



TODAY'S SPECIALS

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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Bangs Island Mussels

Hand-raised in the cool, clean waters of Casco Bay, Maine. Cooked with white wine garlic & butter. Served with homemade grilled rosemary garlic bread...\$25.99

Seafood Stuffed Jalapeños

(3) Panko breaded and fried. Crab, shrimp, scallops & cream cheese. Sides of Old Bay aioli & 1800 Strawberry Coconut Margarita sauce...15.99

Fried Soft Crab Tacos

(3) Grilled flour tortillas, lettuce, diced tomatoes, Pico de Gallo, jalapeño aioli 21.99

SEASONAL SOUP

Tuscan Chicken & White Bean Soup

Hearty soup with chicken, ham, bacon, white beans and vegetables. Cup...6.99 Bowl...7.99

FROM THE GARDEN

Antioxidant Salad

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

Salad Toppers:

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

FEATURED ENTREES

**Replace one side for house salad +2.00*

Alaskan Black Cod

Miso marinated, served over coconut rice, sauteed Asian broccoli medley with white sauce...32.99

Filet Mignon Mushroom Duxelles

8 oz grilled, topped with a mix of finely chopped mushrooms finished with pinot noir demi-glace, white pepper mashed potatoes & grilled asparagus...43.99

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, sautéed shrimp & scallops (2 each), jumbo lump crab meat & hollandaise sauce...34.99

SPOTLIGHT: DESSERT

Robin's Famous Homemade Pumpkin Bread Pudding

Served warm, with homemade vanilla ice cream, topped with fresh whipped cream and caramel sauce...8.99



COCKTAILS

Fisherman's Inn-Fusion

Autumn Spiced Sour

Apple & cinnamon infused Jim Beam bourbon shaken with sour, Cabernet Sauvignon floater, cinnamon stick 12

Pumpkin Pie Mule

Apple & cinnamon infused Jim Beam bourbon, pumpkin pie puree, ginger beer 11

Spicy Sea Witch Margarita

Muddled jalapenos, pomegranate juice, 1800 tequila, Cointreau and house margarita mix 13

Plum Jam Fizz

Tanqueray Gin, plum jam syrup, lemon juice, club soda, prosecco 11

Pumpkin Spiced Latte Martini

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

Iced Pumpkin Chai

Bumbu Chai Rum Crème, Kahlua & cream, pumpkin infused whipped Cream top 12

Fisherman's Pumpkin Egg Nog

Chef Paul's original recipe with pumpkin, bourbon & brandy. 8

Fish House Red Sangria

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

FEATURED WINES

Robert Mondavi Maestro Red Blend
 '18 Napa Valley. Bottle...62



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
 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

