

APPETIZERS

SHELLFISH STEAMPOT Littleneck clams, mussels and shrimp steamed in a white wine garlic herb broth. Served with garlic cheese toast for dipping 18.99

Ⓞ **GORGONZOLA CHEESE SKINS** Crispy fried potato skins with creamy Gorgonzola sauce, applewood smoked bacon and boom-boom sauce 11.99

CRAB PRETZEL Fresh baked soft pretzel sticks topped with lump crab meat, four cheeses, green onion & Old Bay spice, baked golden brown 18.99

Ⓞ **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 17.99

HOT CRAB DIP Lump crab meat, four 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 16.99

Ⓞ **BLACK PEPPER SEARED RARE TATAKI TUNA** Thinly sliced sashimi style with pickled ginger, seaweed salad, avocado and soy ponzu sauce for dipping. (rare only) 17.99

SHRIMP QUESADILLA Shrimp, scallions, mild chiles, cheddar and Monterey Jack in a soft flour tortilla, cilantro with homemade salsa and sour cream 16.99

Ⓞ **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 17.99

POT STEAMED MUSSELS Prince Edward Island mussels simmered in white wine, garlic and extra virgin olive oil, served with garlic cheese toast for dipping 16.99

STEAMED LITTLENECK CLAMS 18 sweet tender littlenecks steamed open in a white wine garlic herb broth, served with garlic cheese toast for dipping 17.99

SEAFOOD

NO SUBSTITUTIONS. Hot rolls and butter served upon request.

Entrées include a choice of two sides, replace one side for a house salad additional 2.00

BROILED SEAFOOD TRIO Two jumbo lump crab imperial stuffed shrimp, sea scallops and jumbo lump crab cake 40.99

FRIED SEAFOOD FEAST Lump crab cake, jumbo shrimp, sea scallops, flounder fillet and oysters 42.99

Ⓞ **BAKED JUMBO LUMP CRAB IMPERIAL** Our Signature Dish—lump crab meat topped with our delightfully creamy imperial sauce 38.99

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

Ⓞ **SEAFOOD NORFOLK SAUTÉ** Bountiful array of fresh caught scallops, large gulf shrimp & jumbo lump crab meat sautéed in white wine butter sauce 37.99

ATLANTIC SEA SCALLOPS Broiled with buttery bread crumbs OR panko breaded & deep fried 31.99

Ⓞ **BROILED STUFFED SHRIMP** Four jumbo Gulf shrimp stuffed with lump crab imperial and baked golden brown 35.99

COCONUT SHRIMP Six jumbo Gulf shrimp dipped in beer batter, rolled in coconut, fried golden and served with an orange-ginger dipping sauce 28.99

FRIED JUMBO GULF SHRIMP Six jumbo shrimp, split and hand breaded, fried golden brown 27.99

FRIED BAY OYSTERS Freshly shucked locals, batter dipped and crisply fried to order 26.99

Ⓞ **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 *add lump crab imperial and baked golden brown 36.99*

Ⓞ **FLOUNDER FILLET** Choose panko breaded and fried OR broiled with butter and seasonings and finished with a lemon chive beurre blanc 24.99

Ⓞ **STUFFED FLOUNDER** Flounder fillet with lump crab imperial baked golden brown 34.99

Ⓞ **CHICKEN CHESAPEAKE** Sautéed boneless breast topped with lump crab imperial and baked golden brown 30.99

LOBSTER TAIL

Ⓞ **BROILED 5 OZ COLD WATER LOBSTER TAIL** Single with drawn butter 26.99
Single stuffed with Lump Crab Imperial 36.99
Twin with drawn butter 44.99
Twin stuffed with Lump Crab Imperial 56.99

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

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 39.99

Ⓞ **Blackened**, topped with a pineapple mango salsa 28.99

Ⓞ **Broiled** and topped with a lemon butter sauce 28.99

Lightly Breaded & Deep Fried 28.99

Ⓞ **Imperial Style** topped with lump crab imperial and baked golden brown 38.99

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
Ⓞ Stuffed Shrimp (2)	Jumbo Fried Shrimp (3)
Ⓞ Lump Crab Imperial	Coconut Shrimp (3)
Ⓞ Broiled 5 oz Cold Water Lobster Tail add 10.00	
Ⓞ Lobster Tail Stuffed with Lump Crab Imperial add 18.00	

LAND & SEA COMBOS

Choose your beef and seafood combination:

Ⓞ **PRIME RIB** 12 oz. slow roasted Prime Rib 42.99
Ⓞ **FILET MIGNON** 6 oz. grilled to perfection 44.99

Ⓞ Stuffed Shrimp (2)	Fried Crab Cake
Ⓞ Broiled Crab Cake	Broiled Sea Scallops
Ⓞ Lump Crab Imperial	Jumbo Fried Shrimp (3)
Coconut Shrimp (3)	Crisp Fried Oysters
Ⓞ Broiled 5 oz Cold Water Lobster Tail add 10.00	
Ⓞ Lobster Tail Stuffed with Lump Crab Imperial add 18.00	

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 40.99

Ⓞ **FILET "OSCAR"** 6 oz. Filet Mignon topped with our finest jumbo lump crabmeat, steamed asparagus, mashed potatoes and Bernaise sauce 45.99

A 20% service charge will be added to checks with guests of 8 or more and/or when separate checks are requested.

