

HAPPY HOUR

at
**Fisherman's
Inn**

Nauti Mermaid Bar

Mon–Thur 4–6:30



From the Land

CLASSIC CHEESE PLANKS Crisply fried potato slices topped with cheddar cheese, Applewood smoked bacon and green onion; sour cream for dipping 8.99

NAUTI MERMAID CHILI Savory, hearty, homemade, beef and bean one-pot recipe. All with sour cream & cheddar jack cheese in a bread bowl 9.99

JUMBO PARTY TENDERS (4) Crispy fried boneless chicken, tossed in your choice of Boom Boom, Old Bay, Thai Chili or BBQ with cucumber slices and bleu cheese dressing 9.99

CHEESESTEAK SLIDERS (3) Shaved Prime Rib, provolone cheese, shredded lettuce, diced tomato, crispy fried onions, and hot pepper relish mayo 12.99

SONNY'S TENDERLOIN Pan seared beef topped with gorgonzola cream and haystack onions 14.99

From the Sea

CRAB DIP WITH PRETZEL NUGGETS Provolone & Fontina cheeses 16.99

ROCKFISH TACOS (2) Panko and sesame seed breaded, flash fried, 2 mini flour tortillas, homemade mango salsa, pickled red onion, cabbage slaw and chipotle cilantro aioli 10.99

OYSTERS ON THE HALF SHELL (4) Locals, house made cocktail sauce and lemon 11.99

OYSTER "SAMPLER" (1 ea) Baked Rockefeller, Casino, & Queen Anne 10.99

BEER STEAMED SHRIMP (½ lb) RAR Nanticoke Nectar Beer (Cambridge, MD), onions, Old Bay 11.99

PEI MUSSELS Leeks, saffron cream, garlic cheese toast for dipping 15.99

SHRIMP & SCALLOP SKEWER Grilled, served over house made creamy spinach risotto, basil oil drizzle 14.99

\$5 HOUSE SPIRITS:
New Amsterdam Vodka
Parrot Bay White
Monte Alban Repo
Seagrams VO Whiskey
Early Times Bourbon
Gordons Gin
J & B Scotch

\$7 Orange Crushes

\$2 off all glasses of wine

\$1 off all bottles & drafts

BEER

AMERICAN BOTTLES

Angry Orchard Hard Cider
Bud, Bud Light
Coors Light
Michelob Ultra
Miller Lite
Natural Light
Redbridge Gluten Free
High Noon Seltzers

IMPORTED BOTTLES

Corona, Corona Light
Heineken, Heineken 0 N/A
Stella Artois, Modelo Especial

MICROBREW BOTTLES

Selections change weekly from:
Dogfish Head (Milton, DE)
EVO (Salisbury, MD)

PINTS ON TAP

Dogfish Head 60 Minute IPA
Yuengling Amber Lager
Blue Moon Belgian Wheat
Sam Adams Seasonal
Michelob Ultra
RAR Nanticoke Nectar

Consuming raw or undercooked meats, poultry, shellfish or eggs may increase the risk of food borne illness, especially if the consumer has certain medical conditions.



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FISHERMAN'S INN FUSION
Ask about the current specially infused cocktail.

COCKTAILS

FRESH SQUEEZED CRUSHES Orange, Grapefruit, or Lemon 9.50 *Make any crush skinny with club soda*

FISH HOUSE RED SANGRIA Homemade, fresh fruit recipe, over ice glass...8 pitcher...27

FISHERMAN'S INN-FUSION: WINTER SPICED SOUR Apple & cinnamon infused Jim Beam bourbon shaken with sour and a Cabernet Sauvignon floater. Served with a cinnamon stick 12

BOURBON CRUSH Woodford Reserve Bourbon, fresh squeezed orange and lime juice, triple sec, with a splash of cranberry juice and ginger ale 14

TENNESEE CIDER MULE Jack Daniels Whiskey, Amaretto, fresh apple cider, lime juice and Q ginger beer 12

SPICED CRANBERRY PALOMA Cuervo 1800 Silver Tequila, cranberry juice, house margarita mix, fresh grapefruit and cinnamon 12

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

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

CIDER HOUSE PRESS Stoli Salted Karamel Vodka, squeezed lemon, apple cider, salted caramel rim 11

ADULT STRAWBERRY LEMONADE Skyy Strawberry Vodka, strawberry puree, fresh squeezed lemonade topped with Prosecco 9.50

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

BLOODY POINT BLOODY Kick it up with Absolut Peppar Vodka and our homemade Bloody Mary Mix rimmed with Old Bay 11

ZACAPA DARK & STORMY Ron Zacapa No. 23 Rum atop ginger beer, blood orange bitters & lime juice 13

NAUTI MERMAID Captain Morgan Spiced Rum, Don Q Coconut Rum, orange juice, pineapple juice and blue curaçao 9.50

TOP DECK MARGARITAS

Choose your tequila! 1.5 oz pour, fresh mix, Cointreau and Grand Marnier

Don Julio 1942 Anejo	40
Clase Azul Reposado	35
Cincoro Blanco	22
Casamigos Reposado	20
Patron Silver	19
1800 Silver	16