

# APPETIZERS



**SHELLFISH STEAMPOT** Littleneck clams, mussels and shrimp steamed in a white wine garlic herb broth. Served with garlic cheese toast for dipping 20.99

© **GORGONZOLA CHEESE SKINS** Crispy fried potato skins with creamy Gorgonzola sauce, applewood smoked bacon and boom-boom sauce 12.99

**CRAB PRETZEL** Fresh baked soft pretzel sticks topped with lump crab meat, four cheeses, green onion & Old Bay spice, baked golden brown 19.99

© **CRAB BALLS** Five mini crab cakes, broiled, served with remoulade sauce 21.99

**COCONUT SHRIMP** Four jumbo Gulf shrimp dipped in beer batter, rolled in coconut, fried golden and served with an orange, ginger dipping sauce 20.99

**HOT CRAB DIP** Lump crab meat, four cheeses, and Old Bay baked in a sour dough bread bowl 19.99

**FRIED CALAMARI** Lightly battered, flash fried and served with our homemade marinara 17.99

**SHRIMP & SCALLOP NACHOS** Gulf shrimp, bay scallops, melted cheddar & Monterey Jack cheeses, tri-color corn chips, salsa and sour cream 18.99

**FRIED GREEN TOMATO & CRAB STACK** Lump crab, sweet white corn, diced country ham and cream 18.99

**ROCKFISH "BITES"** Flash fried with sesame panko crumbs, drizzled with Hawaiian BBQ & Wasabi cream, pickled ginger and seaweed salad 12.99

© **BLACK PEPPER SEARED RARE TATAKI TUNA** Thinly sliced sashimi style with pickled ginger, seaweed salad, avocado and soy ponzu sauce for dipping. (rare only) 19.99

**SHRIMP QUESADILLA** Shrimp, scallions, mild chiles, cheddar/Monterey Jack in a soft flour tortilla, cilantro with homemade salsa and sour cream 18.99

© **STEAMED SHRIMP** Peel and eat ~ wild caught Gulf shrimp, Old Bay seasoned with homemade cocktail sauce 1/2 pound 14.99 1 pound 25.99

**POT STEAMED MUSSELS** Prince Edward Island mussels simmered in white wine, garlic and extra virgin olive oil, served with garlic cheese toast for dipping 18.99

**STEAMED LITTLENECK CLAMS** 18 sweet tender littlenecks steamed open in a white wine garlic herb broth, served with garlic cheese toast for dipping 18.99

# SEAFOOD

**NO SUBSTITUTIONS. Hot rolls and butter served upon request. Entrées include a choice of two sides, replace one side for a house salad additional 2.00**

**BROILED SEAFOOD TRIO** Two jumbo lump crab imperial stuffed shrimp, sea scallops and jumbo lump crab cake 44.99

**FRIED SEAFOOD FEAST** Lump crab cake, jumbo shrimp, sea scallops, and flounder fillet 44.99

© **BAKED JUMBO LUMP CRAB IMPERIAL** Our Signature Dish—lump crab meat topped with our delightfully creamy imperial sauce 41.99

**CRAB CAKES** Two homemade Eastern Shore crab cakes, deep fried golden or perfectly © broiled 39.99

© **SEAFOOD NORFOLK SAUTÉ** Bountiful array of fresh caught scallops, large gulf shrimp and jumbo lump crab meat sautéed in white wine butter sauce 43.99

**ATLANTIC SEA SCALLOPS** Broiled with buttery bread crumbs OR panko breaded & deep fried 33.99

© **BROILED STUFFED SHRIMP** Four jumbo Gulf shrimp stuffed with lump crab imperial and baked golden brown 36.99

**COCONUT SHRIMP** Six jumbo Gulf shrimp dipped in beer batter, rolled in coconut, fried golden and served with an orange-ginger dipping sauce 30.99

**FRIED JUMBO GULF SHRIMP** Six jumbo shrimp, split and hand breaded, fried golden brown 30.99

© **PLANK ROASTED SALMON** Fresh North Atlantic salmon fillet basted with a brown sugar and mustard glaze baked on a cedar plank 29.99

© **ATLANTIC SALMON FILLET** Fresh caught, choice of blackened or lightly seasoned and grilled 28.99 add lump crab imperial and baked golden brown 38.99

© **FLOUNDER FILLET** Choose panko breaded and fried OR broiled with butter and seasonings and finished with a lemon chive beurre blanc 28.99

© **STUFFED FLOUNDER** Flounder fillet with lump crab imperial baked golden brown 37.99

© **CHICKEN CHESAPEAKE** Sautéed boneless breast topped with lump crab imperial and baked golden brown 32.99

