



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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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

SEASONAL SOUP

Butternut Squash Crab Bisque

Fall butternut squash and lump crab meat with curry and dash of nutmeg. Cup...8.99
Bowl...9.99

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*

Surf & Turf Tortellini

Sautéed beef tenderloin, gulf shrimp, baby spinach, bacon crumbles, sun dried tomato, and brandy cream sauce. Garlic bread and starter salad...31.99

Seafood Cioppino

Alaskan crab legs, salmon, rockfish, swordfish, clams, mussels, shrimp & scallops. All in a saffron red wine broth. Garlic bread and starter salad...36.99

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, 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

Pumpkin Pie Mule

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

Autumn Spiced Sour

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

Fish House Red Sangria

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

Fisherman's Pumpkin Egg Nog

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

Lingonberry Jam Fizz

Tanqueray Gin, lingonberry jam syrup, lemon juice, club soda, simple syrup, prosecco 11

Iced Pumpkin Chai

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

Pumpkin Spiced Latte Martini

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

Spicy Sea Witch Margarita

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

FEATURED WINES

H&B Chateaufneuf Du Pape Rosé
'21 Provence, France. Bottle...42

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



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)

Tröegs - The Mad Elf - Holiday Ale

~ 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

