



## TODAY'S SPECIALS

### APPETIZERS

#### Fried Oysters

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

#### 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

### FROM THE GARDEN

#### Sunny Season Salad

Arcadian mix, pineapple, watermelon, cantaloupe, white grapes, blueberries, strawberries, mandarin oranges, feta cheese, candied cashews.

Orange honey ginger vinaigrette...18.99

#### Antioxidant Salad

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

#### Top salad with:

Grilled Chicken Breast...10

Grilled Salmon...12

Grilled Gulf Shrimp...12

Broiled Mini Crab Cakes...20

### SEASONAL SOUP

#### Cream of Wild Mushroom

Rich & creamy.  
Cup...5.99 Bowl...6.99

### FEATURED ENTREES

*\*Replace one side for house salad +2.00*

#### Peppercorn Encrusted Filet Mignon

8 oz. grilled topped with a cognac cream sauce; au gratin potatoes & honey glazed artisan carrots...42.99

#### Fried Local Bay Oysters

Fresh shucked, lightly battered, and crisp fried. Served with your choice of two sides\*...34.99

#### Skewer of the Sea

Tuna, shrimp & swordfish skewered with peppers, onions, pineapple over Caribbean style coconut rice finished with a sweet pepper marmalade. Choice of one side\*...34.99

#### Chilean Sea Bass

Buttered cracker baked Chilean sea bass, Meyers lemon garlic butter sauce, au gratin potatoes, honey glazed artisan carrots...36.99

#### 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

# COCKTAILS

*No refunds on drinks*

## Violet Lemonade

McQueen and the Violet Fog gin (hibiscus flower & berry flavors), blackberries, strawberries & house-made lemonade. 10

## 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

## Blueberry Lavender Mojito

Bacardi rum, muddled fresh blueberries, mint, lime juice, lavender syrup and club soda. 11

## Fish House White Sangria

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

## Fisherman's Inn-Fusion

### Spicy Pineapple Margarita

Jalapeno & pineapple infused 1800 Silver Tequila, house margarita mix, tajin rim. 13

# FEATURED WINES

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

## SA Prum Essence Riesling

'21 Mosel, Germany. Bottle...38

## Sabotage Cabernet Sauvignon

'16 Napa Valley. Bottle...68

# CRAFT BREWS

Angry Orchard - Angry Cider

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

High Noon Seltzer - Lime, Passion Fruit

Modelo Especial - Pilsner-style Lager

Pacifico - Mexican pilsner-style

Redbridge - Sorghum Gluten Free

Stella Artois - Belgian Pilsner

## ~ NON-ALCOHOLIC ~

*Athletic Hazy IPA*

*Heineken 0.0*

## ~ TODAY'S DRAFTS ~

Michelob Ultra, Yuengling Lager,

Blue Moon Belgian White Ale,

Sam Adams Summer Ale

## ~ LOCAL DRAFTS ~

Dogfish 60 IPA

RAR Nanticoke Nectar

