

PLEASE ASK IF YOU PREFER
AN ITEM NOT LISTED
ON OUR MENUS



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	10.00
Cup of Vegetable Crab Soup	Per guest	8.00
Salad: preselect 1 for entire group		
Garden Salad – mixed greens, 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	68.00
Prime Rib & Crab Cake Combo – choice of temp and broiled crab cake	Per guest	60.00
Seafood Trio Deluxe – broiled crab cake, twin imperial baked stuffed shrimp & broiled fresh sea scallops	Per guest	58.00
Maryland Crab Cakes –(2) broiled signature crab cakes	Per guest	57.00
Filet Mignon – 8oz center cut grilled to your temperature. Rosemary merlot demi. Frizzled onion garnish.	Per guest	56.00
Prime Rib of Beef – Slow roasted, horseradish cream, au jus	Per guest	48.00
Imperial Stuffed Flounder or Salmon or Rockfish – Fresh fillets baked with crab imperial	Per guest	48.00
Planked Salmon – brown sugar & mustard glazed, baked on a cedar plank	Per guest	44.00
Chicken Chesapeake Imperial – boneless chicken breast topped with lump crab imperial and baked golden brown	Per guest	45.00
Chicken Cordon Bleu – Stuffed airline chicken breast, Black Forest ham, gruyere. Finished with lingonberry compote	Per guest	42.00
Dessert: preselect 1 for entire group		
Vanilla or Chocolate Chunk Ice Cream – fresh made in-house		
House-made Ice Cream - Special Flavors	Per guest	+1.50
Bread Pudding – homemade, served warm, raisins, cinnamon, caramel, whipped cream. Or seasonal flavors.		
Classic Crème Brûlée - Baked creamy custard, caramelized sugar top	Per guest	+1.50
Traditional NY Style Cheesecake - homemade raspberry puree, chocolate or strawberry sauce	Per guest	+1.50
Beverages - Unlimited (Non-Alcoholic): iced 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

SEPTEMBER 2025



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

2 Choices: \$60.00 per person

3 Choices: \$70.00 per person

Salad: preselect 1 for entire group			
Garden Salad – mixed greens, sliced veggies, ranch & balsamic dressings			
Caesar Salad – crisp romaine, cheese, garlic cheese croutons & homemade dressing			
Entrees: preselect up to 2 or 3 for your entire group			Price
Chicken Cordon Bleu – stuffed chicken breast, Black Forest ham, gruyere. Lingonberry compote			
Baked Seafood Stuffed Chicken – boneless chicken breast, scallops, shrimp, crabmeat, lobster sherry cream sauce			
Chicken Marsala - sautéed breast, assorted mushrooms & shallot brown sauce			
Glazed Pork Loin – Apple, walnut, brown sugar			
Black Pepper Encrusted Shaved Ribeye - slow roasted, horseradish Demi-Glace			
Dijon & Herb Crusted Salmon - herb butter crumbs, honey beurre blanc sauce			
Glazed Salmon – Honey & lavender butter glaze			
Seafood Tortellini – cheese stuffed pasta, shrimp, scallops, crab meat, lobster cream sauce			
Premium upgrades below. Substitute choice from above for an additional cost			
*Broiled Rockfish – lemon butter sauce			Per guest +8.00
*Primo Crab Cakes – Fisherman's signature recipe. Broiled jumbo lump crab meat			Per guest +25.00
Chef Carved - \$50.00 Carver Fee applies to upgrades below			
**Prime Rib au jus – House dry rubbed and slowly roasted			Per guest +18.00
**Sliced Tenderloin of Beef – seasoned and slowly roasted, sauce bearnaise			Per guest +22.00
Vegetable: preselect 1 for entire group			
Broccoli Mornay – creamy smooth cheddar and gruyere cheese sauce			
French Style Green Beans – sautéed with bacon & onions			
Fresh Vegetable Medley – broccoli, carrots, zucchini, squash & red peppers			
Potato: preselect 1 for entire group			
Mashed Potatoes – Yukon gold, sweet cream butter			
Roasted Fingerling Potatoes – naturally sweet with a buttery flavor			
Au Gratin Potatoes – hand-sliced Yukon, creamy gruyere sauce, shallots, butter herb crumbs			Per guest +1.50
Dessert: preselect 1 for entire group			
Vanilla or Chocolate Chunk Ice Cream – fresh made in-house			
House-made Ice Cream - Special Flavors			Per guest +1.50
Bread Pudding – homemade, served warm, raisins, cinnamon, caramel, whipped cream. Or seasonal flavors			
Classic Crème Brûlée - Baked creamy custard, caramelized sugar top			Per guest +1.50
Traditional NY Style Cheesecake - homemade raspberry puree, chocolate or strawberry sauce			Per guest +1.50
Beverages - Unlimited (Non-Alcoholic): iced 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		10.00
Cup of Vegetable Crab Soup	Per guest		8.00
Salad OR Dessert: preselect 1 item for your entire group			
Garden Salad – mixed greens, sliced veggies, Italian & Ranch dressings			
Caesar Salad - crisp romaine, homemade dressing and garlic cheese croutons			
Vanilla or Chocolate Chunk Ice Cream – fresh made in-house			
House-made Ice Cream - Special Flavors	Per guest		+1.50
Bread Pudding – homemade, served warm, raisins, cinnamon, caramel, whipped cream. Or seasonal flavors			
Classic Crème Brûlée - Baked creamy custard, caramelized sugar top	Per guest		+1.50
Traditional NY Style Cheesecake - homemade raspberry puree, chocolate or strawberry sauce	Per guest		+1.50
Entrees: preselect up to 3 items for your entire group		Count	Price
Maryland Crab Cake – (1) broiled signature lump crab cake	Per guest		36.00
Imperial Stuffed Flounder – Fresh fillets baked with crab imperial	Per guest		35.00
Prime Rib of Beef – Slow roasted, cooked to temp, horseradish cream, au jus	Per guest		34.00
Baked Salmon – Atlantic caught, baked with lemon butter sauce	Per guest		31.00
Chicken Chesapeake – boneless chicken breast topped with lump crab imperial baked golden brown	Per guest		32.00
Chicken Cordon Bleu – Airline chicken breast stuffed with Black Forest ham, gruyere. Finished with lingonberry compote	Per guest		30.00
* Items below <u>do not</u> include baked potato and vegetable medley *			
Fish Tacos – lightly seasoned & grilled Mahi Mahi OR Shrimp, ranchero slaw, salsa, pickled red onion, chipotle mayo	Per guest		24.00
Shrimp Salad Plate – seasoned shrimp salad, with stone ground wheat crackers, coleslaw and vine ripened tomatoes	Per guest		24.00
Grilled Chicken Caesar Salad – crisp romaine, homemade dressing topped with seasoned chicken and our garlic cheese croutons	Per guest		22.00
Beverages - Unlimited (Non-Alcoholic): iced tea, soda & coffee	Per guest		4.00

