



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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FROM THE GARDEN

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

Antioxidant Salad

Mixed greens tossed with honey poppy seed dressing. Topped with candied pecans, goat cheese, strawberries & dried blueberries...16.95

Top salad with:

Grilled Chicken Breast...10

Grilled Salmon...12

Grilled Gulf Shrimp...12

Broiled Mini Crab Cakes...20

APPETIZERS

Hush Puppies Basket

10 hush puppies served with a maple honey dipping sauce...10.99

Seafood Stuffed Jalapeños

Panko breaded and fried. Crab, shrimp, scallops & cream cheese. Sides of Old Bay aioli & 1800 Strawberry Coconut Margarita sauce...15.99

SEASONAL SOUP

Tomato Basil w/Chicken & Rice

Rich and creamy, chicken and toasted rice.

Cup...7.99 Bowl...8.99

FEATURED ENTREES

**Replace one side for house salad +2.00*

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

Parmesan Fluke

Fresh fluke sautéed in a parmesan egg batter with shrimp & crab scampi, sundried tomato, mushrooms, and a layered eggplant parmesan napoleon
One Side*...35.99

COCKTAILS

No refunds on cocktails.



Fisherman's Inn-fusion:

Tropical Lemonade

Fresh strawberry, kiwi and pineapple infused Steel Blu vodka, homemade lemonade and muddled pineapple. 12

Pomegranate Paloma

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

Jameson Orange Crush

Jameson Orange Irish Whiskey, fresh squeezed OJ, triple sec and Starry. 12

Citrus Spritz

Steel Blu Grapefruit vodka, Aperol, orange bitters, Torresella prosecco and club soda 12

Nutella Espresso Martini

Jameson Cold Brew, Frangelico, Bailey's Chocolate Liqueur & a cocoa powder dusting. 12

Pineapple Upside-down Mimosa

Torresella prosecco, Don Q coconut rum, pineapple juice and dash of grenadine. 10

Creamsicle Crush

Captain Morgan rum, whipped vodka, triple sec, fresh squeezed OJ and whipped cream all shaken up. 11

Fish House White Sangria

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

FEATURED WINES

Movendo Moscato Frizzante style '21 Puglia, Italy. Glass...10 Bottle...38

Sabotage Cabernet Sauvignon

'16 Napa Valley. Bottle...68



SPIRIT FREE

Pomegranate Virgin Paloma

Pom, grapefruit juice, lime juice, agave nectar and club soda...7

Tickled Pink

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

Lavender Fields

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

Cranberry Mock Mule

Q ginger beer, fresh lime juice, mint, and cranberry juice...7

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

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 Lager, Blue Moon Belgian White Ale, Sam Adams Summer Ale

~ LOCAL DRAFTS ~

Dogfish 60 IPA
RAR Nanticoke Nectar