



TODAY'S SPECIALS

APPETIZERS

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



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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

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Oysters "Queen Anne"

5 freshly shucked baked with lump crab, applewood bacon, cheddar-jack cheese 20.99

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Oysters Imperial

4 freshly shucked topped with lump crab imperial and baked 21.99

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Steamed Oysters

1 dozen with melted butter 19.99

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Oysters on the Half Shell

6 freshly shucked served with cocktail sauce and lemon 13.99

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Oysters Casino 6 oysters with bacon, peppers, onions and sprinkle of parmesan cheese 20.99

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Baked Oyster Sampler

2 Rockefeller, 2 Casinos, 2 Queen Anne 20.99

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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

Chicken & Dumpling

Oven roasted chicken and homemade dumplings in a thick, rich, savory broth.

Cup...6.99 Bowl...7.99

FEATURED ENTREES

Chilean Seabass

Pan-seared, served over a bed of shrimp risotto, finished with a lemon, caper, garlic mousseline sauce.

Roasted medley of broccoli, carrots, butternut squash, brussels sprouts.

House salad to start...42.99

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

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

**Replace one side for house salad +2.00*



SPOTLIGHT: DESSERT

ROBIN'S HOMEMADE BREAD PUDDING

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

Ask your server for today's flavor!



COCKTAILS

Spiced St. Pear Martini

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

Berry Cosmo

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

Pineapple Upside-Down Mimosa

Zonin prosecco, Don Q coconut rum, pineapple juice and dash of grenadine. 10

Espresso Reese's-tini

Breckenridge Espresso vodka, Skrewball peanut butter whiskey, Bailey's chocolate liqueur, Kahlua. Dollop whipped cream & Reese's Pieces garnish 12

Fish House Red Sangria

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

Fisherman's Inn-Fusion

Fig Old Fashion

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

Bourbon Spiced Sour

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

FEATURED WINES

RouteStock Pinot Noir

'22 Sonoma Coast. Glass...12 Bottle...46

Mer Soleil Reserve Chardonnay

'21, Santa Lucia Highlands, CA Bottle...42

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

~ NON-ALCOHOLIC ~

Athletic Hazy IPA

Bud Zero

Heineken 0.0

~ TODAY'S DRAFTS ~

Michelob Ultra

Yuengling Lager

Blue Moon Belgian White Ale

Sam Adams Cold Snap

~ LOCAL DRAFTS ~

Dogfish 60 IPA

RAR Nanticoke Nectar

