

# 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 ½ 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 buerre 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*

# 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> |      |      |

# 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

© **SUNNY SEASON SALAD** Arcadian mix, pineapple, watermelon, cantaloupe, white grapes, blueberries, strawberries, mandarin oranges, feta cheese, candied cashews. Orange honey ginger vinaigrette 18.99

**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

Ranch

Honey Mustard

Low Fat Italian

Oil & Vinegar (Red Wine or Balsamic)

Bleu Cheese

Thousand Island

Balsamic Vinaigrette

French

# PASTA

Served with house salad and garlic toast.

**TENDERLOIN TIPS** Maker’s Mark Bourbon enhanced demi-glaze, 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 ½ liter 3.99

San Pellegrino Italian Sparkling Water ½ 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 Chateaufneuf 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 curacao 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) |               |





### SIDES

French Fries  
Applesauce  
Vegetable of the Day  
Mashed Potatoes

### ~ Meals ~

Cheese Pizza .....5.99

Pasta & Meatballs in Marinara Sauce.....6.99

Macaroni & Cheese  .....4.99

The following meals include 1 side.  
Replace side for a house salad for an additional 2.00

All Beef Hot Dog.....5.50

Cheeseburger.....6.99

Grilled Cheese Sandwich .....4.99

Fried Shrimp .....7.99

Hand Breaded Chicken Tenders with  
Honey Mustard Sauce .....6.99

Fish Sticks .....6.99

# Fisherman's Inn

## Lil' Mates Menu

**12 Years and under**

### ~ Drinks ~

**Following drinks are 3.99 with free refills:**

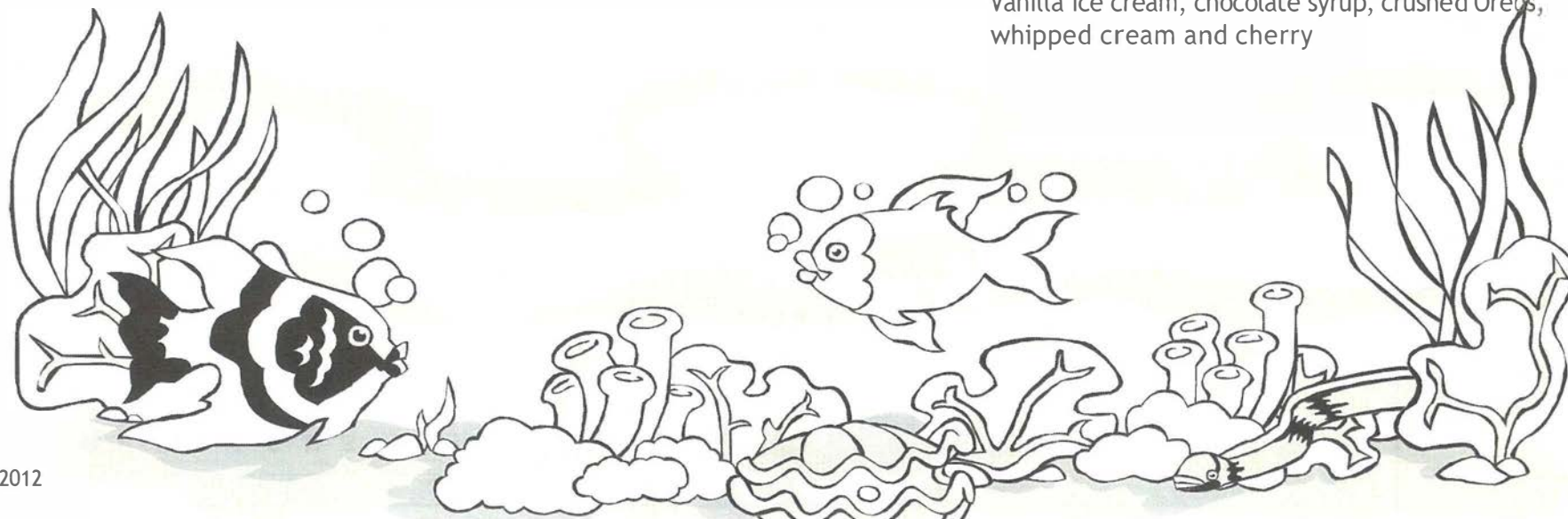
|                       |                          |
|-----------------------|--------------------------|
| Fresh Brewed Iced Tea | Brisk Raspberry Iced Tea |
| Pepsi                 | Diet Pepsi               |
| Mountain Dew          | Sierra Mist              |
| Dr. Pepper            | Ginger Ale               |
| Mug Root Beer         |                          |

