



3116 Main Street Grasonville MD 21638

410.827.8807

eat@fishermansinn.com

## Group DINNER Menu (with a guaranteed minimum of 20 guests)

**Includes: hot rolls, salad, baked potato, steamed vegetable medley and dessert**

| Starter Course                                                                                                                                    |           |  | Price |
|---------------------------------------------------------------------------------------------------------------------------------------------------|-----------|--|-------|
| Cup of Cream of Crab Soup                                                                                                                         | Per guest |  | 9.00  |
| Cup of Vegetable Crab Soup                                                                                                                        | Per guest |  | 7.00  |
| Salad: preselect 1 for entire group                                                                                                               |           |  |       |
| Garden Salad -iceberg & romaine lettuces, sliced veggies, Italian and Ranch dressings                                                             |           |  |       |
| Caesar Salad – crisp romaine, homemade dressing and garlic cheese croutons                                                                        |           |  |       |
| Entrees: preselect up to 3 for your entire group                                                                                                  |           |  | Price |
| Filet Mignon & Crab Cake Combo – Our best combo! 4oz petite filet mignon grilled to temp with béarnaise sauce and our signature broiled crab cake | Per guest |  | 61.00 |
| Prime Rib & Crab Cake Combo – choice of temp and broiled crab cake                                                                                | Per guest |  | 54.00 |
| Seafood Trio Deluxe – broiled crab cake, twin imperial baked stuffed shrimp & broiled fresh sea scallops                                          | Per guest |  | 52.00 |
| Maryland Crab Cakes –(2) broiled signature crab cakes                                                                                             | Per guest |  | 46.00 |
| Jumbo Lump Crab Imperial – baked in our creamy imperial sauce                                                                                     | Per guest |  | 47.00 |
| Filet Mignon – 8oz center cut grilled to your temperature                                                                                         | Per guest |  | 51.00 |
| Prime Rib of Beef – Slow roasted, horseradish cream, au jus                                                                                       | Per guest |  | 44.00 |
| Imperial Stuffed Flounder – Fresh fillets stuffed with crab imperial, baked                                                                       | Per guest |  | 43.00 |
| Planked Salmon – brown sugar & mustard glazed, baked on a cedar plank                                                                             | Per guest |  | 39.00 |
| Chicken Chesapeake Imperial – boneless chicken breast topped with lump crab imperial and baked golden brown                                       | Per guest |  | 40.00 |
| Stuffed Chicken Breast – boneless chicken breast with seasoned bread stuffing, baked, with natural pan gravy                                      | Per guest |  | 35.00 |
| Dessert: preselect 1 for entire group                                                                                                             |           |  |       |
| Vanilla Ice Cream – fresh made in-house                                                                                                           |           |  |       |
| Bread Pudding – homemade, served warm, with plump raisins, cinnamon and topped with caramel sauce & whipped cream                                 |           |  |       |
| Beverages - Unlimited (Non-Alcoholic): ice tea, sodas & coffee                                                                                    | Per guest |  | 4.00  |

- This menu is only available in a private banquet room.
- It is the guest's responsibility to confirm all details and any special arrangements.
- Final count guarantee and accurate entree selection numbers are required 14 days in advance.
- Parties not meeting their final count will still be charged for the final count given in advance.
- One check for all parties. There are no separate checks.
- Final payment is due at time of event and is payable by cash, check or credit card.
- 22% service charge and 6% Maryland food tax will be added to the final invoice.
- Room rental fee is required upfront to reserve your room and date (non-refundable 30 days prior to event)

• ITEMS AND PRICES SUBJECT TO CHANGE

JULY 2025



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## Group BUFFET Menu (with a guaranteed minimum of 35 guests)

