

TODAY'S SPECIALS

APPETIZERS

Tuna Ceviche

Ahi tuna tossed with leche de Tigre, diced onion, orange poached diced sweet potatoes, micro cilantro, ponzu served with tortilla & plantain chips. White fish garnish...18.99

Hush Puppies Basket

10 hush puppies served with a pure Vermont maple & grade A 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

Fried Oysters

Freshly shucked, batter dipped, crisply fried, served with remoulade sauce...17.99

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

New England Clam Chowder

Rich and creamy with potatoes and bacon.
Cup...6.99 Bowl...7.99

TODAY'S VEGETABLE

Corn on Cob: Fresh, local from Lowery's Farm

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

Chesapeake Bay Soft Shell Crab Platter

Lightly floured & deep-fried crisp OR sautéed in flour and Old Bay and finished with a drizzle of lemon butter sauce. Choice of two sides*.

Single order (2)...21.99 Double order (4)...39.99

Stuffed with our lump crab imperial:

Single stuffed (2)...31.99 Double stuffed (4)...54.99

Halibut En papillote

Alaskan halibut herb citrus marinated wrapped in buttered parchment paper with lump crab meat, asparagus, baby carrots, sweet corn, fingerling potatoes, and tomatoes in a lemon herb butter One side choice*...37.99

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

COCKTAILS

No refunds on alcoholic drinks

Fisherman's Inn-Fusion

Spicy Pineapple Margarita

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

Blueberry Lavender Mojito

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

Cocomojito

Bacardi & Don Q Coconut rums, Coco Lopez, fresh lime juice & simple syrup. Toasted coconut rim. 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



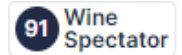
FEATURED WINES

Movendo Moscato Frizzante style

'21 Puglia, Italy. Glass...10 Bottle...38

Robert Mondavi Maestro Red Blend

'18 Napa Valley. Bottle...62



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 - Pineapple, Black Cherry

Modelo Especial - Pilsner-style Lager

Redbridge - Sorghum Gluten Free

Stella Artois - Belgian Pilsner

Surfside Iced Tea & Lemonade (half/half)

~ 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