



TODAY'S SPECIALS

APPETIZERS

Seafood Stuffed Jalapeños

(3) Panko breaded, fried. Crab, shrimp, scallops & cream cheese. Sides 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 (4)...14

Mini Crab Cakes (4)...20

Antioxidant Salad GF

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

Honey poppy seed dressing...16.99

Eastern Shore Cobb Salad GF

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

Seafood Gumbo

Creole spice and seafood nice!
Cup...8.99 ~ Bowl...9.99

FEATURED ENTREES

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

Backyard BBQ GF

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

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 GF

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

Black Cherry Old Fashion

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

Yacht Cocktail

Don Q coconut rum, RumChata, Banana
liqueur, mango purée, pineapple, crème
de coconut, 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 WINE

Albariño, Boordy Vineyards '23
Dry, medium body. Tangerine, orange
blossom.

Glass...13 Bottle...50

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
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