**2 Choices: \$52.00 per person**

**3 Choices: \$60.00 per person**

| Salad: preselect 1 for entire group                                                                                                    |  |  |                  |
|----------------------------------------------------------------------------------------------------------------------------------------|--|--|------------------|
| <b>Garden Salad</b> – iceberg & romaine lettuces, sliced veggies, ranch & balsamic dressings                                           |  |  |                  |
| <b>Caesar Salad</b> – crisp romaine, cheese, garlic butter croutons & homemade dressing                                                |  |  |                  |
| Entrees: preselect up to 2 or 3 for your entire group                                                                                  |  |  | Price            |
| <b>Baked Stuffed Chicken</b> – boneless chicken breast, seasoned bread stuffing, with natural pan gravy                                |  |  |                  |
| <b>Baked Seafood Stuffed Chicken</b> – boneless chicken breast, scallops, shrimp, and crabmeat, topped with lobster sherry cream sauce |  |  |                  |
| <b>Chicken Marsala</b> – sautéed chicken breast, mushrooms & shallot brown sauce                                                       |  |  |                  |
| <b>Black Pepper Encrusted Top Sirloin of Beef</b> – slow roasted, horseradish, au jus                                                  |  |  |                  |
| <b>Dijon &amp; Herb Crusted Salmon</b> – herb butter crumbs, honey beurre blanc sauce                                                  |  |  |                  |
| <b>Seafood Tortellini</b> – cheese stuffed pasta, with shrimp, scallops, and lobster cream sauce                                       |  |  |                  |
| <b>*Premium upgrades below. Substitute choice from above for an additional cost*</b>                                                   |  |  |                  |
| <b>*Jumbo Lump Crab Imperial</b> – baked with creamy imperial sauce                                                                    |  |  | Per guest +20.00 |
| <b>*Broiled Jumbo Lump Crab Cakes</b> – Fisherman's signature recipe                                                                   |  |  | Per guest +20.00 |
| <b>**Chef Carved - \$50.00 Carver Fee applies to upgrades below**</b>                                                                  |  |  |                  |
| <b>**Prime Rib au jus</b> – House dry rubbed and slowly roasted                                                                        |  |  | Per guest +14.00 |
| <b>**Sliced Tenderloin of Beef</b> – seasoned and slowly roasted, sauce bearnaise                                                      |  |  | Per guest +16.00 |
| Vegetable: preselect 1 for entire group                                                                                                |  |  |                  |
| <b>Broccoli Mornay</b> – creamy smooth cheddar and gruyere cheese sauce                                                                |  |  |                  |
| <b>French Style Green Beans</b> – sautéed with bacon & onions                                                                          |  |  |                  |
| <b>Fresh Vegetable Medley</b> – broccoli, carrots, zucchini, squash & red peppers                                                      |  |  |                  |
| Potato: preselect 1 for entire group                                                                                                   |  |  |                  |
| <b>Mashed Potatoes</b> – Yukon gold, sweet cream butter                                                                                |  |  |                  |
| <b>Au Gratin Potatoes</b> – sliced Russets, creamy cheese sauce, butter herb crumbs                                                    |  |  |                  |
| <b>Roasted Fingerling Potatoes</b> – naturally sweet with a buttery flavor                                                             |  |  |                  |
| Dessert: preselect 1 for entire group                                                                                                  |  |  |                  |
| <b>Vanilla Ice Cream</b> – fresh made in-house                                                                                         |  |  |                  |
| <b>Bread Pudding</b> – homemade, served warm, with plump raisins, cinnamon and topped with caramel sauce & whipped cream               |  |  |                  |
| <b>Beverages - Unlimited (Non-Alcoholic):</b> ice tea, sodas & coffee                                                                  |  |  | Per guest 4.00   |

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- Leftovers cannot be taken home.
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**This menu is only available  
Monday – Friday  
(12pm – 3pm)**

