

APPETIZERS

SHELLFISH STEAMPOT Littleneck clams, mussels, shrimp, white wine garlic herb broth, garlic cheese toast 20.99

⑥ **GORGONZOLA CHEESE SKINS** Crispy fried potato skins, creamy Gorgonzola sauce, applewood smoked bacon, green onions, boom-boom sauce 14.99

CRAB PRETZEL Lump crab meat, four cheeses, green onion, Old Bay spice atop soft pretzel sticks baked golden 19.99

⑥ **CRAB BALLS** (4) mini crab cakes, broiled, remoulade sauce 22.99

COCONUT SHRIMP (4) beer battered, orange-ginger dipping sauce 20.99

HOT CRAB DIP Lump crab, four cheeses, Old Bay, sour dough bread bowl 19.99

FRIED CALAMARI Parmesan sprinkle, homemade marinara 17.99

SHRIMP & SCALLOP NACHOS Gulf shrimp, bay scallops, melted Cheddar-Jack, homemade cheese sauce, tri-color corn chips, salsa, sour cream 18.99

FRIED GREEN TOMATO & CRAB STACK Lump crab, corn, country ham, cream 18.99

ROCKFISH "BITES" Flash fried sesame panko crumbs, Hawaiian BBQ drizzle, wasabi cream, pickled ginger, seaweed salad 14.99



⑥ **BLACK PEPPER SEARED RARE TATAKI TUNA** Sliced sashimi style, pickled ginger, seaweed salad, avocado, soy ponzu sauce (rare only) 19.99

SHRIMP QUESADILLA Shrimp, scallions, mild chiles, Cheddar-Jack, soft flour tortilla, cilantro, homemade salsa, sour cream 18.99

⑥ **STEAMED SHRIMP** Peel and eat ~ wild caught Gulf shrimp, Old Bay seasoned, homemade cocktail sauce 1/2 pound 14.99 1 pound 25.99

POT STEAMED MUSSELS Prince Edward Island mussels, white wine, garlic, olive oil, garlic cheese toast 18.99

STEAMED LITTLENECK CLAMS (18) Littlenecks steamed open, white wine garlic herb broth, garlic cheese toast 18.99

HUSH PUPPIES (12) Pure Vermont maple & clover honey dipping sauce 12.99

NAUTI WINGS (8) Tossed in the sauce of your choice. Old Bay, Thai Chili, Hot, Mild or Naked. Ranch or bleu cheese & celery sticks 15.99

ENTRÉES

NO SUBSTITUTIONS. Hot rolls and butter served upon request. Entrées include a choice of two sides, replace one side for a house salad +2.00, House Caesar +4.99

SEAFOOD

BROILED SEAFOOD TRIO Two jumbo lump crab imperial stuffed shrimp, sea scallops, jumbo lump crab cake 44.99

FRIED SEAFOOD FEAST Lump crab cake, jumbo shrimp, sea scallops, flounder fillet 44.99

⑥ **BAKED JUMBO LUMP CRAB IMPERIAL** Our Signature Dish—lump crab meat, creamy imperial sauce 41.99

CRAB CAKES (2) Our homemade Eastern Shore recipe, deep fried or ⑥ broiled 43.99

⑥ **PRIMO CRAB CAKE** 5 oz Jumbo Lump, broiled only. Single 31.99 Double 54.99

⑥ **SEAFOOD NORFOLK SAUTÉ** Sea scallops, large gulf shrimp, jumbo lump crab meat, white wine butter sauce 43.99

ATLANTIC SEA SCALLOPS Broiled, buttery bread crumbs OR deep fried panko breaded 33.99

⑥ **STUFFED SHRIMP** (4) jumbo Gulf shrimp, lump crab imperial, broiled golden 36.99

COCONUT SHRIMP (6) beer battered Gulf shrimp fried golden, orange-ginger dipping sauce 30.99

FRIED GULF SHRIMP (6) jumbo, split, hand breaded 30.99

⑥ **CEDAR PLANK ROASTED SALMON** North Atlantic salmon, brown sugar mustard glazed 29.99

⑥ **ATLANTIC SALMON FILLET** Blackened OR lightly seasoned, grilled 28.99 Add Lump Crab Imperial 38.99

SALMON SUNSET Pan seared fresh Atlantic Salmon fillet, sautéed shrimp & scallops (2 each), jumbo lump crab meat, hollandaise sauce. Bed of risotto & Pernod laced cream spinach as sides 34.99

⑥ **FLOUNDER FILLET** Broiled, butter, seasonings, lemon chive Beurre Blanc OR panko breaded fried 29.99

