

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

Fried Oysters

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

FROM THE GARDEN

Salad Toppers:

Grilled Chicken Breast...10

Grilled Salmon...12

Grilled Gulf Shrimp...14

Mini Crab Cakes...20

Portabella Mushroom Salad

Grilled & sliced portabellas, sesame ginger marinated. Hard-boiled egg, shaved red onion, cherry tomatoes, cucumbers, mixed field greens.

Honey mandarin orange teriyaki...18.99

Antioxidant Salad

Mixed greens, candied pecans, feta cheese, strawberries & blueberries.

Honey poppy seed dressing...16.99

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

Heirloom Tomato Gazpacho

Cup...5.99 Bowl...6.99

Add 4 oz. MD jumbo lump crab meat...12

FEATURED ENTREES

Surf n' Turf

MD jumbo lump crab & Maine lobster infused cake, cracked black pepper encrusted prime N.Y. strip, wild mushrooms, port wine demi-glace, sauce remoulade, rosemary sea salted pomme fritz, grilled asparagus...48.99

Chilean Sea Bass

Pan seared, finished with honey Vermont maple Beurre Blanc, toffee pecans. Yukon mashed potatoes, shoestring vegetable medley...40.99

Eastern Shore Bouillabaisse

MD jumbo lump crab meat, shrimp, scallops, clams, mussels, rockfish, sun dried tomato risotto, saffron infused lobster broth, grilled garlic butter baguette...42.99

Salmon Sunset

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

Maryland Crab Sauté

6 ounces Hoopers Island fresh jumbo lump crab, gently sautéed in white wine lemon-butter sauce, shallots, parsley. Garlic toast, two sides*...39.99

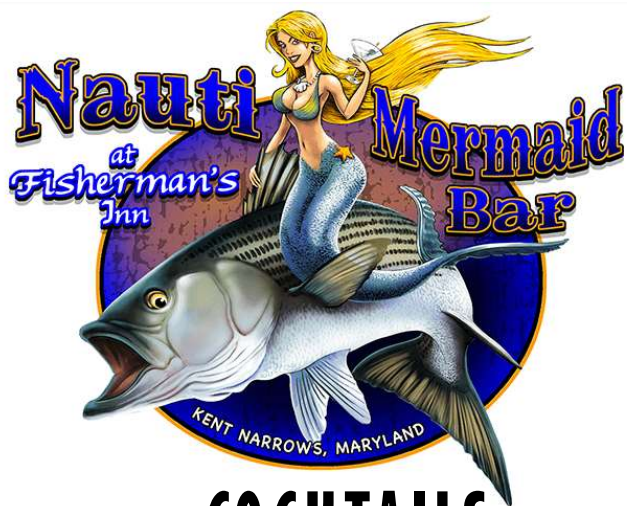
Fried Local Bay Oysters

Fresh shucked, lightly battered and crisp fried. 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*



COCKTAILS

Fisherman's Inn-Fusion

Spicy Pineapple Margarita

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

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

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

Café Con Leche Helado

Cantera Negra Cafe Coffee Liqueur, Espolòn reposado tequila, cold brew coffee, cream 12

FEATURED WINES

Albariño, Boordy Vineyards '23

Dry, medium body. Tangerine, orange blossom. Glass...13 Bottle...50

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)
Yuengling Flight - Light Lager

~ NON-ALCOHOLIC ~

Athletic Hazy IPA, Bud Zero, Heineken 0.0

~ TODAY'S DRAFTS ~

Michelob Ultra
Yuengling Lager
Blue Moon Belgian White Ale
Sam Adams Summer Ale

~ LOCAL DRAFTS ~

Dogfish 60 IPA
RAR Nanticoke Nectar

