



TODAY'S SPECIALS

APPETIZERS



- G Oysters Rockefeller**
6 freshly shucked with chopped spinach, Pernod, finished with Hollandaise 19.99
- 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 20.99
- G Oysters Imperial**
4 freshly shucked topped with lump crab imperial and baked 21.99
- G Steamed Oysters**
1 dozen with melted butter 23.99
- G Oysters on the Half Shell**
6 freshly shucked served with cocktail sauce and lemon 17.99
- G Oysters Casino** 6 oysters with bacon, peppers, onions, and sprinkle of parmesan cheese 20.99
- G Baked Oyster Sampler**
2 Rockefeller, 2 Casinos, 2 Queen Anne 20.99

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FEATURED ENTREES

Carolina Flounder

Egg, garlic, parmigiana battered dipped pan-seared fresh flounder, two jumbo shrimp, jumbo lump Md crab meat, sundried tomatoes & leeks with a scampi butter cream sauce over black peppered rice pilaf...34.99

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...34.99

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

SEASONAL SOUP

Butternut Squash Crab Bisque

Fall butternut squash and lump crab meat with curry and dash of nutmeg.
Cup...8.99 Bowl...9.99

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

FROM THE GARDEN

Autumn Festival Salad

Mixed tender greens, dried apples, cranberries, Mandarin oranges, blueberries, apricots, smoked almonds, roasted gold & red Beets, chopped bacon, crumbled goat cheese with apple cider-Vermont maple & cranberry vinaigrette...18.99

Top with: Grilled Chicken Breast...10
Grilled Salmon...12
Grilled Gulf Shrimp...12
Broiled Mini Crab Cakes...20

COCKTAILS

Fisherman's Inn-fusion:

Autumn Spiced Sour

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

Pumpkin Mudslide

Pumpkin Cream liqueur, Bailey's, Kahlua & cream, caramel drizzle. 12

Pumpkin Egg Nog

Chef Paul's original recipe with bourbon & brandy. 9

Zacapa Dark & Stormy

Ron Zacapa No. 23 Rum atop Q ginger beer, dash blood orange bitters & lime juice. 13

S'Mores Coffee

Revel Stoke S'mores Whiskey & coffee topped with whipped cream, graham cracker, marshmallows and cocoa powder sprinkle. 10

Jameson Fall Burst

Jameson Orange Irish Whiskey, peach schnapps & strawberry puree with dashes of OJ, sour and ginger ale. 12

Cranberry Mule

Locally crafted (Del), 6 times distilled Steel Blu vodka, fresh squeezed lime, cranberry juice, Q ginger beer and cranberries. 11

Tennessee Cider Mule

Jack Daniels Whiskey, Amaretto, fresh apple cider, lime juice and Q ginger beer. 12

Fish House Red Sangria

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

CRAFT BREWS

Angry Orchard-Angry Cider

Athletic Hazy IPA- Non-Alcoholic

Devil's Backbone-Vienna Lager

Dogfish Head-90 Minute IPA

Dogfish Head-Citrus Squall

Evolution-Lot #3 IPA

Guinness-Stout Draught (Btl)

Heineken-Lager

Heineken Silver- Light Lager

Heineken 0.0-Non-Alcoholic

Hi Noon Seltzer - Lime, Peach,

Pineapple, Passion Fruit

Modelo Especial-Pilsner-style Lager

Redbridge-Sorghum Gluten Free

Stella Artois-Belgian Pilsner

Troeg's-The Mad Elf Belgian Dark Ale

~ TODAY'S DRAFTS ~

Michelob Ultra, Yuengling Lager,

Blue Moon Belgian White Ale,

Sam Adams Winter Lager

~ LOCAL DRAFTS ~

Cult Classic Strawberry Blonde,

Dogfish 60 IPA (Milton, DE),

RAR Nanticoke Nectar

(Cambridge, MD)



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