

APPETIZERS

- SHELLFISH STEAMPOT** Littleneck clams, mussels, shrimp, white wine garlic herb broth, garlic cheese toast 20.99
- © **GORGONZOLA CHEESE SKINS** Crispy fried potato skins, creamy Gorgonzola sauce, applewood smoked bacon, boom-boom sauce 14.99
- CRAB PRETZEL** Lump crab, four cheeses, green onion, Old Bay spice atop soft pretzel sticks baked golden 19.99
- © **CRAB BALLS** (5) mini crab cakes, broiled, remoulade sauce 21.99
- COCONUT SHRIMP** (4) beer battered, orange-ginger dipping sauce 20.99
- HOT CRAB DIP** Lump crab, four cheeses, Old Bay, sour dough bread bowl 19.99
- FRIED CALAMARI** Parmesan sprinkle, homemade marinara 17.99
- SHRIMP & SCALLOP NACHOS** Gulf shrimp, bay scallops, melted Cheddar-Jack, homemade cheese sauce, tri-color corn chips, salsa, sour cream 18.99
- FRIED GREEN TOMATO & CRAB STACK** Lump crab, corn, country ham, cream 18.99
- ROCKFISH "BITES"** Flash fried sesame panko crumbs, Hawaiian BBQ drizzle, wasabi cream, pickled ginger, seaweed salad 14.99

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- © **BLACK PEPPER SEARED RARE TATAKI TUNA** Sliced sashimi style, pickled ginger, seaweed salad, avocado, soy ponzu sauce (rare only) 19.99
- SHRIMP QUESADILLA** Shrimp, scallions, mild chiles, Cheddar-Jack, soft flour tortilla, cilantro, homemade salsa, sour cream 18.99
- © **STEAMED SHRIMP** Peel and eat ~ wild caught Gulf shrimp, Old Bay seasoned, homemade cocktail sauce 1/2 pound 14.99 1 pound 25.99
- POT STEAMED MUSSELS** Prince Edward Island mussels, white wine, garlic, olive oil, garlic cheese toast 18.99
- STEAMED LITTLENECK CLAMS** (18) Littlenecks steamed open, white wine garlic herb broth, garlic cheese toast 18.99
- HUSH PUPPIES** (12) Pure Vermont maple & clover honey dipping sauce 12.99
- NAUTI WINGS** (8) Tossed in the sauce of your choice. Old Bay, Thai Chili, Hot, Mild or Naked. Ranch or bleu cheese & celery sticks 14.99

ENTRÉES

NO SUBSTITUTIONS. Hot rolls and butter served upon request. Entrées include a choice of two sides, replace one side for a house salad additional 2.00

SEAFOOD

- BROILED SEAFOOD TRIO** Two jumbo lump crab imperial stuffed shrimp, sea scallops, jumbo lump crab cake 41.99
- FRIED SEAFOOD FEAST** Lump crab cake, jumbo shrimp, sea scallops, flounder fillet 44.99
- © **BAKED JUMBO LUMP CRAB IMPERIAL** Our Signature Dish—lump crab meat, creamy imperial sauce 41.99
- CRAB CAKES** (2) Our homemade Eastern Shore recipe, deep fried or © broiled 39.99
- © **SEAFOOD NORFOLK SAUTÉ** Sea scallops, large gulf shrimp, jumbo lump crab meat, white wine butter sauce 43.99
- ATLANTIC SEA SCALLOPS** Broiled, buttery bread crumbs OR deep fried panko breaded 33.99
- © **STUFFED SHRIMP** (4) jumbo Gulf shrimp, lump crab imperial, broiled golden 36.99
- COCONUT SHRIMP** (6) beer battered Gulf shrimp fried golden, orange-ginger dipping sauce 30.99
- FRIED GULF SHRIMP** (6) jumbo, split, hand breaded 30.99
- © **CEDAR PLANK ROASTED SALMON** North Atlantic salmon, brown sugar mustard glazed 29.99
- © **ATLANTIC SALMON FILLET** Blackened OR lightly seasoned, grilled 28.99 Add Lump Crab Imperial 38.99
- © **FLOUNDER FILLET** Broiled, butter, seasonings, lemon chive Beurre Blanc OR panko breaded fried 29.99
- © **STUFFED FLOUNDER** Lump crab imperial baked golden 39.99
- © **CHICKEN CHESAPEAKE** Sautéed boneless breast, lump crab imperial 32.99

