



# 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

## Fried Soft Crab Tacos

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

## SEASONAL SOUP

### Split Pea

Hearty, protein packed split pea soup made with tender split peas, flavorful ham and fresh 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

