



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

Pesto Chicken Pizza

Pita bread, pesto, mozzarella/provolone blend, sundried tomatoes, Ciliegine Mozzarella...12.99

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

Chicken Tortellini Soup

Chicken, cheese tortellini and vegetables. Cup...6.99 Bowl...7.99

FEATURED ENTREES

Pā He'enalu

Hawaiian Surf 'n Turf Skewers: 1st 6 ounces marinated & grilled Wagyu beef with peppers, onions, zucchini, pineapple. 2nd Shrimp & scallops, grilled zucchini served with grilled vegetables, finished with a pineapple mango slaw, coconut curry rice...40.99

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

Red Fish Bake

Butter-crumbs encrusted Red Fish, lobster & blue crab imperial stuffing. Lobster sherry cream sauce. Choice of two sides*...38.99

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

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

Mexican Iced Latte

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

FEATURED WINES

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)

Yuengling Flight

~ 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