LOBSTER TAIL

- © **BROILED 5 OZ COLD WATER TAIL** Single, drawn butter 29.99 Single stuffed, Lump Crab Imperial 39.99 Twins, drawn butter 56.99 Twins stuffed, Lump Crab Imperial 73.99

4 CHOICE CHESAPEAKE BAY ROCKFISH
Local Striped Bass, please choose one:

© **Blackened** Pineapple mango salsa 32.99

© **Broiled** Lemon butter sauce 32.99

Tidewater Style Lump crab, country ham, corn, cream, fried green tomatoes 41.99

© **Imperial Style** Lump crab imperial, baked golden 41.99

BEEF

- © **PRIME RIB OF BEEF AU JUS** USDA Choice Black Angus grain fed beef aged a minimum of 21 days. Slow roasted in our specially built oven to the peak of tenderness, horseradish cream sauce Admiral 16 oz. 40.99 Captain 12 oz. 34.99
- © **FILET MIGNON** 8 oz. center cut grilled to melt-in-your-mouth tenderness. 39.99
- SONNY'S FILET MIGNON** 8 oz. center cut, Gorgonzola cream, haystack onions 40.99
- © **FILET "OSCAR"** 6 oz. center cut, jumbo lump crab meat, steamed asparagus, mashed potatoes, sauce Béarnaise 46.99

LAND & SEA COMBOS

- Choose your beef and seafood combination:*
- © **PRIME RIB** 12 oz. slow roasted 46.99
- © **FILET MIGNON** 6 oz. grilled 49.99
- © Stuffed Shrimp (2) Crab Cake
- © Broiled Sea Scallops © Lump Crab Imperial
- © Primo Crab Cake 6.99
- © Broiled 5 oz Cold Water Lobster Tail 6.99
- © Lobster Tail Stuffed, Lump Crab Imperial 16.99

BEVERAGES 3.99 ~ free refills			SPECIALTY BEVERAGES ~ no free re-fills		
Fresh Brewed Unsweetened Iced Tea			Squeezed Lemonade	3.99	
Pepsi	Diet Pepsi	Mountain Dew	Squeezed Arnold Palmer	3.99	
Starry	Dr. Pepper	Ginger Ale	Milk or Hershey Chocolate Milk	3.49	
Mug Root Beer	Brisk Raspberry Iced Tea		Hot Chocolate, Whipped Cream	3.99	
Coffee: Local Fresh Brewed Rise Up ~ Regular or Decaf			Saratoga Spring Water	28 oz 6.99	
Hot Teas: English Breakfast, Green Tea, Decaffeinated			San Pellegrino Italian Sparkling Water	750 ml 6.99	

SOUPS

	cup	bowl
© VEGETABLE CRAB SOUP	6.99	7.99
CREAM OF CRAB SOUP	8.99	9.99
HALF & HALF	7.99	8.99
<i>Cream of Crab, Vegetable Crab</i>		

SALADS

- © **WEDGE** Iceberg, bleu cheese dressing, apple wood bacon, tomato, crumbled Gorgonzola 11.99
- CAESAR** Romaine, Parmesan cheese, homemade cheese croutons, signature dressing 11.99
- GARDEN** Iceberg, mixed greens, grape tomatoes, shredded carrots, cucumbers, homemade cheese croutons, dressing choice 9.99
- © **SUNNY SEASON SALAD** Mixed greens, toffee pecans, mandarin oranges, strawberries, watermelon balls, blueberries, feta cheese. Orange honey vinaigrette 18.99
- Salad Toppers:**
- © Grilled Chicken Breast 10.
- © Grilled Atlantic Salmon 12.
- © Grilled Jumbo Shrimp (4) 14.
- © Broiled Mini Crab Cakes (4) 20.
- SALAD DRESSINGS**
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|--------------------------------------|-----------------------------|
| Pepper Parmesan Ranch | Bleu Cheese Thousand Island |
| Honey Mustard | Balsamic Vinaigrette |
| Low Fat Italian | French |
| Oil & Vinegar (Red Wine or Balsamic) | |

