

APPETIZERS

SHELLFISH STEAMPOT Littleneck clams, mussels and shrimp steamed in a white wine garlic herb broth. Served with garlic cheese toast for dipping 20.99

Ⓞ **GORGONZOLA CHEESE SKINS** Crispy fried potato skins with creamy Gorgonzola sauce, applewood smoked bacon and boom-boom sauce 12.99

CRAB PRETZEL Fresh baked soft pretzel sticks topped with lump crab meat, four cheeses, green onion & Old Bay spice, baked golden brown 19.99

Ⓞ **CRAB BALLS** Five mini crab cakes, broiled, served with remoulade sauce 21.99

COCONUT SHRIMP Four jumbo Gulf shrimp dipped in beer batter, rolled in coconut, fried golden and served with an orange, ginger dipping sauce 19.99

HOT CRAB DIP Lump crab meat, four cheeses, and Old Bay baked bubbling brown in a sour dough bread bowl 19.99

FRIED CALAMARI Lightly battered, flash fried and served with our homemade marinara 17.99

Ⓞ **BLACK PEPPER SEARED RARE TATAKI TUNA** Thinly sliced sashimi style with pickled ginger, seaweed salad, avocado and soy ponzu sauce for dipping. (rare only) 19.99

SHRIMP QUESADILLA Shrimp, scallions, mild chiles, cheddar and Monterey Jack in a soft flour tortilla, cilantro with homemade salsa and sour cream 18.99

Ⓞ **STEAMED SHRIMP** Peel and eat ~ wild caught Gulf shrimp, Old Bay seasoned with homemade cocktail sauce ½ pound 13.99 1 pound 23.99

SHRIMP & SCALLOP NACHOS Gulf shrimp, bay scallops, melted cheddar & Monterey Jack cheeses, tri-color corn chips, salsa and sour cream 18.99

POT STEAMED MUSSELS Prince Edward Island mussels simmered in white wine, garlic and extra virgin olive oil, served with garlic cheese toast for dipping 18.99

STEAMED LITTLENECK CLAMS 18 sweet tender littlenecks steamed open in a white wine garlic herb broth, served with garlic cheese toast for dipping 18.99

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 42.99

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

Ⓞ **BAKED JUMBO LUMP CRAB IMPERIAL** Our Signature Dish—lump crab meat topped with our delightfully creamy imperial sauce 39.99

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 and jumbo lump crab meat sautéed in white wine butter sauce 42.99

ATLANTIC SEA SCALLOPS Broiled with buttery bread crumbs OR panko breaded & deep fried 32.99

Ⓞ **BROILED STUFFED SHRIMP** Four jumbo Gulf shrimp stuffed with lump crab imperial and baked golden brown 36.99

COCONUT SHRIMP Six jumbo Gulf shrimp dipped in beer batter, rolled in coconut, fried golden and served with an orange-ginger dipping sauce 29.99

FRIED JUMBO GULF SHRIMP Six jumbo shrimp, split and hand breaded, fried golden brown 29.99

Ⓞ **PLANK ROASTED SALMON** Fresh North Atlantic salmon fillet basted with a brown sugar and mustard glaze baked on a cedar plank 29.99

Ⓞ **ATLANTIC SALMON FILLET** Fresh caught, choice of blackened or lightly seasoned and grilled 28.99 *add lump crab imperial and baked golden brown 38.99*

Ⓞ **FLOUNDER FILLET** Choose panko breaded and fried OR broiled with butter and seasonings and finished with a lemon chive buerre blanc 26.99

Ⓞ **STUFFED FLOUNDER** Flounder fillet with lump crab imperial baked golden brown 36.99

Ⓞ **CHICKEN CHESAPEAKE** Sautéed boneless breast topped with lump crab imperial and baked golden brown 31.99

LOBSTER TAIL

Ⓞ **BROILED 5 OZ COLD WATER LOBSTER TAIL** Single with drawn butter 28.99
Single stuffed with Lump Crab Imperial 38.99

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 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 39.99

Ⓞ Stuffed Shrimp (2) Jumbo Fried Shrimp (3)

Ⓞ Lump Crab Imperial Broiled Sea Scallops

Ⓞ Broiled 5 oz Cold Water Lobster Tail add 12.00

Ⓞ Lobster Tail Stuffed with Lump Crab Imperial add 22.00

LAND & SEA COMBOS

Choose your beef and seafood combination:

Ⓞ **PRIME RIB** 12 oz. slow roasted Prime Rib 44.99

Ⓞ **FILET MIGNON** 6 oz. grilled to perfection 46.99

Ⓞ Stuffed Shrimp (2) Fried Crab Cake

Ⓞ Broiled Crab Cake Broiled Sea Scallops

Ⓞ Lump Crab Imperial Jumbo Fried Shrimp (3)

Ⓞ Broiled 5 oz Cold Water Lobster Tail add 12.00

Ⓞ Lobster Tail Stuffed with Lump Crab Imperial add 22.00

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

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
Top a Baked or Mashed Potato with Cheese 1.00 or Bacon 1.00

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.
- Ⓞ Black Pepper Seared Beef Tenderloin Medallions 15.

SALAD DRESSINGS

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

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 33.99

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

BEVERAGES 3.99 ~ with free refills

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

Coffee: Local Fresh Brewed Rise Up ~ Regular or Decaf
Hot Teas: English Breakfast, Green Tea, Decaffeinated

SPECIALTY BEVERAGES ~ no free re-fills

Fresh Squeezed Lemonade 3.99
Fresh Squeezed Arnold Palmer 3.99
Milk or Hershey Chocolate Milk 3.49
Hot Chocolate with Whipped Cream 3.99
Acqua Panna Italian Spring Water ½ liter 3.99
San Pellegrino Italian Sparkling Water ½ liter 3.99

A 20% service charge will be added to checks with 6 or more guests OR when separate checks are requested.

We will not provide more than 4 checks per group. Please request separate checks at the beginning of your meal.

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

WINE

BY THE GLASS

- Champagne, Mumm Napa Brut** 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 '20 WA, light, elegant with delicate fruit flavors 9.
White Zinfandel, Beringer '20 St. Helena, CA 8.
Sauvignon Blanc, Matua '21 NZ, tropical aromas, crisp finish 9.50
Chardonnay, Stone Cellars '19 CA, tropical and buttery 8.
Chardonnay, Chateau Ste. Michele '20 WA, light, sleek, subtle spice 9.50
Pinot Noir, Mark West Black '19 CA, dark and rich, pleasing mix of flavors 9.
Malbec, Gascon '20 Argentina, rich and inviting, hint of spice 9.50
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 '20 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 **Moscato d'Asti, Ceretto** lightly sparkling, intense fruit, balanced sweet 38.
202 **Riesling, Relax** '20 Germany, slightly dry, refreshingly crisp, and fruity 34.
203 **Riesling, Eroica** '20 WA, by Chateau Ste. Michelle, elegantly refined 42.
210 **Pinot Grigio, Barone Fini** '20 Italy, dry, crisp and citrusy 33.
211 **Pinot Grigio, Santa Cristina** '20 Italy, light body, crisp and clean 35.
216 **Rosé, Charles and Charles** '20 WA, light with delicate fruit flavors 34.
217 **Rosé, H & B Chateauneuf Du Pape** '20 Provence, FR, floral & delicious 39.
218 **White Zinfandel, Beringer** '20 St. Helena, CA 29.
220 **Sauvignon Blanc, Matua** '21 N.Z., tropical aromas, crisp finish 36.
222 **Sauvignon Blanc, Kim Crawford** '21 NZ, brimming with tropical fruit 40.
223 **Sauvignon Blanc, Trinchero "Marys"** '20 Napa, fresh, bright, & balanced 44.
230 **Chardonnay, Chateau Ste. Michele** '20 WA, sleek flavors, subtle spice 36.
231 **Chardonnay, La Crema, Monterey** '21 refreshing & balanced, long finish 40.
232 **Chardonnay, Neyers** '19 Carneros, tropical fruit & exotic flavors 54.
236 **Chardonnay, Cakebread Cellars** '20 Napa, rich and balanced 70.
240 **White Blend, Conundrum by Caymus** '20, CA ripe, complex, lush finish 38.