We will not provide more than 4 checks per group unless equally divided.

Please request separate checks at the beginning of your meal.

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

Ⓞ **WEDGE** Crisp iceberg lettuce topped with bleu cheese dressing, crisp apple wood bacon, fresh tomato and crumbled Gorgonzola 10.99

CAESAR Crisp romaine, freshly grated parmesan cheese, homemade toasted cheese croutons tossed with our signature dressing 10.99

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:

Ⓞ Grilled Chicken Breast 9.
Ⓞ Grilled Atlantic Salmon 10.
Ⓞ Grilled Jumbo Shrimp (4) 11.
Ⓞ Broiled Mini Crab Cakes (4) 19.
Ⓞ Black Pepper Seared Rare Tataki Tuna 11.
Fried Bay Oysters 13.

PASTA

Served with house salad and garlic toast.

SHRIMP SCAMPI Jumbo Gulf shrimp sautéed with olive oil and roasted garlic finished in a white wine butter sauce over linguini 32.99

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 31.99

CHICKEN PARMIGIANA Breaded and sautéed breast, homemade plum tomato sauce, and fontina cheese over linguini, fresh grated parmesan 28.99

VEGETARIAN PASTA PRIMAVERA Asparagus, green beans, onions, grape tomatoes, sliced red peppers, and sweet corn, sautéed with olive oil and roasted garlic over linguini 21.99

SIDES

French Fries 3.99	Applesauce 3.99
Vegetable of the Day 3.99	Stewed Tomatoes 3.99
Coleslaw 3.99	House Salad 5.99
Sautéed Green Beans with Bacon and Onions 3.99	
Baked Potato 3.99	Mashed Potatoes 3.99
<i>Top a Baked or Mashed Potato with Cheese 1.00 or Bacon 1.00</i>	

SALAD DRESSINGS

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

DRINKS

Cold Drinks 2.99 ~ with free refills
Fresh Brewed Iced Tea
Brisk Raspberry Iced Tea
Pepsi Diet Pepsi Mountain Dew
Sierra Mist Dr. Pepper Ginger Ale
Mug Root Beer

Hot Drinks 3.99 ~ with free refills
Fresh Brewed Rise Up Coffee
Whole Bean, Maryland Blend, Regular or Decaf
Hot Tea
Lipton Decaf, Breakfast Blend, Chamomile Caffeine Free

Specialty Drinks ~ no free re-fills
Fresh Lemonade 3.49
Milk or Hershey Chocolate Milk 2.99
Spring Bottled Water 2.99
Sparkling Bottled Water 3.99
Hot Chocolate with Whipped Cream 3.99

WINE

BY THE GLASS

- Champagne**, Nicolas Feuillatte Brut, France, mini bottle, perfect for two glasses 17.
Prosecco, Torresella Italy, light, crisp and bubbly 8.
Riesling, Relax '20 Mosel, Germany, refreshingly crisp, semi-sweet and fruity 9.
Pinot Grigio, Mezzacorona '20 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 '20 WA, light, sleek, subtle spice 9.
Pinot Noir, Mark West Black '18 CA, pleasing mix of flavors 9.
Malbec, Gascon '18 Argentina, rich and inviting, hint of spice 9.
Red Blend, Columbia '18 WA, decadent & deeply layered 9.
Merlot, Noble Vines, '19 CA, full-body, black-fruit flavors, chocolate 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, Relax** '20 Germany, refreshingly crisp, semi-sweet and fruity 34.
210 **Pinot Grigio, Barone Fini** '20 Italy, citrusy 33.
211 **Pinot Grigio, Santa Cristina** '20 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** '20 N.Z., tropical aromas, crisp finish 36.
223 **Sauvignon Blanc, Napa Cellars** '19 Napa, round, juicy and smooth 38.
230 **Chardonnay, Chateau Ste. Michele** '20 WA, sleek flavors, subtle spice 34.
232 **Chardonnay, Folie à Deux** '19 Russian River, CA, honey & buttered toast 36.
236 **Chardonnay, Cakebread Cellars** '18 Napa, rich, balanced and delicious 68.

