

HAPPY HOUR

at
**Fisherman's
Inn**

Nauti Mermaid Bar

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 with 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

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

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

\$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
Athletic Hazy IPA N/A

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

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

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

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