



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

Antioxidant Salad

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

Sunny Season Salad

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

Top salad with:

Grilled Chicken Breast...10

Grilled Salmon...12

Grilled Gulf Shrimp...12

Broiled Mini Crab Cakes...20

SEASONAL SOUP

Classic French Onion

Caramelized onions simmered in a savory beef broth finished with seasoned croutons, topped with Gruyere & Provolone cheeses. Crock...9.99

FEATURED ENTREES

**Replace one side for house salad +2.00*

Fried Local Bay Oysters

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

Blackened Red Snapper

Grilled Cajun style served over red beans & rice with a sautéed shoestring medley finished with a Crab and Crawfish Étouffée gravy...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

You can't buy happiness, but you can buy dessert and that's kind of the same thing! Save room for our home-made selections:

STRAWBERRY SHORTCAKE, COCONUT CREAM PIE, ROBIN'S BREAD PUDDING, BROWNIE SUNDAE, CLASSIC CRÈME BRULEE, MISSISSIPPI MUD PIE, NY STYLE CHEESECAKE, HOMEMADE ICE CREAM, HOT FUDGE SUNDAE, ROOT BEER FLOAT

COCKTAILS

No refunds on drinks

Fisherman's Inn-Fusion

Spicy Pineapple Margarita

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

Mango Spicy Spritzer

Jalapeno & pineapple infused 1800 Silver Tequila, mango puree, house margarita mix, prosecco. 13

Blueberry Lavender Mojito

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

Jameson Orange Crush

Jameson Orange Irish Whiskey, fresh squeezed OJ, triple sec and Starry. 12

Key Lime Crush

Don Q coconut rum, RumChata, fresh squeezed lime juice and lemon-lime soda, graham cracker rim. 11

Pineapple Upside-down Mimosa

Torresella prosecco, Don Q coconut rum, pineapple juice and dash of grenadine. 10

Violet Lemonade

McQueen and the Violet Fog gin (hibiscus flower & berry flavors), blackberries, strawberries & fresh squeezed lemonade. 10

Watermelon Basil Lemonade

Steel Blu Lemon vodka, fresh watermelon and basil with fresh squeezed lemonade. 11

Fish House White Sangria

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

FEATURED WINES

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

SA Prum Essence Riesling

'21 Mosel, Germany. Bottle...38

J Vineyards Chardonnay

'22 Russian River Valley. Bottle...46

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

