



TODAY'S SPECIALS

APPETIZERS



- G **Oysters Rockefeller**
6 freshly shucked with chopped spinach, Pernod, finished with Hollandaise 18.99
- Fried Oysters**
Freshly shucked, batter dipped, crisply fried, served with remoulade sauce 17.99
- G **Oysters "Queen Anne"**
5 freshly shucked baked with lump crab, applewood bacon, cheddar-jack cheese 17.99
- G **Oysters Imperial**
4 freshly shucked topped with lump crab imperial and baked 18.99
- G **Steamed Oysters**
1 dozen with melted butter 21.99
- G **Oysters on the Half Shell**
6 freshly shucked served with cocktail sauce and lemon 15.99
- G **Oysters Casino** 6 oysters with bacon, peppers, onions, and sprinkle of parmesan cheese 17.99
- G **Baked Oyster Sampler**
2 Rockefeller, 2 Casinos, 2 Queen Anne 19.99

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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

SOUP OF THE DAY

Chesapeake Bay Oyster Stew

Fresh shucked oysters, cream, touch of Old Bay and our secret spices ~ Cup...9.99 Bowl...11.99

Butternut Squash Crab Bisque

Roasted Butternut Squash, Cream, Curry, Spices and Lump Crab meat ~ Cup...8.99 Bowl...9.99

FRESH VEGETABLE

"Eastern Shore" Succotash

(Sweet corn, lima beans, Old Bay, onion, and butter)

ENTREES

Maryland Lump Crab Sautee

6 ounces of Fishing Creek, MD lump gently sautéed in White wine Lemon-Butter sauce, Old Bay and Capers, with a choice of two sides...36.99

Fried Local Bay Oysters

Fresh shucked, lightly battered, and crisp fried, served with your choice of two sides...33.99

Halibut Nantucket

Flakey white fish fillet, lemon pepper seasoned then served on a bed of wild mushroom risotto, lobster sherry cream and lemon Beurre Blanc. Finished with a buttery herb seasoned ritz cracker crumb topping. Choice of one side...36.99

Bayside Rockfish and Risotto

Fresh caught Oven Roasted Chesapeake Bay Rockfish fillet, Prince Edward Island Mussels, and Littleneck Clams over Local-Wild Mushroom Risotto, finished with a Provencal Butter (Kalamata Olives, Anchovies, Garlic, Sundried Tomatoes, Pepper Relish and Fresh Basil) served with a side Garden Salad...39.99

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

FROM THE GARDEN

"Autumn Festival" Salad - Mixed Tender

Greens, Dried Apples, Cranberries, Blueberries, Apricots, Smoked Almonds, Sunflower Kernels, Roasted Gold & Red Beets, Chopped Bacon, Crumbled Goat cheese with Apple Cider-Vermont Maple & Cranberry Vinaigrette...13.99

Top with: Grilled Chicken Breast...9 Grilled Salmon...10 Grilled Gulf Shrimp...11 Fresh MD Lump Crab Meat...19

Don't forget about dessert!

Robin's Pumpkin Bread Pudding!!!

COCKTAILS

Cider House Press

Stoli Salted Karamel Vodka, squeezed lemon, apple cider, salted caramel rim...11

Autumn Spiced Sour

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

Pumpkin Pie-Tini

Three Olives Vanilla vodka, RumChata and Ole Smoky Pumpkin Spice Cream with a pumpkin spice rim...11

Apple Cider Margarita

Cuervo 1800 tequila, Grand Marnier, agave nectar, apple cider and fresh squeezed lime juice. Finished with a brown sugar rim...12

Fish House Red Sangria

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

Featured Fall Wine by Glass ~ 2017: Hess Collection Shirtail Ranches Pinot Noir

Fully ripe fruit flavors are accented by light toast and spice notes. Dense ripe blackberry and dark chocolate flavors seem to coat the palate, and moderate tannins provide good grip. Glass...10.00 Bottle...38.00

Featured Fall Wine by Bottle ~ Austin Hope Cabernet Sauvignon 2020

Enticing aromas of fresh black cherry, burnt sugar and a slight smokiness fill your glass. On the palate, flavors evolve with vanilla foam, ripe dark fruit, roasted coffee & nuances of spice. This full-bodied wine is rounded out with smooth supple tannins that are brightened with a touch of acidity.
Bottle...75.00

CRAFT BREWS

Angry Orchard—Angry Cider
Devil's Backbone—Vienna Lager
Dogfish Head—90 Minute IPA
Dogfish Head—Crimson Cru Red Ale
Evolution—Jacques Au Lantern Pumpkin Ale
Evolution—Lot #3 IPA
Evolution—Rise Up Coffee Stout
Guinness—Stout Draught (Btl)
Heineken—Lager
Heineken 0.0—Non-Alcoholic
Hi Noon Seltzer—Black Cherry, Peach,
Pineapple, Watermelon
Redbridge—Sorghum Gluten Free
Stella Artois—Belgian Pilsner
Troeg's—The Mad Elf

~ TODAY'S DRAFTS ~
Michelob Ultra, Yuengling Lager,
Blue Moon Belgian White Ale,
Sam's Winter Lager

~ LOCAL DRAFTS ~
Dogfish 60 IPA(DE) & RAR
Nanticoke Nectar
(Cambridge,MD)