



TODAY'S SPECIALS

COCKTAILS

Lavender Rickey

Beefeater's Gin, fresh squeezed lime, lavender syrup. Topped with club soda and garnished with lime, on the rocks...11

Summer Paloma

Corazon Reposado Tequila, fresh squeezed grapefruit & lime, agave, with a dash of cinnamon. Topped with club soda...14

Fish House White Sangria

Homemade, fresh fruit recipe, over ice. Glass...8 Pitcher...27

CRAFT BREWS

Dogfish Head	90 Minute IPA
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Leinenkugel	Summer Shandy
Evolution	Lot #3 IPA
Devil's Backbone	Vienna Lager
Redbridge	Sorghum Gluten Free
Guinness	Stout Draught (Btl)
Stella Artois	Belgian Pilsner
Heineken	Lager
Heineken 0.0	Non-Alcoholic
Angry Orchard	Angry Cider
Hi Noon Seltzer	Watermelon, Pineapple

TODAY'S DRAFTS ~ Miller Lite, Sam's Summer Ale, Yuengling Lager, Blue Moon Belgian White Ale
Local Drafts: Dogfish 60 IPA & RAR Nanticoke Nectar

SOUP OF THE DAY

Asparagus Crab Bisque with local asparagus, garnished with lump crabmeat. Delicious!!! Cup...8.99 ~ Bowl...9.99

FROM THE GARDEN

Nuts n Berries Salad mixed field greens, assorted nuts, dried cherries, assorted fresh berries, crumbled goat cheese & crispy onions with a blood orange-shallot vinaigrette...13.99

Add: Grilled Chicken Breast ...9

Gulf Shrimp...11
Salmon...10

FRESH VEGETABLE

Local steamed asparagus with citrus butter

APPETIZERS

Fried Green Tomato & Crab Stack

Lump crab meat, sweet white corn, diced country ham and cream atop fried green tomatoes...17.99

Flash Fried Clam Strips

Tender, sliced North Atlantic clams, tossed in our lightly seasoned flour and fried golden. Old Bay dusted and served with homemade remoulade dipping 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...11.99

ENTREES

Shrimp Gumbo

Traditional stew of Gulf shrimp, bell pepper, onion, celery, Andouille sausage, okra & seasonings. Served with rice and a side garden salad...28.99

Fried Local Bay Oysters

Fresh shucked, lightly battered, and crisp fried, served with choice of two sides...31.99

Salmon Sunset

Fresh Atlantic 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...34.99

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