

TODAY'S SPECIALS

APPETIZERS

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

New England Clam Chowder

Cup...6.99 Bowl...7.99

FROM THE GARDEN

Summertime Salad ~ Baby spinach & mixed field greens, avocado, white grapes, cantaloupe, mandarin oranges, strawberries, blueberries, candied pecans, and goat cheese crumbles. Refreshing & light honey-lemon Dijon dressing...18.99

Top with:

Grilled Chicken Breast...9

Grilled Salmon...10

Grilled Gulf Shrimp...11

FEATURED ENTREES

Red Snapper

Jamaican Red Snapper, lightly breaded and pan-fried atop fried green tomatoes, topped off with stewed tomatoes, onions, red wine vinegar, and lemon balm. Accompanied by Aglio e Olio angel hair pasta with Romano cheese & Arugula salad in a light Caesar dressing...33.99

N.Y. Strip & Soft Shell

Grilled 10oz. NY strip steak, fried soft shell whale crab, mashed Yukon potatoes, steamed asparagus in garlic butter sauce and onion rings...41.99

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 & hollandaise sauce...34.99

Fried Local Bay Oysters

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

Primo Crab Cake

5 oz Jumbo Lump, broiled only. Served with choice of two sides. Single...29.99 Double...49.99

Save room for dessert! Robin's Homemade Blueberry Bread Pudding or Fresh Strawberry Shortcake!!!

Featured homemade Ice Cream:

DREAMCICLE Vanilla with Grand Marnier
(MUST BE 21 OR OLDER)

COCKTAILS

Strawberry Lemon Summer Shandy
Hanson organic lemon vodka, fresh strawberry, lemon then topped with Sam's Summer Ale over ice...10

Pomegranate Paloma

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

Cucumber Bloody Mary

It's almost like gazpacho! Hanson Organic Cucumber Vodka with homemade Bloody Mary Mix rimmed with old bay & garnished with spicy green bean, celery and cucumber...11

Fisherman's Spring Fever

Deep Eddy Lemon and Steel Blu orange vodka, Blue Curacao, fresh squeezed lime, with assorted fresh berries, shaken impeccably, on the rocks in a pint glass...11

Fish House White Sangria

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

Featured Wine:

Clos du Val

Cabernet Sauvignon, '18 Napa Valley
This fresh and vibrant Napa Valley Cabernet Sauvignon is brimming with aromas of blackberry, mulberry, cassis, and violet. On the palate, bright flavors of cranberry, red plum, cherry, and lavender are intertwined with supple tannins, balanced acidity, and a long, smooth finish.

Best served with all types of seafood, shellfish, chicken and cheese. Bottle...74

Ask about other discounted bottled wines!

Featured Beer: Dogfish Head-

Citrus Squall~The perfect storm of a double golden ale & a paloma cocktail.

At 8.0% ABV, Citrus Squall brings strong gusts of citrusy hop and grapefruit aromas, counterbalanced by a downpouring of bright and tart grapefruit flavor and a blue agave nectar sweetness.

CRAFT BREWS

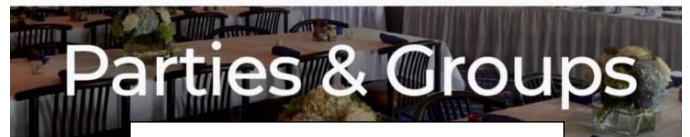
Angry Orchard-Angry Cider
Devil's Backbone-Vienna Lager
Dogfish Head-90 Minute IPA
Dogfish Head-Citrus Squall
Evolution-Lot #3 IPA
Evolution-Rise Up Coffee Stout
Guinness-Stout Draught (Btl)
Heineken-Lager
Heineken Silver- Light Lager
Heineken 0.0-Non-Alcoholic
Hi Noon Seltzer-Black Cherry, Peach
Redbridge-Sorghum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

~ TODAY'S DRAFTS ~

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

~ LOCAL DRAFTS ~

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



PRIVATE ROOMS AVAILABLE



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