

APPETIZERS



Oysters

Freshly shucked, local oysters from the Chesapeake Bay

- ⓐ **Shantytown Oysters**
(6) Lump crab meat, candied bacon, sautéed shallots, Dijon, imported parmesan, hint of sherry, lemon beurre blanc finish 22.99
- ⓐ **Oysters Rockefeller**
(6) Chopped spinach, Pernod, baked, Hollandaise 19.99
- Fried Oysters**
Batter dipped, crisply fried, remoulade sauce side 17.99
- ⓐ **Oysters "Queen Anne"**
(5) Lump crab dip, Smokehouse bacon, cheddar-jack cheese 20.99
- ⓐ **Oysters Imperial**
(4) Lump crab imperial and baked 21.99
- ⓐ **Steamed Oysters**
1 dozen, melted butter, broth 19.99
- ⓐ **Oysters on the Half Shell**
(6 or 12) cocktail sauce, lemon 13.99/27.98
- ⓐ **Oysters Casino**
(6) Bacon, peppers, onions, parmesan cheese sprinkle 20.99
- ⓐ **Baked Oyster Sampler**
(2) Rockefeller, (2) Casinos, (2) Queen Anne 20.99

Clams Casino GF

(8) large clams stuffed with our homemade casino stuffing...18.99

Crab Pizza

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

Gorgonzola Waffle Fries GF

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 Strawberry Coconut tequila margarita sauce...15.99

SEASONAL SOUP

Butternut Squash Crab Bisque

Fall butternut squash and lump crab meat with curry and dash of nutmeg. Cup...8.99 Bowl...9.99



TODAY'S SPECIALS

FROM THE GARDEN

Salad Toppers:

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

Harvest Salad GF

Mixed greens roasted golden & red 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 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

FEATURED ENTREES

Chesapeake Channa Imperial GF

Pan seared Chesapeake Channa, AKA snakehead, topped with our house made crab imperial, served with Yukon mashed potatoes, asparagus & malibu carrots. Finished with lemon butter sauce...38.99

Braised Beef Short Rib

(2) with apple, apricot, Reisling demi-glace. Served with braised Swiss chard and root vegetable medley. Garnished with dried apricot & sliced apples....39.99

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

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**

Dinner 11.01.25

COCKTAILS

Fisherman's Inn-Fusion

Autumn Spiced Sour

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

Apple Cider Margarita

1800 Silver Tequila, Grand Marnier, agave nectar, apple cider, squeezed lime juice, cinnamon sugar rim 13

Black Cherry Old Fashion

Basil Hayden Bourbon, black cherry syrup, walnut bitters, orange peel, ice sphere & Luxardo cherry, 15

Cider House Press

Stoli Salted Karamel Vodka, squeezed lemon, apple cider, salted caramel rim 11

Crimson Mapletini

Botanist Gin, rosemary & sage infused 100% pure & natural dark brown Vermont maple syrup, muddled fresh cranberries, lemon juice, Q ginger beer 15

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

Fisherman's Pumpkin Egg Nog

Chef Paul's original recipe with pumpkin, bourbon & brandy. 8

Pumpkin Spiced Latte Martini

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

Spicy Sea Witch Margarita

Muddled jalapenos, pomegranate juice, 1800 tequila, Cointreau and house margarita mix 13

Fish House Red Sangria

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

NO REFUNDS ON DRINKS

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

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 Oktoberfest

Sierra Nevada Hazy Little Thing

~ LOCAL DRAFTS ~

Dogfish 60 IPA

RAR Nanticoke Nectar

Pink Drink

Citrus Vodka, Cointreau, fresh lemon, cranberry juice. Cranberries & sugared rim 12

