

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

Eastern Shore Cobb Salad

Mixed greens tossed with our house made Cobb dressing, topped with grilled marinated chicken breast, sweet corn, bacon, red onion, avocado, gorgonzola cheese, Roma tomatoes, & hard-boiled egg...20.99

SEASONAL SOUP

Broccoli, Cheddar, Ham & Grilled Chicken

Cheesy with broccoli, ham, chicken, potatoes, carrots, onion and celery.

Cup...6.99 Bowl...7.99

FEATURED ENTREES

Lobster & Crab Pasta

Sautéed lobster, jumbo lump crab, spinach, fresh mozzarella over fresh pappardelle pasta with a creamy tomato parmesan vodka sauce. Served with garlic bread. House salad to start...36.99

Guinness Burger

8-ounce burger topped with melted smoked gouda, whole grain mustard, Guinness aioli, red onion marmalade. Pretzel bun, lettuce, tomato, fried potato rounds...18.99

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

Stuffed Grouper Casino

Fresh caught, topped with our house-made Casino topping, jumbo lump crab, lemon Beurre blanc.

Choice of two sides*...43.99

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*

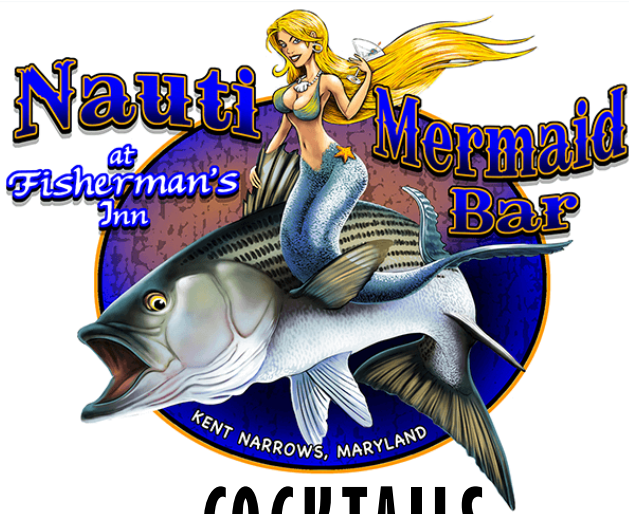


SPOTLIGHT: DESSERT

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

Mango Pomloma

1800 tequila, Cointreau, mango puree, fresh grapefruit, house margarita mix, Pomegranate juice floater, tajin rim 13

Citrus Elixir

Hendrick's Oasium, elderflower liqueur, Aperol, blood orange bitters, fresh orange & lime juices 13

Fish House White 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

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 ~

Green Beer (Michelob Ultra)...3

Michelob Ultra

Yuengling Lager

Blue Moon Belgian White Ale

Sam Adams Cold Snap

~ LOCAL DRAFTS ~

Dogfish 60 IPA

RAR Nanticoke Nectar

