



# TODAY'S SPECIALS

## APPETIZERS

- 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
- G Baked Oyster Sampler**  
2 Rockefeller, 2 Casinos, 2 Queen Anne 16.99



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**Fried Green Tomato & Crab Stack**  
Lump crab meat, sweet white corn, diced country ham and cream atop fried green tomatoes...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

## 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 dash of nutmeg Cup...8.99 Bowl...9.99

## VEG OF DAY

**Steamed broccoli & cauliflower with sweet cream butter**

## DRINKS

**Harvest Mimosa**  
PAMA Pomegranate Liqueur, triple sec, orange juice, topped with Torresella Prosecco served over ice...9

**Cranberry Lime Crush**  
Deep Eddy Lime, cranberry juice, a splash of simple syrup and topped with soda water...9

**Fish House Red Sangria**  
Homemade, fruity & refreshing, over ice. Glass...8 Pitcher...27

## CRAFT BREWS

- |                                 |                           |
|---------------------------------|---------------------------|
| Victory Brewing                 | Merry Monkey Belgian      |
| Dogfish Head                    | 90 Minute IPA             |
| Dogfish <i>s'mores-inspired</i> | Camp Fire Amplifier Stout |
| Heavy Seas                      | Loose Cannon              |
| Bell's                          | Amber Ale                 |
| Redbridge                       | Sorghum Gluten Free       |
| Guinness                        | Stout Draught (Btl)       |
| Heineken                        | Lager                     |
| Heineken 0.0                    | Non-Alcoholic             |
| Angry Orchard                   | Angry Cider               |

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

## ENTREES

**Salmon Sunset**  
Fresh Salmon Fillet pan seared served on a bed of risotto with Pernod laced cream spinach, grilled shrimp & scallop skewer, jumbo lump crab meat and hollandaise sauce...32.99

**Rainbow Trout**  
Baked freshwater trout, white and wild rice pilaf with toasted cashews topped with sauteed baby spinach, grape tomatoes, and mushrooms in a lemon, white wine and butter sauce...28.99

**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