



TODAY'S SPECIALS

COCKTAILS

Watermelon Crush Absolut Watermelon, pureed fresh watermelon, triple sec and dash Sierra Mist...9

Summer Cooler Don Q Coconut Rum, peach schnapps, blue curacao and freshly squeezed lemonade...10

Mango Mojito Sunrise Bacardi Rum, Mango purée, Mint & lime juice topped with club soda and a splash of grenadine...9

Fish House White Sangria Homemade, fresh fruit recipe, over ice. Glass...8 Pitcher...27

Featured Wine: *Ménage à Trois* Moscato...floral aromas and luscious peach/apricot flavors. Glass...8.50 Bottle...32

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, Peach

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

Cream of Asparagus

Simply tasty and made from fresh asparagus.
Cup...5.99 ~ Bowl...6.99

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

Salmon...10

Gulf Shrimp...11

Fresh, Local MD Jumbo Lump Crab Meat...19

FRESH VEGETABLE

From Lowery's Farm! Steamed Corn on the Cob.

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

Crab n' Shrimp Cocktail

A "Chilled" Duo of MD Hand Picked Jumbo Lump Crab from Fishing Creek, MD and Two Tender Jumbo Gulf Shrimp served with our Classic cocktail sauce and Lemon...24.99

ENTREES

Chesapeake Bay Soft Shell Crab Platter

Primes your way. Lightly floured & deep fried crisp OR sautéed in flour and Old Bay and finished with a drizzle of lemon butter sauce. Choice of two sides.
single order (2) ...21.99 double order (4)...39.99
Stuffed with our lump crab imperial
single stuffed (2) ...31.99 double stuffed (4)...54.99

Maryland Crab Sautee

6 ounces of Fresh MD Jumbo Lump from Fishing Creek, MD, gently sauteed in White wine Lemon-Butter sauce, Old Bay and Capers, served with a choice of two sides...36.99

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