

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

Fried Oysters

Fresh shucked, batter dipped, crisply fried, served with remoulade 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

SEASONAL SOUP

Oyster Stew

Oysters sauteed per order, cream, touch of Old Bay and our secret spices. Cup...9.99 Bowl...11.99

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

**Stressed backwards is... Desserts!
Make the healthy move to relieve your stress. Save room for one of our homemade desserts!**

FEATURED ENTREES

Prime Steak and Shrimp

10 oz. NY Strip & shrimp, over linguini with tomato, mushroom, green onion scampi sauce, onion rings, asparagus with béarnaise, and garlic toast ...41.99

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 Sauté

6 ounces Fresh Jumbo Lump Crab from Hoopers Island, gently sauteed in white wine lemon-butter sauce, shallots, and parsley. Served with garlic toast, and two sides ...39.99

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

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

COCKTAILS

Fisherman's Inn-fusions

Spicy Pineapple Margarita

Jalapeno & pineapple infused 1800 Silver Tequila, house margarita mix. 14

Summer Melon Crush

Cantaloupe & watermelon infused vodka with melon pieces, triple sec & sprite. 11

Painkiller

Sailor Jerry rum, pineapple juice, freshly squeezed orange juice, cream of coconut & nutmeg. 10

Mango Cosmo

Locally crafted (Del), 6 times distilled Steel Blu vodka, Cointreau, mango puree, cranberry juice, lime juice. 12

Apple Cider Margarita

Cuervo 1800 Silver Tequila, Grand Marnier, agave nectar, fresh apple cider and squeezed lime juice. Finished with a brown sugar rim. 13

Pumpkin Spiced Latte Martini

Espresso Vodka, Kahlua & Pumpkin Cream liqueur with a dollop of whipped cream and cinnamon sugar rim. 13

Cider House Press

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

Zacapa Dark & Stormy

Ron Zacapa No. 23 Rum atop Ginger Beer with a dash of lime juice 13

Featured Bottled Beer

Evo Jacques Au Lantern

This fall seasonal is an unfiltered amber ale brewed with pumpkin and spices.

Fish House White Sangria

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

CRAFT BREWS

Angry Orchard-Angry Cider

Devil's Backbone-Vienna Lager

Dogfish Head-90 Minute IPA

Dogfish Head-Citrus Squall

Evo Jacques Au Lantern

Evolution-Lot #3 IPA

Guinness-Stout Draught (Btl)

Heineken-Lager

Heineken Silver- Light Lager

Heineken 0.0-Non-Alcoholic

Hi Noon Seltzer-Peach, Pineapple

Modelo Especial-Pilsner-style Lager

Redbridge-Sorghum Gluten Free

Stella Artois-Belgian Pilsner

~ TODAY'S DRAFTS ~

Michelob Ultra, Yuengling Lager,

Blue Moon Belgian White Ale,

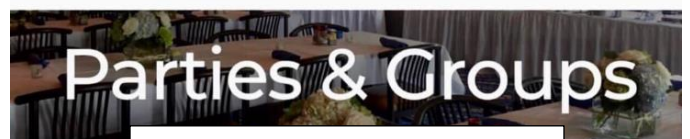
Sam Adams Octoberfest

~ LOCAL DRAFTS ~

Dogfish 60 IPA (Milton, DE),

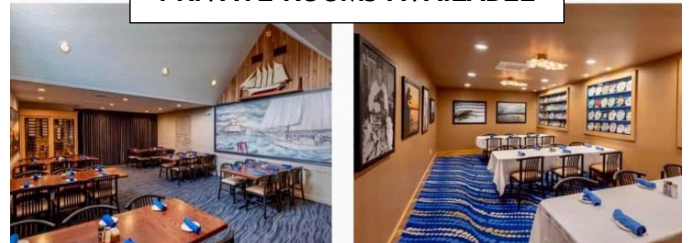
RAR Nanticoke Nectar

(Cambridge, MD)



Parties & Groups

PRIVATE ROOMS AVAILABLE



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