TODAY’S SPECIALS

SOUP OF THE DAY

Cream of Mushroom
A Rich and creamy classic.
Cup...5.99 - Bowl...6.99

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

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

FROZEN FISH

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

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

FEATURED DESSERT

ICE CREAM COOKIE SANDWICH
All home-made! Vanilla ice cream between two
chocolate chip cookies...6.99 (Keep your eye on the
finish line!)

Locally Grown Fresh Vegetable
From Lowery’s Farm! Steamed Corn on the Cob.

Dinner 08.29.2022
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
Dogfish Head..........Mandarin & Mango Crush
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