

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

Steamed broccoli with a cheddar, gruyere sauce hints of smoked bacon, seasoned butter & sauteed panko topping

ENTREES

Grilled Center Cut Pork Chop
Thick cut pork chop with seasonal roasted root vegetables and drizzled with a country mustard syrup maple, bourbon glaze...27.99

Herb Crusted Blue Catfish
Baked, locally sourced Blue Catfish over rice pilaf with creamed Creole crawfish and Andouille sauce. Green bean garnish...24.99

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

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

*Don't forget about dessert! Robin's
Homemade Cinnamon Bun Bread Pudding
7.99*

COCKTAILS

Mango Cosmo



Locally crafted (Del), 6 times distilled Steel Blu vodka, Cointreau, mango puree, cranberry juice, lime juice ...11

Pomegranate Paloma

1800 silver tequila, Pama, grapefruit juice and a dash of sour with a salted rim...12

Lavender Rickey

Tanqueray Gin, fresh squeezed lime, lavender syrup. Topped with club soda and garnished with lime, on the rocks...11

Honey Sweet Tea

Jack Daniels Tennessee Honey, cranberry juice, iced tea, simple syrup and a cinnamon stick...10

Fish House Red Sangria

Homemade, fresh fruit recipe, over ice. glass...8 pitcher...27

Featured Wines:

Bertani, Due Uve White

Pinot Grigio & Sauvignon Blanc '20, Italy

The typical aromas of the Sauvignon are tangy on the nose; sage, ripe peach, elderflower and green pepper. The Pinot Grigio dominates on the palate, with good balance between tanginess and crisp acidity. A beautifully lingering aftertaste. Glass...10.00 Bottle...38.00

Trincherio, Marys Single Vineyard

Sauvignon Blanc, '20 Napa Valley Opens with aromas of stone fruit, melon and subtle minerality. The palate offers beautiful complexity with mouth-filling tropical pineapple, passion fruit and juicy mango flavors. A fresh, bright citrus undertone carries through to a crisp and well-balanced finish. Bottle...40

Clos Du Val

Estate Cabernet Sauvignon, '18 Napa Valley

Opening with fresh aromas of blueberry and black cherry, this classic Napa Valley Cabernet Sauvignon showcases plush tannins and a rich, velvety mouthfeel. Vibrant flavors of blackberry, plum, and toasty oak are followed by a long, smooth finish. Bottle...78

Ask about other discounted bottled wines!

CRAFT BREWS

Angry Orchard-Angry Cider

Devil's Backbone-Vienna Lager

Dogfish Head-90 Minute IPA

Dogfish Head-Citrus Squall

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,

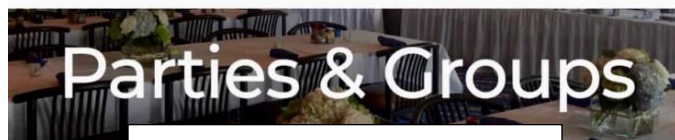
Sam Adams Cold Snap

~ LOCAL DRAFTS ~

Dogfish 60 IPA (Milton, DE),

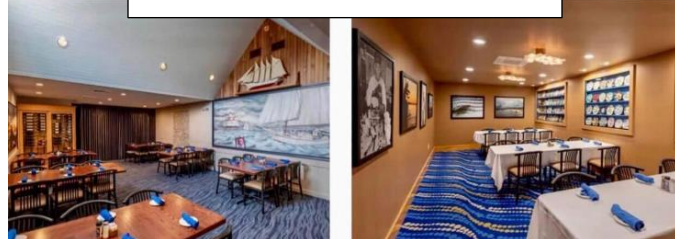
RAR Nanticoke Nectar

(Cambridge,MD)



Parties & Groups

PRIVATE ROOMS AVAILABLE



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