

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



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Grilled New Zealand Lamb Chops

(4) Grand Marnier, soy, orange marmalade glaze, black eyed peas, country ham, mirepoix garnish...24.99

SOUP OF THE DAY

Butternut Squash Crab Bisque

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

FROM THE GARDEN

Antioxidant Salad

Mixed greens topped with candied pecans, feta cheese, strawberries & blueberries. Honey poppy seed dressing...16.99

Salad Toppers:

Grilled Chicken Breast...10 Grilled Gulf Shrimp...14
Grilled Salmon...12 Broiled Mini Crab Cakes...20

ENTREES

Prime Time New York

10 oz grilled New York Strip finished with garlic & chive Maître d' butter, (2) U-10 scallops pan seared and topped with lump crab imperial. Boursin mashed potatoes, grilled haricots vert...51.99

Chilean Sea Bass

8 oz Sea Bass on a bed of saffron risotto, sautéed broccoli rabe in a saffron cream sauce with clams, mussels, chives, tomatoes. Garlic bread. House salad to start...51.99

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

Fried New Year's Bay Oysters

Fresh shucked, local, lightly battered and crisp fried, served with your choice of two sides*...34.99

Primo Crab Cake

5 oz All Jumbo Lump crab cake... No Filler!
Served with your choice of two sides*.
Single...29.99 Double...49.99

**Replace one side for house salad +2.00*

DESSERT

Layered Chocolate Mousse

Dark & white chocolate mousse with raspberry compote. Finished with milk chocolate straws...8.99



NEW YEAR CHEER

Black Cherry Old Fashion

Woodford Reserve bourbon, black cherry syrup, walnut bitters, orange peel, ice sphere & Luxardo cherry 15

Countdown Cosmo

Steel Blu Lemon Vodka, Cointreau, fresh lemon and cranberry juice. Finished cranberries & sugared rim 12

Fish House Red Sangria

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

Midnight Margarita

Casamigos Reposado Tequila, apple cider, pomegranate juice, house margarita mix, vanilla cinnamon brown sugar syrup, over ice, sugar cinnamon rim 16

Spiced Pear Martini

Hedrick's Gin, St. Germain, Mathilde Pear Poire Liqueur, Q ginger beer, lemon. Cinnamon stick shaken 15

Sugar Cookie Martini

Steel Blu Vanilla Vodka, Amaretto Di Disaronno & RumChata with a Christmas sprinkle rim 12

Fisherman's Inn-Fusion

Winter Spiced Sour

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

WINES TO TOAST

Chandon Brut Mini, Ca

187 ml Split...13

Frescobaldi Rèmole, Tuscany

'23 Sangiovese with a percentage of Cabernet Sauvignon.

Glass...12 Bottle...46

Veuve Clicquot Brut 'Yellow Label'

Bottle...110

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

Tröegs - The Mad Elf - Holiday Ale

~ TODAY'S DRAFTS ~

Michelob Ultra, Yuengling Lager,

Blue Moon Belgian White Ale,

Sam Adams Winter Lager

Sierra Nevada Hazy Little Thing

~ LOCAL DRAFTS ~

Dogfish 60 IPA

RAR Nanticoke Nectar

~ NON-ALCOHOLIC ~

Athletic Hazy IPA, Bud Zero,

Heineken 0.0

