

COCKTAILS

Fisherman's Inn-fusion: Spicy Pineapple Marg
Jalapeno & pineapple infused 1800 Silver Tequila, house margarita mix, tajin rim. 13

Citrus Elixir

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

Mango Pomloma

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

Cadbury Egg Martini

Steel Blu vanilla vodka, butterscotch schnapps and crème de cocoa. Chocolate mini egg...11

Honey Peach Tea

Jack Daniels Tennessee Honey, cranberry juice, peach puree, iced tea...10

Little Bunny Foo Foo

Steel Blu Grapefruit vodka, Aperol, orange bitters, Torresella prosecco and club soda 12

Springtime White Sangria

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

Eastertide Mimosa

Torresella prosecco, coconut rum, pineapple juice and dash of grenadine...9

FEATURED WINE

Vinho Verde, Raw Bar. '23 Portugal.
Glass...10 Bottle...38

BEER

CRAFT BOTTLES

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 - Black Cherry, Pineapple
Modelo Especial-Pilsner-style Lager
Redbridge-Sorghum Gluten Free
Stella Artois-Belgian Pilsner

NON-ALCOHOLIC

Athletic Hazy IPA
Bud Zero
Heineken 0.0

TODAY'S DRAFTS

Michelob Ultra, Yuengling, Blue Moon,
Sam Adams Seasonal
Local: Dogfish 60, RAR Nanticoke Nectar

SOUP KETTLE

Oyster Stew ~ Bay Oysters, Cream, touch of Old Bay and secret spices.
Cup...9.99 Bowl...11.99

Seafood Chowder ~ Crab, shrimp, roasted sweet corn, vegetables, bacon, potato, crab & shrimp cream.
Cup...8.99 Bowl...9.99

VEG OF DAY

Asparagus w/citrus butter

EASTER OYSTERS

Oysters Rockefeller

6 freshly shucked with chopped spinach, Pernod, baked and finished with Hollandaise...19.99

Fried Oysters

Fresh shucked, batter dipped, crisply fried, served with remoulade sauce...17.99

Oysters "Queen Anne"

5 freshly shucked baked with lump crab dip, Smokehouse Bacon, cheddar-jack cheese...20.99

Oysters Imperial

4 fresh shucked half shells topped with lump crab imperial and baked...21.99

Steamed Oysters

1 dozen with melted butter...19.99

Oysters on the Half Shell

6 fresh shucked served with cocktail sauce and lemon...13.99

Oysters Casino

6 half shells with bacon, peppers, onions and a sprinkle of parmesan cheese...20.99

Baked Oyster Sampler

2 Rockefeller, 2 Casinos, 2 Queen Anne...20.99

APPETIZER

Easter Gravlax

Lemon Sugar-cured salmon sliced thin, homemade sourdough toast points, cream cheese, grated hard-boiled egg, capers, shaved red onion...14.99

ENTREES

Quiche Lobster Benedict & Spring Salad

Maine lobster, Canadian bacon, asparagus tips, white cheddar, hollandaise. Spinach & mixed green salad, strawberry honey vinaigrette, candied pecans, raspberries, toasted almonds, bleu cheese crumbles, avocado...32.99

Leg of Spring Lamb

Slow roasted and tender, fresh mint, dried apricots, pan gravy with natural juices. Maple cashew butter sautéed Malibu carrots, Yukon mashed potatoes...33.99

Salmon Sunset

Pan seared Atlantic Salmon fillet, Pernod laced cream spinach, creamy risotto, sautéed shrimp & scallops (2 each), jumbo lump crab meat & hollandaise sauce...34.99

Stuffed Scallops

(4) Pan seared U-10 jumbo scallops, crab imperial. Yukon mashed potatoes, sweet corn & fava bean medley...42.99

Primo Crab Cake

5 oz All Jumbo Lump crab cake...No Filler!
Served with your choice of two sides.
Single...29.99 Double...49.99

DESSERTS

Carrot Cake

The Easter Bunny's favorite dessert! Cream cheese icing, praline filling. 8.99

Raspberry Swiss Meringues

White chocolate mousse filled, chocolate dipped raspberry vanilla crème Anglaise...9.99

