



COCKTAILS

Autumn Spiced Sour

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

Pumpkin Egg Nog

Chef Paul's original recipe, bourbon & brandy. 9

Cranberry Mule

Locally crafted (Del), 6 times distilled Steel Blu vodka, fresh squeezed lime, cranberry juice, Q ginger beer and cranberries. 11

Pilgrims' Red Sangria

Homemade, fruity & refreshing, over ice. Glass...8 Pitcher...27

Plum Jam Fizz

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

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

TODAY'S DRAFTS

Michelob Ultra, Yuengling Lager, Blue Moon Belgian White Ale, Sam's Winter Lager

LOCAL

Dogfish 60 IPA (DE)
 RAR Nanticoke Nectar (Cambridge, MD)

NON-ALCOHOLIC

Athletic Hazy IPA, Heineken 0.0

FEATURED WINE

Erath Leland Pinot Noir 2007 Willamette Valley
 Nicely perfumed with aromas of strawberry, blood orange, peach, pear and fresh herbs. Glass...12

SOUP OF DAY

Butternut Squash Crab Bisque

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

VEG OF DAY

Grandma's Green Bean Casserole

topped with crispy fried onion

FEATURED SALAD

Antioxidant Salad

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

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

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

ENTREES

Thanksgiving Feast

Traditional turkey dinner with all the trimmings! Herbed stuffing, Yukon mashed potatoes, pan gravy, candied sweet potatoes, Grandma's green bean casserole with fried onions, cranberry sauce, hot rolls, and a garden salad. Finish with a slice of pumpkin pie and whipped cream.

Adults...31.99

Children 12 and under...15.99

make it Eastern Shore Style:

add a broiled or fried crab cake...41.99

or a Primo Crab Cake:

add a broiled jumbo lump Primo crab cake...48.99

Salmon Sunset

Fresh Salmon Fillet pan sea red served on a bed of risotto with Pernod laced cream spinach, grilled shrimp & scallop skewer, jumbo lump crab meat and hollandaise sauce...34.99

Primo Crab Cake

5oz All Jumbo Lump crab cake...No Filler!
 Served with a garden salad and your choice of one additional side
 Single...29.99 Double...49.99