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 Balade** '19, Santa Rita Hills, CA, luscious, intense 56.
320 **Merlot, Noble Vines** '19 CA, full-body, black-fruit flavors, chocolate notes 34.
321 **Merlot, Beringer Napa Valley** '13 full bodied with rich dark fruit notes 39.
330 **Malbec, Gascon** '18 Argentina, rich and inviting, hint of spice 34.
360 **Blend, Columbia** '18 WA, decadent and deeply layered 34.
361 **Blend, North by Northwest** '16 WA, rich, robust and delicious 39.
370 **Cabernet Sauvignon, Line 39** '18 rich fruit flavors and smooth tannins 34.
371 **Cabernet Sauvignon, Joel Gott** '18 Sonoma, ripe berry flavors 38.
372 **Cabernet Sauvignon, DECOY by Duckhorn** '18 Sonoma, juicy layers 46.
373 **Cabernet Sauvignon, Robert Mondavi** '18 Napa, rich, concentrated 59.
374 **Cabernet Sauvignon, Northstar** '15 WA, silky and delicious 78.
375 **Cabernet Sauvignon, Stag's Leap Artemis** '18 Napa, bold & delicious 99.

1/2 BOTTLES

- bin#
- 101 **Pinot Gris, King Estate** '18 Oregon Pinot Grigio, pure and refreshing 22.
103 **Sauvignon Blanc, Duckhorn** '19 Napa, bright, refreshing citrus flavors 26.
104 **Chardonnay, Sonoma-Cutrer** '18 Russian River, voluptuous & delicious 26.
108 **Pinot Noir, Migration** '18 Russian River, silky core with velvety tannins 28.
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% service charge will be added to checks with guests of 8 or more and/or when separate checks are requested.

We will not provide more than 4 checks per group unless equally divided.

Please request separate checks at the beginning of your meal.

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.

CRANBERRY LIME CRUSH ~ Deep Eddy Lime Vodka, fresh squeezed lime, cranberry juice, simple syrup & 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 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.

CRANBERRY MULE ~ Titos Vodka, fresh squeezed lime, cranberry juice, Gosling's Ginger Beer, fresh rosemary and cranberries 11.

CIDER MULE ~ Amador Double Barrel Bourbon Whiskey, apple cider, lime, Gosling's Ginger Beer, cinnamon stick 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.

CIDER HOUSE PRESS ~ Stoli Salted Karamel Vodka, squeezed lemon, apple cider, salted caramel rim 11.

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

WINTER WARMERS

RISE UP NUTTY IRISHMAN ~ Frangelico, Jameson, Baileys, and fresh brewed Rise Up Coffee (Easton, MD), topped with whipped cream 10.

GODIVA PEPPERMINT PATTY ~ Godiva Chocolate Liqueur, Whipped Cream Vodka, Peppermint Schnapps, hot chocolate and whipped cream 10.

SALTY SAILOR CIDER ~ Stoli Salted Karamel Vodka, Sailor Jerry Rum, fresh apple cider and a cinnamon stick 9.

FROZENS

DAIQUIRIS • MARGARITAS • COLADAS

LIGHT FARE

SINGLE CRAB CAKE PLATTER ~ Homemade award winning crab cake, fried or ☺ broiled served with one side 21.99 Replace side with house salad additional 2.00

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

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

CHICKEN SANDWICH ~ 6 oz. Boneless, skinless breast grilled or blackened on a toasted brioche roll, Bibb lettuce and vine ripe tomato, pickles and french fries 15.99 Add cheese 1.00 or Applewood Smoked Bacon 2.00

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. 15.99 Add Applewood smoked bacon 2.00

STACKED BACON BLEU CHEESEBURGER ~ Same grilled patties as above topped with Applewood Smoked bacon and melted Blue Cheese 17.99

SIDES

Applesauce 3.99	French Fries 3.99	Vegetable of the Day 3.99
Stewed Tomatoes 3.99	Coleslaw 3.99	House Salad 5.99
Sautéed Green Beans with Bacon and Onions 3.99	Baked Potato 3.99	
Mashed Potatoes 3.99	~ 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)	



Fisherman's Inn

Lil' Mates Menu

12 Years and under

~ Meals ~

- Cheese Pizza 5.99
 - Pasta & Meatballs in Marinara Sauce 6.99
 - Macaroni & Cheese  4.99
- The following meals include 1 side.
Replace side for a house salad for an additional 2.00
- All Beef Hot Dog** 4.99
 - Cheeseburger** 6.99
 - Grilled Cheese Sandwich** 4.99
 - Fried Shrimp** 7.99
 - Hand Breaded Chicken Tenders with Honey Mustard Sauce** 6.99
 - Fish Sticks** 6.99

SIDES

- Fruit Cup
- French Fries
- Applesauce
- Vegetable of the Day
- Mashed Potatoes

~ Drinks ~

Following drinks are 2.99 with free refills:

- | | |
|-----------------------|--------------------------|
| Fresh Brewed Iced Tea | Brisk Raspberry Iced Tea |
| Pepsi | Diet Pepsi |
| Mountain Dew | Sierra Mist |
| Dr. Pepper | Ginger Ale |
| Mug Root Beer | |

Other drinks with no free refills

- Milk OR Hershey's Chocolate Milk 2.99
- Mott's Apple Juice 2.99
- Kiddie Cocktail (Shirley Temple) 3.49
- Hot Chocolate with whipped cream 3.99

~ Dessert ~

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