PASTA

House salad, garlic toast

- TENDERLOIN TIPS** Maker's Mark Bourbon enhanced demi-glaze, cipollini onions, shallots, wild mushrooms, creamy aged parmesan risotto 33.99
- SHRIMP SCAMPI** Sautéed Jumbo Gulf shrimp, roasted garlic white wine butter sauce, linguine 33.99
- SEAFOOD ALFREDO** Jumbo gulf shrimp, sea scallops, jumbo lump crabmeat, Romano cheese cream sauce, linguine 34.99
- CHICKEN PARMIGIANA** Breaded, sautéed breast, homemade plum tomato sauce, Fontina cheese, Parmesan, linguine 28.99
- VEGETARIAN PASTA PRIMAVERA** Asparagus, green beans, onions, grape tomatoes, sliced red peppers, corn, sautéed in olive oil-roasted garlic, linguine 23.99

LIL MATES MENU

12 years and under

- Cheese Pizza 5.99
- Pasta & Meatballs in Marinara Sauce 6.99
- Macaroni & Cheese 4.99 **Kraft**
- The following meals include 1 side.**
Replace side for a house salad for an additional 2.00
- All Beef Hot Dog 5.99
- Cheeseburger 6.99
- Grilled Cheese Sandwich 4.99
- Fried Shrimp 7.99
- Chicken Tenders, Honey Mustard Sauce 6.99
- Fish Sticks 6.99
- ~Dessert~**
- Oreo Cookie Sundae 4. 99
- Vanilla ice cream, chocolate syrup, crushed Oreo whipped cream and cherry*
- © **Gluten free**
We use trans-fat free soybean oil in our fryers.
-  **Check out our new Fisherman's Village Information Center. Stop by the red building in the parking lot.**
- FishermansVillageKentNarrows.com



WHITE WINE

bin#		glass	bottle
	Sparkling, Chandon Brut, CA	(mini split)	13
195	Veuve Clicquot Brut Yellow Label		95
200	Prosecco, Zonin, Italy	8	30
201	Moscato, Movendo 'Frizzante' '21 Puglia, Italy	10	38
202	Moscato d'Asti, Ceretto '21, Piedmont, Italy		42
203	Riesling, Relax '21, Germany	9	34
	Pinot Grigio, Caposaldo '22, Italy	9	
210	Pinot Grigio, Barone Fini '22, Italy		34
211	Pinot Grigio, Santa Margherita '22, Italy		58
215	Rosé, Bieler Pere et Fils Sabine '23, Provence	10	38
216	Rosé, Whispering Angel '23, Provence, France		58
218	White Zinfandel, Beringer '20, St. Helena, CA	8	30
220	Sauvignon Blanc, Matua '22, N.Z.	10	38
221	Sauvignon Blanc, Kim Crawford '22, N.Z.		42
230	Chardonnay, Murphy-Goode '22, CA	10	38
233	Chardonnay, La Crema, '22 Monterey, CA	12	46
234	Chardonnay, Sonoma-Cutrer '21, Russian River	14	54
235	Chardonnay, Frank Family '21, Carneros, CA		66
236	Chardonnay, Rombauer '21, Napa		74
237	Chardonnay, Cakebread Cellars '21, Napa		82

RED WINE

bin#		glass	bottle
310	Pinot Noir, Carmel Road '21, Monterey	10	38
312	Pinot Noir, Willamette Valley 'Whole Cluster' '22, Oregon		54
313	Pinot Noir, Belle Glos Balade '21, Santa Rita Hills		66
315	Merlot, Noble Vines '21, CA	9	34
320	Merlot, Alexander Valley '20, Sonoma		44
325	Merlot, Duckhorn '19, Napa	(1/2 Bottle)	52
330	Malbec, Alta Vista Estate '22, Argentina	10	38
360	Blend, Double Trouble '20, Columbia Valley	10	38
362	Blend, Pessimist '21, Paso Robles, CA		52
364	Blend, Orin Swift Papillon '20, Napa Valley		95
370	Cabernet Sauvignon, Charles & Charles '20, WA	10	38
371	Cabernet Sauvignon, St Huberts The Stag '22, Paso Robles	13	50
372	Cabernet Sauvignon, DECOY by Duckhorn '20, Sonoma	15	58
373	Cabernet Sauvignon, Beringer Knights Valley '19, Napa		66
375	Cabernet Sauvignon, Far Niente "Post & Beam" '21, Napa Valley		94
376	Cabernet Sauvignon, Caymus '21, Napa		110

Vintages may be subject to change. Any unfinished bottle of wine may be re-corked and bagged to take to hotel if walking and if driving the rear-most seat of car or truck.