## 5 CHOICE CHESAPEAKE BAY ROCKFISH

Local Striped Bass, please choose one:

**Hand Breaded and Deep Fried** 30.99

© **Blackened**, topped with pineapple mango salsa 30.99

© **Broiled** and topped with lemon butter sauce 30.99

**Tidewater Style** with lump crab, country ham, corn, and cream atop fried green tomatoes 41.99

© **Imperial Style** topped with lump crab imperial and baked golden brown 41.99

# LOBSTER TAIL

© **BROILED 5 OZ COLD WATER LOBSTER TAIL**

Single with drawn butter 29.99

Single stuffed with Lump Crab Imperial 39.99

Twins with drawn butter 56.99

Twins stuffed with Lump Crab Imperial 73.99

# LAND & SEA COMBOS

Choose your beef and seafood combination:

© **PRIME RIB** 12 oz. slow roasted Prime Rib 46.99

© **FILET MIGNON** 6 oz. grilled to perfection 49.99

© Stuffed Shrimp (2) Crab Cake  
Broiled Sea Scallops © Lump Crab Imperial

© Broiled 5 oz Cold Water Lobster Tail add 12.00

© Lobster Tail Stuffed with Lump Crab Imperial add 22.00

# BEEF

© **PRIME RIB OF BEEF AU JUS** USDA Choice Black Angus grain fed beef aged a minimum of 21 days. Slowly roasted in our specially built oven to the peak of tenderness. Served with horseradish cream sauce. Admiral Cut 16 oz. 40.99 Captain Cut 12 oz. 34.99

© **FILET MIGNON** 8 oz. center cut grilled to melt-in-your-mouth tenderness. 39.99

**SONNY'S FILET MIGNON** 8 oz. center cut filet, grilled to your temp then topped with gorgonzola cream and haystack onions 40.99

© **FILET "OSCAR"** 6 oz. Filet Mignon topped with our finest jumbo lump crabmeat, steamed asparagus, mashed potatoes and Bernaise sauce 46.99

# SIDES

French Fries 3.99

Applesauce 3.99

Vegetable of the Day 3.99

Stewed Tomatoes 3.99

Coleslaw 3.99

House Salad 5.99

Sautéed Green Beans with Bacon and Onions 3.99

Baked Potato 3.99

Mashed Potatoes 3.99

Top a Baked or Mashed Potato with Cheese 1.00 or Bacon 1.00

© Denotes a gluten free item.

We use trans-fat free soybean oil in our fryers.

# SOUPS

	cup	bowl
© <b>VEGETABLE CRAB SOUP</b>	6.99	7.99
<b>CREAM OF CRAB SOUP</b>	8.99	9.99
<b>HALF &amp; HALF</b>	7.99	8.99
<i>Cream of Crab topped with Vegetable Crab</i>		
<b>OYSTER STEW</b>		
oysters sautéed per order, cream, touch of Old Bay and our secret spices		
	9.99	11.99

# SALADS

© **WEDGE** Crisp iceberg lettuce topped with bleu cheese dressing, crisp apple wood bacon, fresh tomato and crumbled Gorgonzola 11.99

**CAESAR** Crisp romaine, freshly grated parmesan cheese, homemade toasted cheese croutons tossed with our signature dressing 11.99

**GARDEN** Crisp iceberg and romaine lettuces, grape tomatoes, shredded carrots, sliced cucumbers and homemade toasted cheese croutons with choice of dressing 9.99

**ADD your favorite topper to above salads:**

© Grilled Chicken Breast 10.

© Grilled Atlantic Salmon 12.

© Grilled Jumbo Shrimp (4) 12.

© Broiled Mini Crab Cakes (4) 20.

# SALAD DRESSINGS

Pepper Parmesan

Bleu Cheese

Ranch

Thousand Island

Honey Mustard

Balsamic Vinaigrette

Low Fat Italian

French

Oil & Vinegar (Red Wine or Balsamic)

# PASTA

Served with house salad and garlic toast.

