



**HAPPY HOUR**

**Mon–Thur 4–6:30**

## From the Land

**JUMBO MEATBALLS** (2) Basil marinara, dollop of ricotta and toasted crostini 11.99

**BOW TIE CARBONARA** Parmesan, ham, peas, shallots. Parmesan Romano cream sauce 11.99

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

**FRUIT & CHEESE PLATE** Chef's choice. Shallot peach marmalade, crostini 14.99

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

## From the Sea

**ROCKFISH TACOS** Panko and sesame seed breaded, flash fried, 2 mini flour tortillas, homemade mango salsa, pickled red onion, cabbage slaw and chipotle cilantro aioli 11.99

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

**MARINATED GRILLED ASPARAGUS WITH CRAB** Boursin herb cheese, citrus olive oil, smokehouse bacon, jumbo lump crab garnish 14.99

**SHRIMP & SCALLOP SKEWER** Grilled, served over house made creamy spinach risotto, orange marmalade glaze 14.99

**SEAFOOD STUFFED JALAPEÑOS** Panko breaded and fried 15.99

**CRABBY CHEESE POTATO PLANKS** Crab dip, cheddar, green onion, bacon 17.99

**BOMBAY GIN CURED SALMON** Pickled egg, lemon pepper sour cream, shallots, fried capers, toasted baguette, sautéed banana peppers 17.99

**OLD BAY SALMON CAKES** Mix greens bed, cucumber and shaved red onion slaw, lemon dill vinaigrette 17.99

**\$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 your server about our current house-crafted infused cocktail.

**COCKTAILS**

**FRESH SQUEEZED CRUSHES**

Orange, Grapefruit, or Lemon 9.50  
*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 curacao 9.50

**A SHORE THING** Don Q Coconut Rum, fresh berries, fresh squeezed lime and agave nectar topped with ginger ale in a mason jar 9.50

**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 9.50

**CRANBERRY LIME CRUSH** Deep Eddy Lime Vodka, fresh squeezed lime, cranberry juice, simple syrup and club soda 9.50

**BIKINI MARTINI** Steel Blu Orange Vodka, fresh squeezed orange, pineapple, and grenadine 11

**MANGO COSMO** Locally crafted (DE), 6 times distilled Steel Blu Vodka, Cointreau, mango puree, cranberry juice, lime juice 11

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

**ANGELBERRY SOUR** Angel's Envy bourbon, sour, raspberries and blueberries 14

**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

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