NO WAKE ZONE

- POMEGRANATE VIRGIN PALOMA** Pom, grapefruit juice, lime juice, agave nectar, club soda 7
- SUNNY SPRITZ** Peach & mango puree, fresh lime juice, cranberry, club 7
- LAVENDER FIELDS** Squeezed lemonade, lavender syrup, club soda 6
- CRANBERRY MOCK MULE** Q ginger beer, lime juice, mint, cranberry juice 7

A 20% gratuity will be added to parties of 6 or more.

To ensure timely, efficient service for all guests, split checks limited to 6 per party.

If you desire separate checks, please inform your server at the beginning of meal.

Thank you for your understanding.

Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase the risk of food borne illness, especially if the consumer has certain medical conditions. Please notify your server of any food allergies.

COCKTAILS

- FRESH SQUEEZED CRUSHES** Steel Blu Orange, Grapefruit or Lemon Vodka 10
Make any crush skinny with club soda
- BOURBON CRUSH** Woodford Reserve Bourbon, fresh squeezed orange and lime juice, triple sec, splash cranberry juice, ginger ale 14
- CRANBERRY LIME CRUSH** Deep Eddy Lime Vodka, fresh squeezed lime, cranberry juice, simple syrup, club soda 10
- CREAMSICLE CRUSH** Captain Morgan rum, whipped vodka, triple sec, fresh squeezed OJ, whipped cream, all shaken up 11
- JAMESON ORANGE CRUSH** Jameson Orange Irish Whiskey, squeezed OJ, triple Sec, lemon lime soda 12
- TOP DECK MARGARITA** Choose your tequila! 1.5 oz pour, fresh mix, Cointreau and Grand Marnier.
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|-------------------------|-------------------------|
| Don Julio 1942 Anejo 40 | Don Julio Blanco 20 |
| Clase Azul Reposado 35 | Patron Silver 19 |
| Cincoro Blanco 22 | 1800 Silver 16 |
| Casamigos Reposado 20 | Monte Alban Reposado 12 |
- STRAWBERRY COCONUT MARGARITA** 1800 Coconut tequila, strawberry puree, homemade margarita mix, toasted coconut rim, strawberry garnish 12
- MANGO POMLOMA** 1800 tequila, Cointreau, mango puree, fresh grapefruit, house margarita mix, Pomegranate juice floater, tajin rim 13
- NAUTI MERMAID** Captain Morgan Spiced Rum, Don Q Coconut Rum, orange juice, pineapple juice, Blue Curaçao 10
- A SHORE THING** Don Q Coconut Rum, fresh berries, fresh squeezed lime, agave nectar, ginger ale topper, mason jar 10
- BLOODY POINT BLOODY** Kick it up with Absolut Peppar Vodka, homemade Bloody Mary Mix, Old Bay rim 11
- ADULT STRAWBERRY LEMONADE** Skyy Strawberry Vodka, strawberry puree, fresh squeezed lemonade, Prosecco 10
- ALOHA MULE** Deep Eddy Pineapple, strawberry puree, fresh lime, ginger beer 11
- KEY LIME MARTINI** Deep Eddy Lime, Licor 43, fresh squeezed orange, house-made coconut whipped cream, shaved toasted coconut topping 11
- BIKINI MARTINI** Steel Blu Orange Vodka, fresh squeezed orange, pineapple, grenadine 10
- HONEY PEACH TEA** Jack Daniels Tennessee Honey, peach puree, cranberry juice, iced tea 11