⑥ **STUFFED FLOUNDER** Lump crab imperial baked golden 39.99

⑥ **CHICKEN CHESAPEAKE** Sautéed boneless breast, lump crab imperial 32.99

LOBSTER TAIL

⑥ BROILED 5 OZ COLD WATER TAIL

Single, drawn butter 29.99
Single stuffed, Lump Crab Imperial 39.99
Twins, drawn butter 56.99
Twins stuffed, Lump Crab Imperial 73.99

4 CHOICE CHESAPEAKE BAY ROCKFISH

Local Striped Bass, please choose one:

- ⑥ **Blackened** Pineapple mango salsa 32.99
- ⑥ **Broiled** Lemon butter sauce 32.99
- Tidewater Style** Lump crab, country ham, corn, cream, fried green tomatoes 41.99
- ⑥ **Imperial Style** Lump crab imperial, baked golden 41.99

BEEF

⑥ **PRIME RIB OF BEEF AU JUS** USDA Choice Black Angus grain fed beef aged a minimum of 21 days. Slow roasted in our specially built oven to the peak of tenderness, horseradish cream sauce Admiral 16 oz. 40.99 Captain 12 oz. 34.99

⑥ **FILET MIGNON** 8 oz. center cut grilled to melt-in-your-mouth tenderness. 39.99

SONNY'S FILET MIGNON 8 oz. center cut, Gorgonzola cream, haystack onions 40.99

⑥ **FILET "OSCAR"** 6 oz. center cut, jumbo lump crab meat, steamed asparagus, mashed potatoes, sauce Béarnaise 46.99

LAND & SEA COMBOS

Choose your beef and seafood combination:

⑥ **PRIME RIB** 12 oz. slow roasted 46.99

⑥ **FILET MIGNON** 6 oz. grilled 49.99

⑥ Stuffed Shrimp (2)

Crab Cake

Broiled Sea Scallops

⑥ Lump Crab Imperial

⑥ Primo Crab Cake 6.99

⑥ Broiled 5 oz Cold Water Lobster Tail 6.99

⑥ Lobster Tail Stuffed, Lump Crab Imperial 16.99

⑥ **Gluten free**

We use trans-fat free soybean oil in our fryers.

SOUPS

	cup	bowl
⑥ VEGETABLE CRAB	6.99	7.99
CREAM OF CRAB	8.99	9.99
HALF & HALF	7.99	8.99
<i>Cream of Crab, Vegetable Crab</i>		
OYSTER STEW	9.99	11.99

SALADS

⑥ **WEDGE** Iceberg, bleu cheese dressing, apple wood bacon, tomato, crumbled Gorgonzola 11.99

CAESAR Romaine, Parmesan cheese, homemade cheese croutons, signature dressing 11.99

GARDEN Iceberg, mixed greens, grape tomatoes, shredded carrots, cucumbers, homemade cheese croutons, dressing choice 9.99

⑥ EASTERN SHORE COBB SALAD

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

ANTIOXIDANT SALAD Mixed greens, candied pecans, feta cheese, strawberries, blueberries, honey poppy seed dressing 16.99

Salad Toppers:

- ⑥ Grilled Chicken Breast 10.
- ⑥ Grilled Atlantic Salmon 12.
- ⑥ Grilled Jumbo Shrimp (4) 14.
- ⑥ Broiled Mini Crab Cakes (4) 23.

SALAD DRESSINGS

Pepper Parmesan	Bleu Cheese
Ranch	Thousand Island
Honey Mustard	Balsamic Vinaigrette
Low Fat Italian	French

PASTA

House salad, garlic toast

TENDERLOIN TIPS Maker's Mark Bourbon enhanced demi-glace, cipollini onions, shallots, wild mushrooms, creamy aged parmesan risotto 33.99

SHRIMP SCAMPI Sautéed Jumbo Gulf shrimp, roasted garlic white wine butter sauce, linguine 33.99

SEAFOOD ALFREDO Jumbo gulf shrimp, sea scallops, jumbo lump crabmeat, Romano cheese cream sauce, linguine 34.99

CHICKEN PARMIGIANA Breaded, sautéed breast, homemade plum tomato sauce, Fontina cheese, Parmesan, linguine 28.99

VEGETARIAN PASTA PRIMAVERA Asparagus, green beans, onions, grape tomatoes, sliced red peppers, corn, sautéed in olive oil-roasted garlic, linguine 23.99