## Group LUNCH Menu (with a guaranteed minimum of 20)

**Includes: hot rolls, salad or dessert, baked potato, steamed vegetable medley**

| Starter Course                                                                                                              |  | Count     | Price |
|-----------------------------------------------------------------------------------------------------------------------------|--|-----------|-------|
| Cup of Cream of Crab Soup                                                                                                   |  | Per guest | 9.00  |
| Cup of Vegetable Crab Soup                                                                                                  |  | Per guest | 7.00  |
| Salad OR Dessert: preselect 1 item for your entire group                                                                    |  |           |       |
| Garden Salad - iceberg & romaine lettuces, sliced veggies, Italian & Ranch dressings                                        |  |           |       |
| Caesar Salad - crisp romaine, homemade dressing and garlic cheese croutons                                                  |  |           |       |
| Vanilla Ice Cream – fresh made in-house                                                                                     |  |           |       |
| Bread Pudding – signature dessert with plump raisins, cinnamon and topped with caramel sauce & whipped cream                |  |           |       |
| Entrees: preselect up to 3 items for your entire group                                                                      |  | Count     | Price |
| Maryland Crab Cake –(1) broiled signature crab cake                                                                         |  | Per guest | 32.00 |
| Imperial Stuffed Flounder – Fresh fillets stuffed with crab imperial baked                                                  |  | Per guest | 31.00 |
| Prime Rib of Beef – Slow roasted, cooked to temp, horseradish cream, au jus                                                 |  | Per guest | 29.00 |
| Baked Salmon – farm-raised, baked with lemon butter sauce                                                                   |  | Per guest | 28.00 |
| Chicken Chesapeake – boneless chicken breast topped with lump crab imperial baked golden brown                              |  | Per guest | 29.00 |
| Stuffed Chicken Breast – boneless chicken breast with seasoned bread stuffing baked, natural pan gravy                      |  | Per guest | 24.00 |
| <b>* Items below do not include baked potato and vegetable medley *</b>                                                     |  |           |       |
| Fish Tacos – lightly seasoned & grilled Mahi Mahi, rancho slaw, salsa, pickled red onion, and chipotle mayo                 |  | Per guest | 20.00 |
| Shrimp Salad Plate – seasoned shrimp salad, with stone ground wheat crackers, coleslaw and vine ripened tomatoes            |  | Per guest | 20.00 |
| Grilled Chicken Caesar Salad – crisp romaine, homemade dressing topped with seasoned chicken and our garlic cheese croutons |  | Per guest | 19.00 |
| Beverages - Unlimited (Non-Alcoholic): tea, soda & coffee                                                                   |  | Per guest | 4.00  |

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## Hors d'Oeuvres

| HOT ITEMS                                                                                      |  | Count         | Price  |
|------------------------------------------------------------------------------------------------|--|---------------|--------|
| <b>Meatballs</b> – preselect 1: Sweet and Sour <b>OR</b> Italian Marinara                      |  | 100 Pieces    | 110.00 |
| <b>Buffalo Chicken Wings</b> - with bleu cheese and boom boom sauce                            |  | 50 Pieces     | 175.00 |
| <b>Fried Chicken Tenders</b> - with honey mustard dipping sauce                                |  | 50 Pieces     | 145.00 |
| <b>Clams Casino</b> - baked clams on ½ shell, bacon, onions, peppers & butter                  |  | 50 Pieces     | 135.00 |
| <b>Baked Applewood Bacon Wrapped Scallops</b>                                                  |  | 50 Pieces     | 230.00 |
| <b>Baked Applewood Bacon Wrapped Shrimp</b>                                                    |  | 50 Pieces     | 230.00 |
| <b>Oysters Rockefeller</b> - baked half shells topped with spinach & hollandaise               |  | 50 Pieces     | 200.00 |
| <b>Oysters Queen Anne</b> - baked half shells topped with crabmeat and cheese                  |  | 50 Pieces     | 230.00 |
| <b>Crab Melt Mini Bites</b> - crab imperial atop sour dough slices and baked                   |  | 50 Pieces     | 260.00 |
| <b>Baby Crab Cakes</b> – preselect 1: broiled <b>OR</b> fried, tartar & cocktail sauces        |  | 50 Pieces     | 290.00 |
| <b>Chicken Sate'</b> - Teriyaki chicken on a skewer with peanut sauce                          |  | 25 Pieces     | 105.00 |
| <b>Seafood Quesadilla</b> - shrimp, crabmeat, 3 cheeses in flour tortillas                     |  | for 25 Guests | 135.00 |
| <b>Hot Crab Dip</b> - with French bread                                                        |  | for 25 Guests | 230.00 |
| <b>Seafood Nachos</b> - topped with crab, shrimp & cheese ~ salsa & sour cream                 |  | for 25 Guests | 145.00 |
| <b>Seafood Tortellini</b> - shrimp, scallops, crabmeat in parmesan cream sauce                 |  | for 25 Guests | 145.00 |
| <b>Gorgonzola Skins</b> - fried potato skins with gorgonzola cheese, bacon and boom boom sauce |  | for 25 Guests | 105.00 |
| <b>Cheddar Cheese Skins</b> - cheddar cheese, bacon, green onion and sour cream                |  | for 25 Guests | 100.00 |
| COLD ITEMS                                                                                     |  | Count         | Price  |
| <b>Shrimp Cocktail</b> - ready to dip, peeled, tail on, with cocktail sauce                    |  | 150 Pieces    | 400.00 |
| <b>Shrimp Salad Sliders</b> – mini brioche buns                                                |  | 50 Pieces     | 200.00 |
| <b>Oysters on the Half Shell</b> - with cocktail and lemon wedges                              |  | 50 Pieces     | 175.00 |
| <b>Stuffed Cherry Tomatoes</b> - fresh mozzarella, fresh basil & aged balsamic                 |  | 50 Pieces     | 115.00 |
| <b>Vegetable Relish Tray</b> - with ranch dip                                                  |  | for 25 Guests | 115.00 |
| <b>Cheese and Fruit Display</b> - includes crackers                                            |  | for 25 Guests | 170.00 |
| <b>Assorted Wrap Platter</b> - ham & turkey includes cheese                                    |  | for 25 Guests | 145.00 |
| <b>Blackened Beef Tenderloin</b> - silver dollar rolls & apple horseradish sauce               |  | for 25 Guests | 345.00 |
| <b>Salad Bowl</b> – preselect 1: Garden <b>OR</b> Caesar                                       |  | for 25 Guests | 85.00  |
| <b>Dessert Sweet Tray</b> – Chocolate chip cookies & chocolate brownies                        |  | 50 Pieces     | 115.00 |
| <b>Beverages - Unlimited (Non-Alcoholic):</b> ice tea, sodas & coffee                          |  | Per Guest     | 4.00   |

