Artois	Belgian Pilsner
Samuel Adams	Octoberfest

**TODAY'S DRAFTS** ~ Coors Light, Dogfish 60, Yuengling, Blue Moon, locals: Sam's Octoberfest & RAR Nanticoke Nectar

## SOUP OF THE DAY

**Oyster Stew** ~ Bay Oysters, Cream, touch of Old Bay & secret spices Cup...7.99 Bowl...8.99

## 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

### Baked Oyster Sampler

2 Rockefeller, 2 Casinos, 2 Queen Anne...13.99

## VEG OF DAY

### Eastern Shore Succotash

Sweet white corn, lima beans, bacon crumbles, a hint of old bay & sweet butter



### 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

### Steak and Lobster Thermador

10 oz. Center cut N.Y. Strip steak and sweet Maine Lobster in a cognac gruyere cheese sauce over half a broiled lobster tail. Served with mashed Yukon potatoes and green beans (with bacon and onion) ...49.99

### 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