



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

O
Y
S
T
E
R
S

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

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
Grilled Gulf Shrimp...14
Mini Crab Cakes...20

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

FEATURED ENTREES

**Replace one side for house salad +2.00*

Black Sea Bass
Fresh, sweet, mild. Potato encrusted, broiled, finished with a lobster sherry cream sauce. White cheddar Duchess potatoes, grilled asparagus...34.99

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 Cinnamon Bun Bread Pudding

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



COCKTAILS

Fisherman's Inn-Fusion

Holiday Fig Old Fashion

Apple & cinnamon infused Jim Beam bourbon fig syrup, black walnut bitters, St. George spiced pear liqueur 12

Winter Spiced Sour

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

Spiced St. Pear Martini

Hendrick's gin, St. Germain elderflower liqueur, St. George spiced pear liqueur, lemon, splash Q ginger beer 14

Plum Jam Fizz

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

Sugar Cookie Martini

Steel Blu Vanilla Vodka, Amaretto Di Disaronno & RumChata with a Christmas sprinkle rim 12

Jingle Juice

Steel Blu Lemon Vodka, Cointreau, fresh lemon and cranberry juice. Finished cranberries & sugared rim 12

FEATURED WINES

Mer Soleil Reserve Chardonnay
'21, Santa Lucia Highlands, CA 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 Winter Lager

~ LOCAL DRAFTS ~

Dogfish 60 IPA

RAR Nanticoke Nectar