**TENDERLOIN TIPS** Maker's Mark Bourbon enhanced demi-glace, cipollini onions, shallots, wild mushrooms, creamy aged parmesan risotto 33.99

**SHRIMP & SCALLOP KABOBS** Saffron-chardonnay cream, leeks, creamy spinach risotto, and basil oil drizzle 34.99

**SHRIMP SCAMPI** Jumbo Gulf shrimp sautéed with olive oil and roasted garlic finished in a white wine butter sauce over linguini 33.99

**SEAFOOD ALFREDO** A blend of double cream, romano cheese, jumbo gulf shrimp, sea scallops, and jumbo lump crabmeat tossed with linguini 34.99

**CHICKEN PARMIGIANA** Breaded and sautéed breast, homemade plum tomato sauce, and fontina cheese over linguini, fresh grated parmesan 28.99

**VEGETARIAN PASTA PRIMAVERA** Asparagus, green beans, onions, grape tomatoes, sliced red peppers, and sweet corn, sautéed with olive oil and roasted garlic over linguini 23.99

**BEVERAGES** 3.99 ~ with free refills

Fresh Brewed Unsweetened Iced Tea

Pepsi

Diet Pepsi

Mountain Dew

Sierra Mist

Dr. Pepper

Ginger Ale

Mug Root Beer

Brisk Raspberry Iced Tea

Coffee: Local Fresh Brewed Rise Up ~ Regular or Decaf  
Hot Teas: English Breakfast, Green Tea, Decaffeinated

**SPECIALTY BEVERAGES** ~ no free re-fills

Fresh Squeezed Lemonade 3.99

Fresh Squeezed Arnold Palmer 3.99

Milk or Hershey Chocolate Milk 3.49

Hot Chocolate with Whipped Cream 3.99

Acqua Panna Italian Spring Water 1/2 liter 3.99

San Pellegrino Italian Sparkling Water 1/2 liter 3.99

**A 20% gratuity will be added to parties of 6 or more.**

**To ensure timely and efficient service for all guests split checks will be limited to 6 per party.**

**If you desire separate checks, please inform your server at the beginning of meal.**

**Thank you for your understanding.**

# WINE

## WHITES

bin#		glass	bottle
	Sparkling, Chandon Brut, CA (split)		13
195	Veuve Clicquot Brut Yellow Label		95
200	Prosecco, Torresella, Italy	8	30
201	Moscato, Movendo 'Frizzante' '21 Puglia, Italy	10	38
202	Moscato d'Asti, Ceretto '21, Piedmont, Italy		42
203	Riesling, Relax '21, Germany	9	34
	Pinot Grigio, Caposaldo '22, Italy	9	
210	Pinot Grigio, Barone Fini '22, Italy		34
211	Pinot Grigio, Santa Margherita '22, Italy	15	58
215	Rosé, Banfi Cantine '22, Tuscany	10	38
216	Rosé, H & B Chateaufeuf Du Pape '21, Provence, France		42
218	White Zinfandel, Beringer '20, St. Helena, CA	8	30
220	Sauvignon Blanc, Matua '22, N.Z.	10	38
221	Sauvignon Blanc, Kim Crawford '22, N.Z.		42
222	Sauvignon Blanc, Honig '22, Napa	14	54
	Chardonnay, Stone Cellars '21, CA	8	
230	Chardonnay, Josh Cellars '22, Sonoma	10	38
232	Chardonnay, La Crema, '22 Monterey, CA		42
233	Chardonnay, Mer Soleil Reserve '21, Santa Lucia Highlands, CA		44
234	Chardonnay, Sonoma-Cutrer '21, Russian River	14	54
235	Chardonnay, Frank Family '21, Carneros, CA		66
236	Chardonnay, Rombauer '21, Napa		74
237	Chardonnay, Cakebread Cellars '21, Napa		82

## REDS

bin#		glass	bottle
310	Pinot Noir, Mark West Black '21, CA	10	38
312	Pinot Noir, Chalk Hill '21, Sonoma		58
313	Pinot Noir, Belle Glos Balade '21, Santa Rita Hills		66
315	Merlot, Noble Vines '21, CA	9	34
320	Merlot, Alexander Valley '20, Sonoma		44
325	Merlot, Duckhorn '19, Napa Half Bottle		52
330	Malbec, Gascon '21, Argentina	10	38
360	Blend, Columbia '19, WA	10	38
362	Blend, Pessimist '21, Paso Robles, CA		52
364	Blend, Orin Swift Papillon '20, Napa Valley		110
365	Petit Sirah, Stags' Leap '19, Napa Valley		74
370	Cabernet Sauvignon, Charles & Charles '20, WA	10	38
372	Cabernet Sauvignon, DECOY by Duckhorn '20, Sonoma	15	58
373	Cabernet Sauvignon, Beringer Knights Valley '19, Napa		66
375	Cabernet Sauvignon, Far Niente "Post & Beam" '21, Napa Valley		94
376	Cabernet Sauvignon, Caymus '21, Napa		110

Vintages may be subject to change. Any unfinished bottle of wine may be re-corked and bagged to take to hotel if walking and if driving the rear-most seat of car or trunk.

