

### FROM THE GARDEN

#### **AntioxiDad Salad**

Mixed greens, candied pecans, feta cheese, strawberries & blueberries. Honey poppy seed dressing...16.99

#### Top salad with:

Grilled Chicken Breast...10, Grilled Salmon...12, Grilled Gulf Shrimp...14, Broiled Mini Crab Cakes...20

### **COCKTAILS**

No refunds on drinks

# Fisherman's Inn-fusion Poppa's Peppery Pineapple Margarita

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

#### **Berry Cosmo**

Stoli Citros Vodka, Cointreau, fresh lemon and cranberry juice. Cranberries & sugared rim 12

#### **Black Cherry Old Fashion**

Buffalo Trace bourbon, black cherry syrup, walnut bitters, orange peel, Luxardo cherry, ice sphere...13

#### Father's White Sangria

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

### **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

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

~ NON-ALCOHOLIC ~

Athletic Hazy IPA, Bud Zero, Heineken 0.0

~ TODAY'S DRAFTS ~

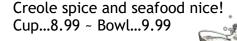
Michelob Ultra, Yuengling Lager, Blue Moon Belgian White Ale, Sam Adams Summer Ale, Dogfish 60 IPA, RAR Nanticoke Nectar

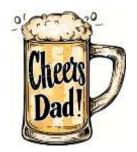
### FRESH VEGETABLE

Local, fresh corn on the cob

### **SOUP OF THE DAY**

#### **Seafood Gumbo**





## **APPETIZERS**

#### **Soft Crab Tacos**

(3) deep fried, shredded iceberg, red cabbage, Old Bay aioli, sour cream, salsa...22.95

#### **Fried Oysters**

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

#### **Seafood Stuffed Jalapenos**

Panko breaded and fried. Crab, shrimp, scallops & cream cheese. Sides of Old Bay aioli & 1800 Strawberry Coconut Margarita sauce...15.99

### ENTRES

#### **Cowboy Ribeye**

16 oz grilled, topped with a garlic & chive Maître d' butter, beer battered onion rings. Boursin infused mashed potatoes, grilled asparagus...44.99

#### Salmon Sunset

Fresh Atlantic Salmon fillet, pan seared served on a bed of risotto with Pernod laced cream spinach, grilled shrimp & scallop skewer, jumbo lump crab meat & hollandaise sauce...34.99

#### Dad-Style BBQ

Slow smoked, half rack baby back ribs, peach BBQ glazed, grilled BBQ glazed airline chicken breast. Two sides\*...32.99

#### 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

#### Fried Local Bay Oysters

Fresh shucked, lightly battered, and crisp fried, served with choice of two sides\*...34.99

#### Maryland Crab Sauté

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

#### 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

\*Replace one side for house salad +2.00

### DESSERT

#### Pop's Chocolate Chipwich

All home-made! Vanilla ice cream between two chocolate chip cookies...6.99