



# TODAY'S SPECIALS

## DRINKS

### Cider House Press

Caramel Vodka, fresh squeezed lemon, and apple cider with a salted caramel rim...11

### Apple Cider Moscow Mule

Amador Bourbon Whiskey, apple cider, ginger beer, simple syrup, and fresh squeezed lime. Garnished with a cinnamon stick...12

### Fish House Red 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

## SOUPS OF THE DAY

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

### Butternut Squash Crab Bisque

Fall butternut squash and lump crab meat with curry and nutmeg  
Cup...8.99 Bowl...9.99

## 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...16.99



- G Oysters Rockefeller**  
6 freshly shucked with chopped spinach, Pernod, finished with Hollandaise 15.99
- Fried Oysters**  
Freshly shucked, batter dipped, crisply fried, served with remoulade sauce 15.99
- G Oysters "Queen Anne"**  
5 freshly shucked baked with lump crab, applewood bacon, cheddar-jack cheese 15.99
- G Oysters Imperial**  
4 freshly shucked topped with lump crab imperial and baked 16.99
- G Steamed Oysters**  
1 dozen with melted butter 19.99
- G Oysters on the Half Shell**  
6 freshly shucked served with cocktail sauce and lemon 13.99
- G Oysters Casino** 6 oysters with bacon, peppers, onions and sprinkle of parmesan chesse 15.99

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## ENTREES

### Cod Fillet Nantucket

Fresh from the North Atlantic, baked with a buttery herb seasoned ritz cracker crumb topping on a bed of creamed spinach and finished with diced tomato, hollandaise sauce, and sweet Maine lobster meat...36.99

### 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

## VEG OF DAY

### Eastern Shore Succotash

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