

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

Crab Pizza

Jumbo lump crab meat, fire roasted tomatoes, fresh basil, melted mozzarella, pesto Parmesan cream sauce, pita crust...12.99



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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, 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, house made Cobb dressing, grilled marinated chicken breast, sweet corn, bacon, red onion, avocado, gorgonzola cheese, Roma tomatoes, hard-boiled egg...20.99

SEASONAL SOUP

Charred Tomato Bisque

With basil & Parmesan.

Cup...6.99 Bowl...7.99

FEATURED ENTREES

Cajun Halibut

8 ounces lightly blackened, Cajun garlic butter.

Grilled haricot verts, sweet mango-pineapple slaw...37.99

Cheshire Pork Chop

Bone-in & grilled, apple cider demi-glace. Rösti sweet potato cake, garlic butter poached

Brussels sprouts, German braised red cabbage, candied apple, walnut compote...32.99

Guinness Burger

8-ounces ground tenderloin, Applewood smoked bacon, 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

Fried Local Bay Oysters

Fresh shucked, lightly battered and crisp fried.

Served with your choice of two sides*...34.99

Primo Crab Cake

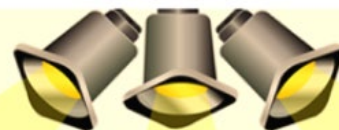
5 oz Jumbo Lump broiled only.

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.



COCKTAILS

Fisherman's Inn-Fusion

Spicy Pineapple Margarita

Jalapeno & pineapple infused 1800 Silver Tequila, house margarita mix, tajin rim. 13

Aloha Mule

Deep Eddy pineapple, strawberry puree, fresh lime, Q ginger beer 12

Berry Cosmo

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

Blackberry Basil Sour

Crown Royal Blackberry, basil, fresh berries, housemade sour and a splash of club soda. 12

Blood Orange Bellini

Bottlerocket Spritz Rosé, Solerno Blood Orange Liqueur, peach puree, lime 12

Citrus Elixir

Hendrick's Oasium (citrus & herbal), St. Germain 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

Honey Peach Tea

Jack Daniels Tennessee Honey, peach puree, cranberry juice, iced tea 11

Mango Pomloma

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

FEATURED WINE

Raw Bar Vinho Verde

'23 Portugal. Glass...10 Bottle...38

Bottlerocket Spritz

Sparkling Rosé/Blood Orange/Botanicals
Columbia Valley, Washington.
Glass...9 Bottle...34

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)

~ 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



NO REFUNDS ON COCKTAILS