

TODAY'S SPECIALS

SOUP OF THE DAY

Shrimp & Roasted Chicken Chowder (GF)

Cup...7.99 - Bowl...8.99

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

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!)

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

Land 'n Sea

Grilled N.Y. Strip on a bed of wilted baby spinach with wild mushroom demi-glace. Beer battered onion rings and sweet Maine lobster pillows (raviolis) en casserole tarragon chardonnay cream sauce. Mashed Yukon potatoes & fresh asparagus...45.99

Grilled Tuna "Oscar"

6oz Fresh Ahi Tuna loin prepared to your temperature. Over Yukon Mashed Potatoes and topped with Local Jumbo Lump Crab, Asparagus and Sauce Bearnaise served with a Side Garden salad...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

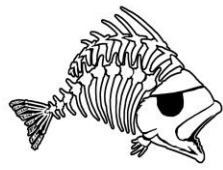
Primo Crab Cake

5 oz All Jumbo Lump crab cake...No Filler! Served with your choice of two sides.

Single...29.99 Double...49.99

FRESH VEGETABLE

Zucchini & Squash with tomato and onion



TODAY'S SPECIALS

COCKTAILS

Hot Pumpkin Chocolate Espresso

Coffee with Three Olives Triple Shot espresso vodka, chocolate cream liqueur & pumpkin infused syrup...10

Autumn Spiced Sour

Apple & cinnamon infused bourbon shaken with sour and a Cabernet Sauvignon floater. Served with a cinnamon stick...12

Pumpkin Pie-Tini

Pinnacle Whipped vodka, RumChata and Pumpkin Pie Liqueur with a pumpkin spice rim...11

Fish House Red 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

Troegs.....Oktoberfest Lager
Dogfish Head.....90 Minute IPA
Dogfish Head.....Punkin Ale
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, Black Cherry

~ TODAY'S DRAFTS ~

Miller Lite, Sam's Oktoberfest, Yuengling Lager, Blue Moon Belgian White Ale

~ LOCAL DRAFTS ~

Dogfish 60 IPA & RAR Nanticoke Nectar