



3116 Main Street Grasonville MD 21638
 410.827.8807
 eat@fishermansinn.com

Group DINNER Menu (with a guaranteed minimum of 20 guests)

Includes: hot rolls, salad, baked potato, steamed vegetable medley and dessert

Starter Course			Price
Cup of Cream of Crab Soup		Per guest	9.00
Cup of Vegetable Crab Soup		Per guest	7.00
Salad: preselect 1 for entire group			
Garden Salad -iceberg & romaine lettuces, sliced veggies, Italian and Ranch dressings			
Caesar Salad – crisp romaine, homemade dressing and garlic cheese croutons			
Entrees: preselect up to 3 for your entire group			Price
Filet Mignon & Crab Cake Combo – Our best combo! 4oz petite filet mignon grilled to temp with béarnaise sauce and our signature broiled crab cake		Per guest	61.00
Prime Rib & Crab Cake Combo – choice of temp and broiled crab cake		Per guest	54.00
Seafood Trio Deluxe – broiled crab cake, twin imperial baked stuffed shrimp & broiled fresh sea scallops		Per guest	52.00
Maryland Crab Cakes –(2) broiled signature crab cakes		Per guest	46.00
Jumbo Lump Crab Imperial – baked in our creamy imperial sauce		Per guest	47.00
Filet Mignon – 8oz center cut grilled to your temperature		Per guest	51.00
Prime Rib of Beef – Slow roasted, horseradish cream, au jus		Per guest	44.00
Imperial Stuffed Flounder – Fresh fillets stuffed with crab imperial, baked		Per guest	43.00
Planked Salmon – brown sugar & mustard glazed, baked on a cedar plank		Per guest	39.00
Chicken Chesapeake Imperial – boneless chicken breast topped with lump crab imperial and baked golden brown		Per guest	40.00
Stuffed Chicken Breast – boneless chicken breast with seasoned bread stuffing, baked, with natural pan gravy		Per guest	35.00
Dessert: preselect 1 for entire group			
Vanilla Ice Cream – fresh made in-house			
Bread Pudding – homemade, served warm, with plump raisins, cinnamon and topped with caramel sauce & whipped cream			
Beverages - Unlimited (Non-Alcoholic): ice tea, sodas & coffee		Per guest	4.00

- This menu is only available in a private banquet room.
 - It is the guest's responsibility to confirm all details and any special arrangements.
 - Final count guarantee and accurate entree selection numbers are required 14 days in advance.
 - Parties not meeting their final count will still be charged for the final count given in advance.
 - One check for all parties. There are no separate checks.
 - Final payment is due at time of event and is payable by cash, check or credit card.
 - 22% service charge and 6% Maryland food tax will be added to the final invoice.
 - Room rental fee is required upfront to reserve your room and date (non-refundable 30 days prior to event)
- ITEMS AND PRICES SUBJECT TO CHANGE

JULY 2021



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Group BUFFET Menu (with a guaranteed minimum of 35 guests)

2 Choices: \$52.00 per person

3 Choices: \$60.00 per person

Salad: preselect 1 for entire group			
Garden Salad – iceberg & romaine lettuces, sliced veggies, ranch & balsamic dressings			
Caesar Salad – crisp romaine, cheese, garlic butter croutons & homemade dressing			
Entrees: preselect up to 2 or 3 for your entire group			Price
Baked Stuffed Chicken – boneless chicken breast, seasoned bread stuffing, with natural pan gravy			
Baked Seafood Stuffed Chicken – boneless chicken breast, scallops, shrimp, and crabmeat, topped with lobster sherry cream sauce			
Chicken Marsala – sautéed chicken breast, mushrooms & shallot brown sauce			
Black Pepper Encrusted Top Sirloin of Beef -slow roasted, horseradish, au jus			
Dijon & Herb Crusted Salmon - herb butter crumbs, honey beurre blanc sauce			
Seafood Tortellini – cheese stuffed pasta, with shrimp, scallops, and lobster cream sauce			
Premium upgrades below. Substitute choice from above for an additional cost			
*Jumbo Lump Crab Imperial – baked with creamy imperial sauce	Per guest		+20.00
*Broiled Jumbo Lump Crab Cakes – Fisherman’s signature recipe	Per guest		+20.00
Chef Carved - \$50.00 Carver Fee applies to upgrades below			
**Prime Rib au jus – House dry rubbed and slowly roasted	Per guest		+14.00
**Sliced Tenderloin of Beef – seasoned and slowly roasted, sauce bearnaise	Per guest		+16.00
Vegetable: preselect 1 for entire group			
Broccoli Mornay – creamy smooth cheddar and gruyere cheese sauce			
French Style Green Beans – sautéed with bacon & onions			
Fresh Vegetable Medley – broccoli, carrots, zucchini, squash & red peppers			
Potato: preselect 1 for entire group			
Mashed Potatoes – Yukon gold, sweet cream butter			
Au Gratin Potatoes – sliced Russets, creamy cheese sauce, butter herb crumbs			
Roasted Fingerling Potatoes – naturally sweet with a buttery flavor			
Dessert: preselect 1 for entire group			
Vanilla Ice Cream – fresh made in-house			
Bread Pudding – homemade, served warm, with plump raisins, cinnamon and topped with caramel sauce & whipped cream			
Beverages - Unlimited (Non-Alcoholic): ice tea, sodas & coffee	Per guest		4.00

