



APPETIZERS

Conch Fritters

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

Crab Pizza

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

Fried Oysters

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

Gorgonzola Waffle Fries

Sweet potato waffle fries, melted gorgonzola, green onions, Bistro sauce...12.99

Seafood Stuffed Jalapeños

(3) Panko breaded, golden fried. Lump crab meat, shrimp, scallops & cream cheese. Old Bay aioli & 1800 tequila Strawberry Coconut margarita sauce...15.99

Shantytown Oysters GF

(6) Locally harvested topped with lump crab meat, candied bacon, sautéed shallots, Dijon, imported parmesan, hint of sherry, lemon beurre blanc finish...22.99

FROM THE GARDEN

Salad Toppers:

Grilled Chicken Breast...10 * Mini Crab Cakes (4)...20
Grilled Gulf Shrimp (4)...14 * Grilled Salmon...12

Harvest Salad GF

Mixed greens, roasted red golden beets, candied pecans, goat cheese, cinnamon & sugar poached diced sweet potatoes dried cranberries, pickled red onions. Homemade balsamic vinaigrette dressing...17.99

Eastern Shore Cobb 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

Chesapeake Bay Oyster Stew

Fresh shucked oysters, cream, touch of Old Bay and secret spices.
Cup...9.99 Bowl...11.99

FEATURED ENTREES

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

Butter Crumb Branzino

Butter crumb herb encrusted, lemon butter sauce. Lemon rice pilaf, grilled asparagus...36.99

Pepper Filet GF

8 oz grilled, pepper encrusted filet mignon topped with a Hennessy cream sauce. Grilled asparagus & malibu carrots, Yukon mash potatoes. House salad to start...41.99

Chesapeake Bay Soft Shell Crab

Primes 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*



Fisherman's Inn-Fusion

Autumn Spiced Sour

Apple & cinnamon infused Buffalo Trace bourbon shaken with sour and a Cabernet Sauvignon floater. Served with a cinnamon stick 15

Pumpkin Spiced Latte Martini

Breckenridge Espresso Vodka, Kahlua & Pumpkin Cream liqueur with a dollop of pumpkin infused whipped cream and cinnamon sugar sprinkle 13

Oak Barrel Aged Boulevardier

Barrel aged in house: Redemption Rye, Amaro Montenegro, Campari & sweet vermouth. Ice sphere & orange twist 15

Blackberry Basil Sour

Jack Daniels Blackberry, fresh basil, berries, housemade sour, splash of club soda 12

Black Cherry Old Fashion

Blanton's Bourbon Single Barrel, black cherry syrup, walnut bitters, orange peel, Luxardo cherry, ice sphere 17

Filthy Bleu Martini Bleu Cheese lovers unite!

Bleu cheese crumbles & olive brine shaken impeccably with the Gin or Vodka of your choice. Bleu cheese stuffed olive finish

Watermelon Basil Lemonade

Absolut Watermelon, basil, watermelon, house-made lemonade 11

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

NO REFUNDS ON DRINKS

FEATURED WINE

Chardonnay, Diatom '23,
Santa Barbara (WS 93pts) Unoaked,
full-bodied but balanced. Lemons, green
apples, pineapple, mangoes, minerals.
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 - Jacques Au Lantern Pumpkin Ale
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
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

~ LOCAL DRAFTS ~

Dogfish 60 IPA
RAR Nanticoke Nectar