No Refunds on Cocktails

LITE FARE

- SINGLE CRAB CAKE PLATTER** ~ Homemade award-winning crab cake, fried or © broiled, one side 22.99 *Sub side house salad additional 2.00*
- CRAB CAKE SANDWICH** ~ Fried or broiled, sandwich roll, lettuce, tomato, pickles, fries 22.99
- BAKED CRAB MELT** ~ Lump Crab Imperial, sliced tomato, Ciabatta bread, melted Fontina, Provolone, fries 22.99
- FRIED OYSTER SANDWICH** ~ Shucked Chesapeake Bay oysters, lightly breaded, fried golden, brioche roll, lettuce, tomato, fries 22.99
- SALMON BLT** ~ Grilled or blackened, bacon, lettuce, tomato, honey grain mustard aioli side, kettie chips. Toasted bread choice 18.99 18.99
- FISH & CHIPS** ~ Flaky Cod fillets, batter dipped, crispy fried, malt vinegar side, fries, coleslaw 19.99
- SHRIMP SALAD SANDWICH** ~ Our famous recipe, touch of Old Bay, lettuce, tomato, bread choice, pickles, fries 18.99
- SHRIMP SALAD PLATE** ~ Stuffed Roma tomato crown, spring mix lettuces, cucumbers, pickled red onions, assorted crackers 19.99
- GRILLED MARINATED CHICKEN CLUB** ~ 6 oz. boneless breast, Applewood smoked bacon, green leaf lettuce, ripe tomato, bread or toast choice, Old Bay aioli, kettie chips 17.99
- GUINNESS BURGER** ~ 8-ounces in-house 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
- STACKED DOUBLE HAMBURGER** ~ Grilled ground Angus, toasted brioche, green leaf lettuce, ripe tomato, pickles, fries. 16.99
American, Swiss, Cheddar-Jack, Bleu, Provolone/Fontina cheese 1.00 Applewood smoked bacon 2.00

SIDES

Applesauce 3.99	Fries 3.99	Daily Vegetable 3.99
Stewed Tomatoes 3.99	Coleslaw 3.99	House Salad 5.99
Sautéed Green Beans, Bacon, Onions 3.99		Baked Potato 3.99
Mashed Potatoes 3.99 ~ Baked or Mashed Potato, Cheese 1.00, Bacon 2.00		

DESSERT SPECIALS & SPIRITS

BROWNIE SUNDAE

Ghirardelli triple chocolate chip loaded brownie, served warm, hot fudge, whipped cream, sprinkles, cherry. Ice cream scoop of your choosing...8.99

CLASSIC CRÈME BRULEE

Baked creamy custard, caramelized sugar top...7.99

COCONUT CREAM PIE - Our Best Seller!

Homemade pie crust, coconut mousse, toasted coconut. Caramel sauce drizzle, whipped cream...8.99

COOKIES & CREAM SMITH ISLAND STYLE CAKE

Maryland's State Dessert. 12 perfect layers with decadent frosting, Oreo pieces...8.99

HOMEMADE ICE CREAM

Caramel Pecan * Chocolate Chunk * Cookies n’ Cream * Heath Bar Crunch * Toasted Coconut * Vanilla Bean One Scoop...3.50 ~ Two scoops...5.99

HOT FUDGE SUNDAE

Choice of two scoops of our homemade ice cream, hot fudge, whipped cream, sprinkles, cherry...6.99

MISSISSIPPI MUD PIE

Homemade Oreo cookie crust, rich coffee ice cream, chocolate fudge, toasted almonds, whipped cream...8.99

OLD FASHIONED ROOT BEER FLOAT

Mug Root Beer, homemade vanilla bean ice cream, whipped cream...6.99

ROBIN’S FAMOUS HOMEMADE BREAD PUDDING

Served warm, homemade vanilla ice cream, fresh whipped cream, sauce...8.99

Ask your server for today’s flavor.

STRAWBERRY SHORTCAKE

Vanilla yogurt pound cake, strawberries, fresh whipped cream...7.99

TRADITIONAL NY STYLE PLAIN CHEESECAKE

Add homemade raspberry puree, chocolate or strawberry sauce...8.99

AFTER DINNER WARMERS

IRISH COFFEE ~ Jameson Irish Whiskey, Bailey’s Irish cream, whipped, crème de menthe dash. 11

NUTTY IRISHMAN COFFEE ~ Jameson Irish Whiskey, Bailey’s Irish cream, Frangelico, whipped, nutmeg. 12

MEXICAN COFFEE ~ Monte Alban Reposado tequila, Tia Maria, whipped. 11

DESSERT COCKTAILS

NUTELLA ESPRESSO-TINI ~ Jameson Cold Brew, Frangelico, Bailey’s Chocolate & cocoa powder dusting...12

ESPRESSO REESE’S-TINI ~ Breckenridge Espresso vodka, Skrewball peanut butter whiskey, Bailey’s chocolate

liqueur, Kahlua. Dollop whipped cream & Reese’s Pieces garnish...12