



COCKTAILS

Lavender Rickey

Fords Gin, fresh squeezed lime and lavender syrup topped with club soda, garnished with lime...11

Mango Cosmo

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

Springtime White Sangria

Homemade fresh fruit recipe over ice. Glass...8 Pitcher...27

Eastertide Mimosa

Torresella prosecco, coconut rum, pineapple juice and dash of grenadine...9

Honey Sweet Tea

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

SPIRIT FREE

Tickled Pink

Elderflower tonic, fresh grapefruit, fresh lime, club, rosemary...7

Lavender Fields

Fresh squeezed lemonade, lavender syrup, club soda...6

FEATURED WINE

SA Prum Essence Riesling

'21 Mosel, Germany. Bottle...38

BEER

CRAFT BOTTLES

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

Evolution-Rise Up Coffee Stout

Guinness-Stout Draught (Btl)

Heineken-Lager

Heineken 0.0-Non-Alcoholic

High Noon Seltzer - Lime, Passion Fruit

Modelo Especial-Pilsner-style Lager

Redbridge-Sorghum Gluten Free

Stella Artois-Belgian Pilsner

TODAY'S DRAFTS

Michelob Ultra, Yuengling, Blue Moon,

Sam Adams Cold Snap

Local: Dogfish 60, RAR Nanticoke Nectar

SOUP KETTLE

Oyster Stew ~ Bay Oysters, Cream, touch of Old Bay and secret spices Cup...9.99 Bowl...11.99

Shrimp Bisque ~ Velvety smooth & creamy.

Cup...8.99 Bowl...9.99

VEG OF DAY

Lemon Pepper Buttered Asparagus

OYSTER STARTERS

Oysters Rockefeller

6 freshly shucked with chopped spinach, Pernod, baked and finished with Hollandaise...19.99

Fried Oysters

Fresh shucked, batter dipped, crisply fried, served with remoulade sauce...17.99

Oysters "Queen Anne"

5 freshly shucked baked with lump crab dip, Smokehouse Bacon, cheddar-jack cheese...20.99

Oysters Imperial

4 fresh shucked half shells topped with lump crab imperial and baked...21.99

Steamed Oysters

1 dozen with melted butter...23.99

Oysters on the Half Shell

6 fresh shucked served with cocktail sauce and lemon...17.99

Oysters Casino

6 half shells with bacon, peppers, onions and a sprinkle of parmesan cheese...20.99

Baked Oyster Sampler

2 Rockefeller, 2 Casinos, 2 Queen Anne...20.99

ENTREES

Leg of Spring lamb

Slow roasted tender, fresh mint and dried apricots. Pan gravy with natural juices and braised carrots drizzled with cashew maple butter. Yukon gold mashed potatoes...32.99

Seafood Quiche & Salad

Maine lobster, jumbo lump crab meat, gulf shrimp and bay scallops baked in a Gruyere and Swiss cheese egg custard with wild mushrooms and leeks. Salad of baby spinach, chopped pickled egg, mushrooms, red onion, and chopped smoke house bacon. Sweet & sour blackberry vinaigrette...30.99

Ahi Tuna

Miso marinated and grilled, pineapple ginger teriyaki reduction, green onion toasted coconut rice, mango avocado salsa. Served with one side...32.99

Stuffed Scallops

Crab meat Imperial wilted spinach, lemon pepper seasoned and baked. Lobster sun dried tomato cream sauce and Parmesan risotto...33.99

Primo Crab Cake

5 oz All Jumbo Lump crab cake...No Filler!

Served with your choice of two sides.

Single...29.99 Double...49.99

DESSERTS

Robin's Homemade Assorted Danish Bread Pudding

Served warmed with our homemade vanilla Ice cream & topped with freshly made crème Anglaise...8.99

Carrot Cake

The Easter Bunny's favorite dessert! 8.99

Strawberry Shortcake

Vanilla yogurt pound cake topped with strawberries and fresh whipped cream...7.99