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- **Leftovers cannot be taken home.**
- **Room rental fee is required upfront to reserve your room and date (non-refundable 30 days prior to event)**

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**This menu is only available
 Monday – Friday
 (12pm – 3pm)**

Group LUNCH Menu (with a guaranteed minimum of 20)

Includes: hot rolls, salad or dessert, baked potato, steamed vegetable medley

Starter Course		Count	Price
Cup of Cream of Crab Soup		Per guest	9.00
Cup of Vegetable Crab Soup		Per guest	7.00
Salad OR Dessert: preselect 1 item for your entire group			
Garden Salad - iceberg & romaine lettuces, sliced veggies, Italian & Ranch dressings			
Caesar Salad - crisp romaine, homemade dressing and garlic cheese croutons			
Vanilla Ice Cream – fresh made in-house			
Bread Pudding – signature dessert with plump raisins, cinnamon and topped with caramel sauce & whipped cream			
Entrees: preselect up to 3 items for your entire group		Count	Price
Maryland Crab Cake –(1) broiled signature crab cake		Per guest	32.00
Imperial Stuffed Flounder – Fresh fillets stuffed with crab imperial baked		Per guest	31.00
Prime Rib of Beef – Slow roasted, cooked to temp, horseradish cream, au jus		Per guest	29.00
Baked Salmon – farm-raised, baked with lemon butter sauce		Per guest	28.00
Chicken Chesapeake – boneless chicken breast topped with lump crab imperial baked golden brown		Per guest	29.00
Stuffed Chicken Breast – boneless chicken breast with seasoned bread stuffing baked, natural pan gravy		Per guest	24.00
* Items below <u>do not</u> include baked potato and vegetable medley *			
Fish Tacos – lightly seasoned & grilled Mahi Mahi, rancho slaw, salsa, pickled red onion, and chipotle mayo		Per guest	20.00
Shrimp Salad Plate – seasoned shrimp salad, with stone ground wheat crackers, coleslaw and vine ripened tomatoes		Per guest	20.00
Grilled Chicken Caesar Salad – crisp romaine, homemade dressing topped with seasoned chicken and our garlic cheese croutons		Per guest	19.00
Beverages - Unlimited (Non-Alcoholic): tea, soda & coffee		Per guest	4.00

