

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

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

SOUP OF THE DAY

Classic French Onion

Caramelized onions, savory beef broth, homemade cheese croutons, Gruyere & Provolone. Crock 9.99



TODAY'S SPECIALS

FROM THE GARDEN

Winter 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

Salad Toppers:

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

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

Prime Time Surf n' Turf GF

Roseda Farms New York Strip: Local, natural, dry-aged 10 oz grilled. 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

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

Scrumptious Scallops GF

(6) pan seared served atop Yukon mash dollops with a lemon beurre blanc finish. Sweet corn medley (w/peppers, leeks, shallots). One side choice*...34.99

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**

COCKTAILS

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

Black Cherry Old Fashion

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

Brown Sugar Shaken Espresso Martini

Breckenridge Espresso Vodka, Vanilla Vodka, Kahlua, vanilla cinnamon brown sugar syrup, house cold brew 13

Cider House Press

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

Countdown Cosmo

Citrus Vodka, Cointreau, fresh lemon and cranberry juice. Finished cranberries & holiday sugared rim 12

Crimson Mapletini

Hendrick's 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

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

Stoli Vanilla Vodka, Amaretto Di Disaronno & RumChata with a rainbow sprinkle rim 13

NO REFUNDS ON DRINKS

FEATURED WINE

Frescobaldi Rèmole, Tuscany '23

Sangiovese with a percentage of Cabernet Sauvignon. Bright ruby with aromas of red berries, wild cherry, and subtle spice. The palate is smooth and medium-bodied, offering juicy fruit and balanced acidity with a soft, elegant finish. Glass...12 Bottle...46

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

~ NON-ALCOHOLIC ~

*Athletic Hazy IPA, Bud Zero,
Heineken 0.0*

~ TODAY'S DRAFTS ~

Michelob Ultra

Yuengling Lager

Blue Moon Belgian White Ale

Sam Adams White Ale

Sierra Nevada Hazy Little Thing

~ LOCAL DRAFTS ~

Dogfish 60 IPA

RAR Nanticoke Nectar