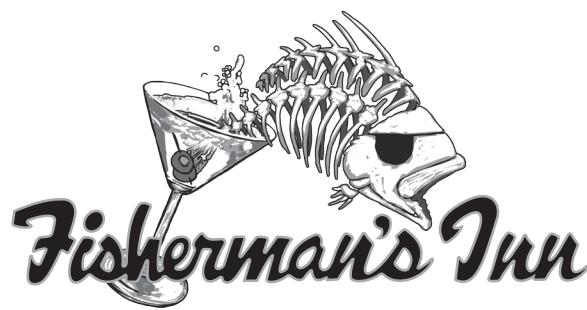
SIDES

Applesauce	3.99
Fries	3.99
Daily Vegetable	3.99
Stewed Tomatoes	3.99
Coleslaw	3.99
House Salad	5.99
House Caesar	8.99
Sautéed Green Beans, Bacon, Onions	3.99
Baked Potato	3.99
Mashed Potatoes	3.99 ~ Baked or Mashed Potato, Cheese 1.00, Bacon 2.00



Check out our new Fisherman's Village Information Center. Stop by the red building in the parking lot.

FishermansVillageKentNarrows.com



WHITE WINE

bin#

		glass	bottle
Sparkling, Chandon Brut, CA (mini split)		13	
195 Veuve Clicquot Brut Yellow Label		110	
200 Prosecco, Spellbound, Italy	8	30	
201 Moscato, Movendo 'Frizzante' Puglia, Italy	10	38	
202 Moscato d'Asti, Ceretto '23, Piedmont, Italy		42	
203 Riesling, Relax '24, Germany	9	34	
Pinot Grigio, Caposaldo '24, Italy		9	
210 Pinot Grigio, Barone Fini '24, Italy	10	38	
211 Pinot Grigio, Santa Margherita '24, Italy		58	
215 Rosé, Bieler Père et Fils Sabine '23, Provence	10	38	
216 Rosé, Whispering Angel '24, Provence, France		62	
218 White Zinfandel, Beringer Main & Vine '22, St. Helena, CA	8	30	
220 Sauvignon Blanc, Matua '24, N.Z.	10	38	
221 Sauvignon Blanc, L'Orangerie '24, Pays d'Oc, France	11	42	
222 Sauvignon Blanc, Kim Crawford '24, N.Z.		48	
230 Chardonnay, Josh Cellars '24, CA	10	38	
233 Chardonnay, La Crema '23 Monterey, CA	12	46	
234 Chardonnay, Sonoma-Cutrer '23, Russian River	14	54	
236 Chardonnay, Rombauer '23, Napa		78	
237 Chardonnay, Cakebread Cellars '23, Napa		82	

RED WINE

bin#

		glass	bottle
310 Pinot Noir, Carmel Road '22, Monterey		10	38
311 Pinot Noir, Bouchard Ainé Et Fils '24, Pays d'Oc, France	12	46	
312 Pinot Noir, Willamette Valley 'Whole Cluster' '23, Oregon		54	
313 Pinot Noir, Belle Glos Balade '23, Santa Rita Hills		66	
315 Merlot, Noble Vines '23, CA	9	34	
320 Merlot, Alexander Valley '21, Sonoma		44	
325 Merlot, Duckhorn '22, Napa (1/2 Bottle)		52	
330 Malbec, Alta Vista Estate '23, Argentina	10	38	
360 Blend, Double Trouble '21, Columbia Valley	10	38	
362 Blend, Pessimist '23, Paso Robles, CA		52	
364 Blend, Orin Swift Papillon '22, Napa Valley		95	
370 Cabernet Sauvignon, Charles & Charles '21, WA	10	38	
371 Cabernet Sauvignon, St Huberts The Stag '22, Paso Robles	13	50	
372 Cabernet Sauvignon, DECOY by Duckhorn '22, Sonoma	15	58	
373 Cabernet Sauvignon, Beringer Knights Valley '22, Napa		66	
375 Cabernet Sauvignon, Far Niente "Post & Beam" '22, Napa Valley		94	
376 Cabernet Sauvignon, Caymus '22, Napa		120	

Vintages may be subject to change. Any unfinished bottle of wine may be re-corked and bagged to take to hotel if walking and if driving the rear-most seat of car or trunk.

BEVERAGES 3.99 ~ free refills

Fresh Brewed Unsweetened Iced Tea
 Pepsi Pepsi Zero Mountain Dew
 Starry Dr. Pepper Ginger Ale
 Mug Root Beer Brisk Raspberry Iced Tea
 Coffee: Local Fresh Brewed Rise Up ~ Regular or Decaf
 Hot Teas: English Breakfast, Green Tea, Decaffeinated

SPECIALTY BEVERAGES ~ no free re-fills

Squeezed Lemonade 3.99
 Squeezed Arnold Palmer 3.99
 Milk or Hershey Chocolate Milk 3.49
 Hot Chocolate, Whipped Cream 3.99
 Saratoga Spring Water 28 oz 6.99
 San Pellegrino Italian Sparkling Water 750 ml 6.99

Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase the risk of food borne illness, especially if the consumer has certain medical conditions. Please notify your server of any food allergies.