## SPIRIT FREE COCKTAILS

**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

**A 20% gratuity will be added to parties of 6 or more.**

**To ensure timely and efficient service for all guests split checks will be limited to 6 per party.**

**If you desire separate checks, please inform your server at the beginning of meal.**

**Thank you for your understanding.**

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. Please notify your server of any food allergies.

# COCKTAILS

## FISHERMAN'S INN-FUSION: SPICY PINEAPPLE MARGARITA

Jalapeno and pineapple infused 1800 Silver Tequila, house margarita mix, with tajin rim 13

## FRESH SQUEEZED CRUSHES

Orange, Grapefruit, or Lemon 10  
*Make any crush skinny with club soda*

## FISH HOUSE WHITE SANGRIA

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

## NAUTI MERMAID

Captain Morgan Spiced Rum, Don Q Coconut Rum, orange juice, pineapple juice and blue curaçao 10

## A SHORE THING

Don Q Coconut Rum, fresh berries, fresh squeezed lime and agave nectar topped with ginger ale in a mason jar 10

## CREAMSICLE CRUSH

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

## LAVENDER RICKEY

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

## BLOODY POINT BLOODY

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

## ADULT STRAWBERRY LEMONADE

Skyy Strawberry Vodka, strawberry puree, fresh squeezed lemonade topped with Prosecco 10

## CRANBERRY LIME CRUSH

Deep Eddy Lime Vodka, fresh squeezed lime, cranberry juice, simple syrup and club soda 10

## BIKINI MARTINI

Steel Blu Orange Vodka, fresh squeezed orange, pineapple, and grenadine 10

## MANGO COSMO

Locally crafted (DE), 6 times distilled Steel Blu vodka, Cointreau, mango purée, cranberry juice, lime juice 11

## HONEY SWEET TEA

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

## BOURBON CRUSH

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

## STRAWBERRY COCONUT MARGARITA

1800 Coconut tequila, strawberry puree, homemade margarita mix, toasted coconut rim and strawberry garnish 12

## TOP DECK MARGARITAS

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

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

## LITE FARE

### SINGLE CRAB CAKE PLATTER ~ Homemade award winning crab cake, fried or

☺ broiled served with one side 22.99 Replace side with house salad additional 2.00

### CRAB CAKE SANDWICH ~ Homemade award winning crab cake, fried or

broiled, on a sandwich roll with lettuce, tomato, pickles and french fries 22.99

### HOT CRAB MELT ~ Lump crab imperial and sliced tomato on Ciabatta bread

topped with melted fontina and provolone cheese, and french fries 22.99

### FRIED OYSTER SANDWICH ~ Fresh shucked bay oysters, lightly breaded,

deep fried golden brown on brioche roll, lettuce, tomato & french fries 21.99

### SALMON BLT ~ Grilled or blackened, bacon, lettuce, tomato, side of honey

grain mustard aioli and kettle chips. Choice of toasted bread 18.99

### FISH & CHIPS ~ Flaky white Cod fillets, batter dipped, crispy golden fried, with

a side of malt vinegar, french fries and cole slaw 19.99

### SHRIMP SALAD SANDWICH ~ Our famous recipe made daily with a touch of

Old Bay, lettuce, tomato on choice of bread, pickles and french fries 18.99

### SHRIMP SALAD PLATE ~ Our famous salad, stuffed in a Roma tomato crown

over a mix of spring lettuces with sliced cucumbers and pickled red onions. Served with assorted crackers 19.99

### GRILLED MARINATED CHICKEN CLUB ~ 6 oz. boneless, skinless breast,

Applewood smoked bacon, green leaf lettuce, vine ripe tomato on your choice of bread or toast, with a side of Old Bay aioli and kettle fried chips 17.99

### STACKED DOUBLE HAMBURGER ~ Grilled twin fresh ground Angus patties

on a toasted brioche roll, green leaf lettuce and vine ripe tomato. Pickles and french fries. 15.99

*Add choice of American, Swiss, cheddar-jack, bleu, or provolone/fontina cheese. 1.00*

*Applewood smoked bacon 2.00*

## SIDES

Applesauce 3.99 French Fries 3.99 Vegetable of the Day 3.99

Stewed Tomatoes 3.99 Coleslaw 3.99 House Salad 5.99

Sautéed Green Beans with Bacon and Onions 3.99 Baked Potato 3.99

Mashed Potatoes 3.99 ~ *Top a Baked or Mashed Potato with Cheese 1.00 or Bacon 1.00*

## SALAD DRESSINGS

Pepper Parmesan Bleu Cheese Ranch Thousand Island Honey Mustard

Balsamic Vinaigrette Low Fat Italian French Oil & Vinegar (Red Wine or Balsamic)