



APPETIZERS



- G **Oysters Rockefeller**
6 freshly shucked with chopped spinach, Pernod, finished with Hollandaise 19.99
- Fried Oysters**
Freshly shucked, batter dipped, crisply fried, served with remoulade sauce 17.99
- G **Oysters "Queen Anne"**
5 freshly shucked baked with lump crab, applewood bacon, cheddar-jack cheese 20.99
- G **Oysters Imperial**
4 freshly shucked topped with lump crab imperial and baked 21.99
- G **Steamed Oysters**
1 dozen with melted butter 19.99
- G **Oysters on the Half Shell**
6 freshly shucked served with cocktail sauce and lemon 13.99
- G **Oysters Casino** 6 oysters with bacon, peppers, onions and sprinkle of parmesan cheese 20.99
- G **Baked Oyster Sampler**
2 Rockefeller, 2 Casinos, 2 Queen Anne 20.99

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Nauti Wings

8 wings baked & fried. Old Bay, Thai Chili, Hot, Mild or Naked. Ranch or bleu cheese & celery sticks...14.99

Hush Puppies Basket

12 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

FROM THE GARDEN

Autumn's Harvest Salad

Mixed greens and spinach topped with quinoa, honey & almond granola, dried cranberries, bacon, bleu cheese, cinnamon-sugar glazed butternut squash & golden raisins. Lemon Dijon vinaigrette...17.99

Antioxidant Salad

Mixed greens topped with candied pecans, feta cheese, strawberries & blueberries. Honey poppy seed dressing ...16.99

Top salad with:

- Grilled Chicken Breast...10
- Grilled Salmon...12
- Mini Crab Cakes...20
- Grilled Gulf Shrimp...14

SEASONAL SOUP

Oyster Stew

Fresh shucked oysters, cream, touch of Old Bay and our secret spices.

Cup...9.99 Bowl...11.99

Potato Leek

Rich, creamy with ham. Cup...5.99

Bowl...6.99

FEATURED ENTREES

**Replace one side for house salad +2.00*

For the Halibut

Pan seared & topped with a shrimp, crab & spinach stuffing then finished with Parmesan breadcrumbs. Garlic & herb crusted red potatoes and lemon garlic grilled asparagus...38.99

Fried Local Bay Oysters

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

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

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

Autumn Spiced Sour

Apple & cinnamon infused Jim Beam bourbon shaken with sour and a Cabernet Sauvignon floater. Served with a cinnamon stick 12

Pumpkin Spiced Latte Martini

Breckenridge Espresso Vodka, Kahlua & Pumpkin Cream liqueur with a dollop of pumpkin infused whipped cream and cinnamon sugar sprinkle 13

Cider House Press

Stoli Salted Karamel Vodka, squeezed lemon, apple cider, salted caramel rim 11

Plum Jam Fizz

Fords Gin, plum jam syrup, lemon juice, club soda and prosecco 11

Iced Pumpkin Chai

Bumbu Chai Rum Crème, Kahlua & cream topped w/pumpkin infused whipped cream 12

Fish House Red Sangria

Homemade, fresh fruit recipe, over ice. Glass...8 Pitcher...27

FEATURED WINE

La Crema Cabernet Sauvignon

'22 Sonoma County. Elegant. Supple. Approachable. Boysenberry, dark cherry, and hints of coffee are followed by approachable tannins, round, soft, and balanced by a juicy acidity. Glass...13 Bottle...52

CRAFT BREWS

Angry Orchard - Angry Cider
 Devil's Backbone - Vienna Lager
 Dogfish Head - 90 Minute IPA
 Dogfish Head - Citrus Squall
 Evo Jacques Au Lantern -Pumpkin Ale
 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 October Fest

~ LOCAL DRAFTS ~

Dogfish 60 IPA
 RAR Nanticoke Nectar