LITE FARE

SINGLE CRAB CAKE PLATTER ~ Homemade award-winning crab cake, fried or broiled, one side 24.99 Sub side house salad additional 2.00

CRAB CAKE SANDWICH ~ Fried or broiled, sandwich roll, lettuce, tomato, pickles, fries 24.99

BAKED CRAB MELT ~ Lump Crab Imperial, sliced tomato, Ciabatta bread, melted Fontina, Provolone, fries 22.99

FRIED OYSTER SANDWICH ~ Shucked Chesapeake Bay oysters, lightly breaded, fried golden, brioche roll, lettuce, tomato, fries 23.99

SALMON BLT ~ Grilled or blackened, bacon, lettuce, tomato, honey grain mustard aioli side, kettle chips. Toasted bread choice 19.99

FISH & CHIPS ~ Flaky Cod fillets, batter dipped, crispy fried, malt vinegar side, fries, coleslaw 19.99

SHRIMP SALAD SANDWICH ~ Our famous recipe, touch of Old Bay, lettuce, tomato, bread choice, pickles, fries 19.99

SHRIMP SALAD PLATE ~ Stuffed Roma tomato crown, spring mix lettuces, cucumbers, pickled red onions, assorted crackers 19.99

GRILLED MARINATED CHICKEN CLUB ~ 6 oz. boneless breast, Applewood smoked bacon, green leaf lettuce, ripe tomato, bread or toast choice, Old Bay aioli, kettle chips 17.99

GUINNESS BURGER ~ 8-ounces in-house ground tenderloin, Applewood smoked bacon, melted smoked gouda, whole grain mustard, Guinness aioli, red onion marmalade. Pretzel bun, lettuce, tomato, fried potato rounds 18.99

STACKED DOUBLE HAMBURGER ~ Grilled ground Angus, toasted brioche, green leaf lettuce, ripe tomato, pickles, fries. 16.99
American, Swiss, Cheddar-Jack, Bleu, Provolone/Fontina cheese 1.00 Applewood smoked bacon 2.00

SIDES

Applesauce 3.99	Fries 3.99	Daily Vegetable 3.99
Stewed Tomatoes 3.99	Coleslaw 3.99	House Salad 5.99
Sautéed Green Beans, Bacon, Onions 3.99		Baked Potato 3.99
Mashed Potatoes 3.99 ~ <i>Baked or Mashed Potato, Cheese 1.00, Bacon 2.00</i>		

COCKTAILS

FRESH SQUEEZED CRUSHES Orange, Grapefruit or Lemon Vodka 10
Make any crush skinny with club soda

BLOODY POINT BLOODY Kick it up with Absolut Peppar Vodka, homemade Bloody Mary Mix, Old Bay rim 12

ADULT STRAWBERRY LEMONADE Skyy Strawberry Vodka, strawberry puree, fresh squeezed lemonade, Prosecco 12

BOURBON CRUSH Woodford Reserve Bourbon, fresh squeezed orange and lime juice, triple sec, splash cranberry juice, ginger ale 14

TOP DECK MARGARITA Choose your tequila! 1.5 oz pour, fresh mix, Cointreau and Grand Marnier.

Don Julio 1942 Añejo 40	Don Julio Blanco 20
Clase Azul Reposado 35	Ilegal Mezcal 18
1800 Silver 16	Patron Silver 19
Casamigos Reposado 20	Monte Alban Reposado 12

NAUTI MERMAID Captain Morgan Spiced Rum, Don Q Coconut Rum, orange juice, pineapple juice, Blue Curaçao 12

A SHORE THING Don Q Coconut Rum, fresh berries, fresh squeezed lime, agave nectar, ginger ale topper, mason jar 11

No Refunds on Cocktails

NO WAKE ZONE

POMEGRANATE VIRGIN PALOMA Pom, grapefruit juice, lime juice, agave nectar, club soda 7

SUNNY SPRITZ Peach & mango puree, fresh lime juice, cranberry, club soda 7

LAVENDER FIELDS Squeezed lemonade, lavender syrup, club soda 6

CRANBERRY MOCK MULE Q ginger beer, lime juice, mint, cranberry juice 7

A 20% gratuity will be added to parties of 6 or more.

To ensure timely, efficient service for all guests, split checks limited to 6 per party.

If you desire separate checks, please inform your server at the beginning of meal.

Thank you for your understanding.