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Hors d'Oeuvres

HOT ITEMS		Count	Price
Meatballs – preselect 1: Sweet and Sour OR Italian Marinara		100 Pieces	110.00
Buffalo Chicken Wings - with bleu cheese and boom boom sauce		50 Pieces	175.00
Fried Chicken Tenders - with honey mustard dipping sauce		50 Pieces	145.00
Clams Casino - baked clams on ½ shell, bacon, onions, peppers & butter		50 Pieces	135.00
Baked Applewood Bacon Wrapped Scallops		50 Pieces	230.00
Baked Applewood Bacon Wrapped Shrimp		50 Pieces	230.00
Oysters Rockefeller - baked half shells topped with spinach & hollandaise		50 Pieces	200.00
Oysters Queen Anne - baked half shells topped with crabmeat and cheese		50 Pieces	230.00
Crab Melt Mini Bites - crab imperial atop sour dough slices and baked		50 Pieces	260.00
Baby Crab Cakes – preselect 1: broiled OR fried, tartar & cocktail sauces		50 Pieces	290.00
Chicken Sate' - Teriyaki chicken on a skewer with peanut sauce		25 Pieces	105.00
Seafood Quesadilla - shrimp, crabmeat, 3 cheeses in flour tortillas		for 25 Guests	135.00
Hot Crab Dip - with French bread		for 25 Guests	230.00
Seafood Nachos - topped with crab, shrimp & cheese ~ salsa & sour cream		for 25 Guests	145.00
Seafood Tortellini - shrimp, scallops, crabmeat in parmesan cream sauce		for 25 Guests	145.00
Gorgonzola Skins - fried potato skins with gorgonzola cheese, bacon and boom boom sauce		for 25 Guests	105.00
Cheddar Cheese Skins - cheddar cheese, bacon, green onion and sour cream		for 25 Guests	100.00
COLD ITEMS		Count	Price
Shrimp Cocktail - ready to dip, peeled, tail on, with cocktail sauce		150 Pieces	400.00
Shrimp Salad Sliders – mini brioche buns		50 Pieces	200.00
Oysters on the Half Shell - with cocktail and lemon wedges		50 Pieces	175.00
Stuffed Cherry Tomatoes - fresh mozzarella, fresh basil & aged balsamic		50 Pieces	115.00
Vegetable Relish Tray - with ranch dip		for 25 Guests	115.00
Cheese and Fruit Display - includes crackers		for 25 Guests	170.00
Assorted Wrap Platter - ham & turkey includes cheese		for 25 Guests	145.00
Blackened Beef Tenderloin - silver dollar rolls & apple horseradish sauce		for 25 Guests	345.00
Salad Bowl – preselect 1: Garden OR Caesar		for 25 Guests	85.00
Dessert Sweet Tray – Chocolate chip cookies & chocolate brownies		50 Pieces	115.00
Beverages - Unlimited (Non-Alcoholic): ice tea, sodas & coffee		Per Guest	4.00

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Beer & Cocktail Menu

PREMIUM OPEN BAR

Includes all domestic & imported bottled beers, house wines, premium brand cocktails, and non-alcoholic beverages. (Shots & energy drinks not included)

Titos Vodka, Grey Goose Vodka, Kettle One Vodka, Tanqueray Gin, Bombay Sapphire Gin, Bacardi Rum, Sailor Jerry Rum, Captain Morgan Rum, Patron Tequila, Makers Mark Bourbon, Jim Beam Bourbon, JW Black Scotch, Crown Royal Whiskey, Jameson Whiskey, Jack Daniels Whiskey, Hennessy VSOP

- 3 Hours - \$46 per guest

BEER & WINE

Includes all domestic & imported bottled beers, house wines by glass, and non-alcoholic beverages.

Budweiser, Bud Light, Corona Light, Yuengling Loose Cannon IPA, Heineken, Mich Ultra, Stella

Pinot Grigio, Chardonnay, Sauvignon Blanc, Moscato, Rose', Pinot Noir, Red Blend, Merlot, Cabernet Sauvignon

- 3 Hours - \$38 per guest

HOST OPEN BAR

A host open bar allows your guests to order from the full array of beer, wine, and spirits available.

The final bar tab is billed based on consumption of guests and is paid by the event host at the conclusion of the event.

CASH BAR

Cash bar requires each guest to pay for their own alcoholic beverages.

*Cash bar does not count toward the food and beverage minimum contracted by the host.



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Captain's Room

- Room Capacity: 24 Guest
- Room Rental Fee: \$250
- Food & Beverage Minimum: \$1,500
- Time Reserved: 3 Hours (+1 hr set up)
- Day (11am – 3pm) or Night (5pm – 9pm)



Lighthouse Room

- Room Capacity: 60 Guest
- Room Rental Fee: \$500
- Food & Beverage Minimum: \$3,500
- Time Reserved: 3 Hours (+1 hr set up)
- Day (11am – 3pm) or Night (5pm – 9pm)



Garden View Room

- Room Capacity: 80 Guest
- Room Rental Fee: \$1,000
- Food & Beverage Minimum: \$5,000
- Time Reserved: 3 Hours (+1 hr set up)
- Day (11am – 3pm) or Night (5pm – 9pm)

