



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...16.99

Sunny Season Salad

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

Top salad with:

Grilled Chicken Breast...10

Grilled Salmon...12

Grilled Gulf Shrimp...12

Broiled Mini Crab Cakes...20

SEASONAL SOUP

Lemon Chicken Soup

With toasted pasta, onion, carrots, spinach & egg drop.
Cup...6.99 Bowl...7.99

FEATURED ENTREES

**Replace one side for house salad +2.00*

Maryland Crab Sauté

6 ounces fresh jumbo lump crab from Hoopers Island, gently sauteed in white wine lemon-butter sauce, shallots, and parsley. Garlic toast and two sides*...39.99

Tempura Lobster Risotto

Tempura fried lobster tail over crab & shitake mushroom risotto with seaweed salad, Asian white sauce & fried Brussels sprouts garnish...38.99

Fried Local Bay Oysters

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

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

**Give your dining experience
the finale it deserves!
Save room for one our home-
made dessert selections.**

COCKTAILS

No refunds on drinks

Fisherman's Inn-Fusion

Spicy Pineapple Margarita

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

Bacon Bloody

Bacon vodka, house Bloody Mix. Rimmed with Old Bay & garnished with bacon, celery and olive. 12

Blueberry Lavender Mojito

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

Nauti Surfer

Amaretto Disaronno, Steel Blu Vodka shaken with lime, pineapple & pomegranate juices. 11

Toasted Key Lime Martini

Deep Eddy lime, liquor 43, fresh squeezed orange, house-made coconut foam and shaved toasted coconut topping. 11

Watermelon Basil Lemonade

Steel Blu Lemon vodka (locally crafted 6 times distilled), 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

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, Black Cherry

Modelo Especial - Pilsner-style Lager

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

