



## 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

Lump crab meat, fire roasted tomatoes, melted mozzarella, pesto Parmesan cream sauce, pita crust...13.99

#### Conch Fritters

(6) Hand-made. Calypso sauce...14.99

#### 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

#### 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

#### Tomato Basil Bisque

Rich and creamy.

Cup...6.99 Bowl...7.99

### FEATURED ENTREES

#### Branzino Delight

Thyme & butter crumb encrusted, Crab Imperial stuffed, lemon butter sauce.

Sugar snap pea medley, mashed potatoes...38.99

#### 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

#### Chesapeake Bay Soft Shell Crab

Lightly floured & deep-fried crisp OR sautéed in flour and Old Bay.

Drizzle of lemon butter sauce.

Choice of two sides\*.

Single order (2)...22.99

Double order (4)...40.99

Stuff with our lump crab imperial:

Single stuffed (2)...32.99

Double stuffed (4)...55.99

#### 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, 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.  
Cranberries & sugared rim 12

#### Blackberry Basil Sour

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

#### Blood Orange Bellini

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

#### 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