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## Beer & Cocktail Menu

### **PREMIUM OPEN BAR**

Includes all domestic & imported bottled beers, house wines, premium brand cocktails, and non-alcoholic beverages. (Shots & energy drinks not included)

Titos Vodka, Grey Goose Vodka, Kettle One Vodka, Tanqueray Gin, Bombay Sapphire Gin, Bacardi Rum, Sailor Jerry Rum, Captain Morgan Rum, Patron Tequila, Makers Mark Bourbon, Jim Beam Bourbon, JW Black Scotch, Crown Royal Whiskey, Jameson Whiskey, Jack Daniels Whiskey, Hennessy VSOP

- 3 Hours - \$46 per guest

### **BEER & WINE**

Includes all domestic & imported bottled beers, house wines by glass, and non-alcoholic beverages.

Budweiser, Bud Light, Corona Light, Yuengling Loose Cannon IPA, Heineken, Mich Ultra, Stella

Pinot Grigio, Chardonnay, Sauvignon Blanc, Moscato, Rose', Pinot Noir, Red Blend, Merlot, Cabernet Sauvignon

- 3 Hours - \$38 per guest

### **HOST OPEN BAR**

A host open bar allows your guests to order from the full array of beer, wine, and spirits available.

The final bar tab is billed based on consumption of guests and is paid by the event host at the conclusion of the event.

### **CASH BAR**

Cash bar requires each guest to pay for their own alcoholic beverages.

\*Cash bar does not count toward the food and beverage minimum contracted by the host.



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### **Captain's Room**

- Room Capacity: 24 Guest
- Room Rental Fee: \$250
- Time Reserved: 3 Hours (+1 hr set up)
- Day (11am – 3pm) or Night (5pm – 9pm)



### **Lighthouse Room**

- Room Capacity: 60 Guest
- Room Rental Fee: \$500
- Time Reserved: 3 Hours (+1 hr set up)
- Day (11am – 3pm) or Night (5pm – 9pm)



### **Garden View Room**

- Room Capacity: 80 Guest
- Room Rental Fee: \$1,000
- Time Reserved: 3 Hours (+1 hr set up)
- Day (11am – 3pm) or Night (5pm – 9pm)