REDS BY THE BOTTLE

- bin#
310 **Pinot Noir, Mark West Black** '19 CA, dark & rich, pleasing mix of flavor 34.
311 **Pinot Noir, Nielson, Santa Barbara** '18 bursting with berry flavors 39.
312 **Pinot Noir, Chalk Hill** '18 Sonoma, silky, ripe and delicious 49.
313 **Pinot Noir, Belle Glos Balade** '20, Santa Rita Hills, CA, luscious, intense 56.
314 **Merlot, Noble Vines** '19 CA, full-body, black-fruit flavors, chocolate notes 34.
320 **Merlot, Matanzas Creek** '18 Sonoma, full-body, black-fruit flavors 46.
330 **Malbec, Gascon** '20 Argentina, rich and inviting, hint of spice 36.
360 **Blend, Columbia** '18 WA, decadent and deeply layered 34.
361 **Blend, Prisoner "UNSHACKLED"** '19 CA, balanced & powerful 46.
370 **Cabernet Sauvignon, Line 39** '20 rich fruit flavors and smooth tannins 34.
371 **Cabernet Sauvignon, Iron & Sand** '19 Paso Robles, velvety and lush 39.
372 **Cabernet Sauvignon, DECOY by Duckhorn** '19 Sonoma, juicy layers 46.
373 **Cabernet Sauvignon, Robert Mondavi** '18 Napa, rich, concentrated 68.
374 **Cabernet Sauvignon, Sabotage** '18, Napa, medium-body, balanced 76.
375 **Cabernet Sauvignon, Clos Du Val** '18 Napa, silky and delicious 84.
376 **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 23.
103 **Sauvignon Blanc, Duckhorn** '19 Napa, bright, refreshing citrus flavors 27.
104 **Chardonnay, Sonoma-Cutrer** '18 Russian River, voluptuous & delicious 26.
108 **Pinot Noir, Migration** '18 Russian River, silky core with velvety tannins 29.
112 **Cabernet Sauvignon, Starmont** '17 Napa Valley, ripe fruit & caramel 29.
114 **Merlot, Duckhorn** '18 Napa, full bodied, dusty spice and robust oak 34.

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 6 or more guests OR when separate checks are requested.

We will not provide more than 4 checks per group.

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, Malibu Coconut Rum, orange juice, pineapple juice and blue curacao 9.

CRANBERRY LIME CRUSH ~ Deep Eddy Lime Vodka, fresh squeezed lime, cranberry juice, simple syrup & club soda 9.

A SHORE THING ~ Malibu Coconut Rum, fresh berries, fresh squeezed lime and agave nectar topped with ginger ale in a mason jar 9.

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, and cranberries 11.

PASSION LIME CRUSH ~ Deep Eddy Lime Vodka, triple sec, fresh squeezed lime, and passion fruit juice topped with ginger ale 10.

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 14.

TOP SHELF RITA ~ 1800 Silver Tequila, homemade margarita mix, triple sec, and a Grand Marnier floater 14.

MANGO KILLER ~ Sailor Jerry Spiced Rum, mango juice, orange juice, pineapple juice, cream of coconut topped with nutmeg 10.

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

CUCUMBER COOLER ~ Hanson Cucumber Vodka, cucumber, mint and fresh squeezed lemonade 11.

JALAPENO PINEAPPLE MARGARITA ~ 1800 Silver Tequila infused in house with jalapenos and pineapple, Cointreau, and homemade margarita mix 14.

SUMMER MULE ~ Hanson Cucumber vodka, strawberry puree, cucumbers, limes and ginger beer 11.

FROZENS

DAIQUIRIS • MARGARITAS • COLADAS

LITE FARE

SINGLE CRAB CAKE PLATTER ~ Homemade award winning crab cake, fried or © broiled served with one side 22.99 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 22.99

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 Cod fillets, batter dipped, crispy golden fried, with a side of malt vinegar, french fries and cole slaw 19.99

SHRIMP SALAD SANDWICH ~ Our famous recipe made daily with a touch of Old Bay, lettuce, tomato on choice of bread, pickles and french fries 18.99

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 19.99

GRILLED MARINATED CHICKEN CLUB ~ 6 oz. boneless, skinless breast, Applewood Smoked Bacon, Bibb lettuce, vine ripe tomato on your choice of bread or toast, with a side of Old Bay aioli and kettle fried chips 17.99

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. 16.99 Add Applewood smoked bacon 2.00

STACKED BACON BLEU CHEESEBURGER ~ Same grilled patties as above topped with Applewood Smoked bacon and melted Blue Cheese 18.99

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