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Hors d'Oeuvres

	HOT ITEMS	Count	Price
	Meatballs – preselect 1: Sweet and Sour OR Italian Marinara	100 Pieces	110.00
	Buffalo Chicken Wings - with bleu cheese and boom boom sauce	50 Pieces	200.00
	Fried Chicken Tenders - with honey mustard dipping sauce	50 Pieces	160.00
	Lamb Chops – Gran Marnier, soy glaze	50 Pieces	375.00
	Clams Casino - baked clams on ½ shell, bacon, onions, peppers & butter	50 Pieces	150.00
	Baked Applewood Bacon Wrapped Scallops	50 Pieces	250.00
	Baked Applewood Bacon Wrapped Shrimp	50 Pieces	275.00
	Honey Cilantro Glazed Shrimp Wontons	50 Pieces	250.00
	Oysters Rockefeller - baked half shells topped with spinach & hollandaise	50 Pieces	225.00
	Oysters Queen Anne - baked half shells topped with crabmeat and cheese	50 Pieces	250.00
	Crab Melt Mini Bites - crab imperial atop sour dough slices and baked	50 Pieces	275.00
	Baby Crab Cakes – preselect 1: broiled OR fried, tartar & cocktail sauces	50 Pieces	300.00
	Chicken Sate' - Teriyaki chicken on a skewer with peanut sauce	25 Pieces	125.00
	Seafood Quesadilla - shrimp, crabmeat, 3 cheeses in flour tortillas	for 25 Guests	150.00
	Hot Crab Dip - with French bread crostini	for 25 Guests	240.00
	Seafood Nachos - topped with crab, shrimp & cheese ~ salsa & sour cream	for 25 Guests	160.00
	Seafood Tortellini - shrimp, scallops, crabmeat in parmesan cream sauce	for 25 Guests	150.00
	Mini Potato Bites - walnut & gorgonzola piped mini potato bites	50 Pieces	125.00
	Crabby Skins – lump crab meat, cheddar-Jack cheese, sour cream	for 25 Guests	225.00
	COLD ITEMS	Count	Price
	Shrimp Cocktail - ready to dip, peeled, tail on, cocktail sauce	150 Pieces	450.00
	Shrimp Salad Sliders – mini brioche buns	50 Pieces	225.00
	Oysters on the Half Shell - with cocktail and lemon wedges. Seasonal	50 Pieces	200.00
	Stuffed Cherry Tomatoes - fresh mozzarella, fresh basil & aged balsamic	50 Pieces	125.00
	Vegetable Relish Tray - with ranch dip	for 25 Guests	125.00
	Cheese and Fruit Display - includes crackers	for 25 Guests	170.00
	Assorted Wrap Platter - ham & turkey includes cheese. Lettuce, tomato, mayo	for 25 Guests	200.00
	Blackened Beef Tenderloin - silver dollar rolls & apple horseradish sauce	for 25 Guests	375.00
	Salad Bowl – preselect 1: Garden OR Caesar	for 25 Guests	100.00
	Dessert Sweet Tray – cheesecake, chocolate chip cookies & chocolate brownies	50 Pieces	150.00
	Beverages - Unlimited (Non-Alcoholic): iced 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, Yuengling, Miller Lite, EVO Lot# 3, 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
- Time Reserved: 3 Hours (+1 hr set up)
- Day (11am – 3pm) or Night (5pm – 9pm)



Lighthouse Room

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



Garden View Room

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