

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 crabmeat, sweet white corn, diced country ham and cream atop fried green tomatoes...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 secret spices
Cup...9.99 Bowl...11.99

"Classic" French Onion

Caramelized onions simmered in a savory beef broth finished with seasoned croutons, topped with Gruyere & Provolone cheeses...Crock 9.99

FRESH VEGETABLE

Sautéed zucchini and yellow squash with tomatoes and garlic.

ENTREES

Fried Local Bay Oysters

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

Rainbow Trout

Trout stuffed with crab imperial and fresh baby spinach, baked to a golden perfection. Finished with cashew brown butter. Choice of 2 sides...32.99

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...Zero Filler!
Served with your choice of two sides.
Single...29.99 Double...49.99

FROM THE GARDEN

"Festive Winter" 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...16.99

Top with:

- Grilled Chicken Breast...9
- Grilled Salmon...10
- Grilled Gulf Shrimp...11

Do not forget about dessert! Robin's Home-made Strawberry Chocolate Chip Bread Pudding!!!

COCKTAILS

Cider House Press

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

Winter Spiced Sour

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

Espresso Martini

Van Gogh Double Espresso vodka, Liquor 43, Kahlua ...12

Apple Cider Margarita

1800 Silver Tequila, Grand Marnier, agave nectar, fresh apple cider and 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 Wine by Glass:

Matanzas Creek Merlot 2018

Grapes sourced from Alexander Valley, Sonoma County from high elevation vineyards bringing tension and power. Medium-bodied, lush, and silky with concentrated fruits and a long finish. Glass...12.00 Bottle...46.00

Featured Wines by Bottle:

Austin Hope Cabernet

Sauvignon '20 Paso Robles, Ca

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, smooth supple tannins. Bottle...75.00

Caymus Cabernet Sauvignon '20

Caymus has a signature Napa style that is rich, smooth and so enjoyable! Aromas of plum, cassis and mocha, with a touch of vanilla and warm spices. Full bodied, smooth on the palate with ripe tannins, medium acidity adds a lot of brightness to the lush, dark berry notes. Bottle...110.00

CRAFT BREWS

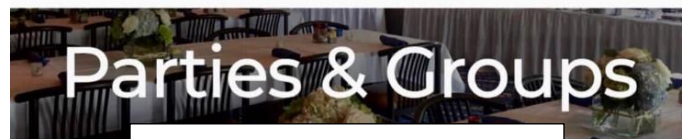
Angry Orchard-Angry Cider
Devil's Backbone-Vienna Lager
Dogfish Head-90 Minute IPA
Evolution-Lot #3 IPA
Evolution-Rise Up Coffee Stout
Guinness-Stout Draught (Btl)
Heineken-Lager
Heineken 0.0-Non-Alcoholic
Hi Noon Seltzer-Black Cherry, Peach
Redbridge-Sorghum Gluten Free
Stella Artois-Belgian Pilsner

~ TODAY'S DRAFTS ~

Michelob Ultra, Yuengling Lager,
Blue Moon Belgian White Ale,
Sam Adams Winter Lager

~ LOCAL DRAFTS ~

Dogfish 60 IPA (Milton, DE),
RAR Nanticoke Nectar
(Cambridge, MD)



<https://fishermansinn.com/banquets-parties/>