**Other drinks with no free refills**

Milk OR Hershey's Chocolate Milk 3.49  
Mott's Apple Juice 3.99  
Kiddie Cocktail (Shirley Temple) 3.99  
Hot Chocolate with whipped cream 3.99

### ~ Dessert ~

Oreo Cookie Sundae ..... 4.99  
Vanilla ice cream, chocolate syrup, crushed Oreos,  
whipped cream and cherry



# **DESSERT SPECIALS & AFTER DINNER SPIRITS**

## **STRAWBERRY SHORTCAKE**

Vanilla yogurt pound cake topped with strawberries and fresh whipped cream...7.99

## **COCONUT CREAM PIE - Our Best Seller!**

Homemade pie crust filled with coconut mousse and toasted coconut  
plated on a salted caramel sauce drizzle and whipped cream...8.99

## **ROBIN'S FAMOUS HOMEMADE BREAD PUDDING**

Served warm, with homemade vanilla ice cream, topped with fresh whipped cream and sauce...8.99  
Ask your server for today's flavor.

## **CLASSIC CRÈME BRULEE**

Baked creamy custard topped with caramelized sugar crust...7.99

## **MISSISSIPPI MUD PIE**

Homemade Oreo cookie crust filled with our rich coffee ice cream,  
topped with chocolate fudge, toasted almonds, and whipped cream...8.99

## **TRADITIONAL NY STYLE PLAIN CHEESECAKE**

Add homemade raspberry puree, chocolate, or strawberry sauce...8.99

## **COOKIES & CREAM SMITH ISLAND STYLE CAKE**

12 perfect layers with decadent frosting and Oreo pieces...8.99

## **HOT FUDGE SUNDAE**

Choice of two scoops of our homemade ice cream, hot fudge, whipped cream, sprinkles and a cherry...6.99

## **OLD FASHIONED ROOT BEER FLOAT**

Mug Root Beer, homemade vanilla bean ice cream, topped with whipped cream...6.99

## **BROWNIE SUNDAE**

Ghirardelli triple chocolate chip loaded brownie, served warm with hot fudge, whipped cream,  
sprinkles, and topped with a cherry. Served with the ice cream scoop of your choosing...8.99

## **HOMEMADE ICE CREAM**

**\* Chocolate \* Vanilla Bean \* Coffee \* Caramel Pecan \* Cookies N' Cream \***

**\*Toasted Coconut \* Coffee &Twix Bar**

One Scoop...3.50 ~ Two scoops...5.99

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**Nutella Espresso Martini ~** Jameson Cold Brew, Frangelico, Bailey's Chocolate Liqueur & a cocoa powder dusting. 12

**Snickertini ~** Stolli Salted Caramel Vodka, Bailey's Irish cream, Bailey's Chocolate liqueur, Amaretto DiSaronno,  
cream, caramel & Ghirardelli chocolate rim. 12

## **AFTER DINNER CORDIALS**

Grand Marnier   Bailey's Irish Cream   RumChata   B&B   Amaretto DiSaronno   10-year Port Wine  
Courvoisier VSOP   Hennessy   Sambuca   Remy Martin   Chamborde   Frangelico   Tuaca

## **SINGLE MALT SCOTCHES**

The Glenlivet (12 yrs) - Macallan (12 yrs)

4.14.24

