



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

"Classic" French Onion
Caramelized onions simmered in a savory beef broth finished with seasoned croutons, topped with Gruyere & Provolone cheeses...Crock 8.99

VEG OF DAY

Roasted Balsamic Brussel Sprouts

DRINKS

- Chef's Winter Egg Nog**
Our famous homemade egg nog with just the right amount of rum, bourbon & brandy...8
- Snowflake Martini**
Malibu coconut rum, pineapple juice, crème de cocoa, and blue curacao with a toasted coconut rim...11
- Fireside Old Fashion**
Maker's Mark bourbon, cold brew coffee liquor, bitters, muddled orange and a dash of cinnamon...13
- Fish House Red Sangria**
Homemade, fruity & refreshing, over ice.
Glass...8 Pitcher...27

CRAFT BREWS

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|---------------------------------|---------------------------|
| Flying Dog | Freezin' Season |
| Bell's | Bright White Seasonal |
| Bell's | Amber Ale |
| Dogfish <i>s'mores-inspired</i> | Camp Fire Amplifier Stout |
| Dogfish Head | 90 Minute Imperial IPA |
| Heavy Seas | Loose Cannon IPA |
| Redbridge | Sorghum Gluten Free |
| Guinness | Stout Draught (Btl) |
| Stella Artois | Belgian Pilsner |
| Heineken | Lager |
| Heineken 0.0 | Non-Alcoholic |
| Angry Orchard | Angry Cider |

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

ENTREES

- Crab and Asparagus Frittata**
Three egg open faced omelet topped with Jumbo lump crab, asparagus, and cheddar jack cheeses. Finished with a sherry sauce with fried potato rounds...22.99
- 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
- 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