

ENTRÉES

SEAFOOD

LOBSTER TAIL

BEEF

LAND & SEA COMBOS

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

	cup	bowl
© 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

SALAD DRESSINGS

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

PASTA

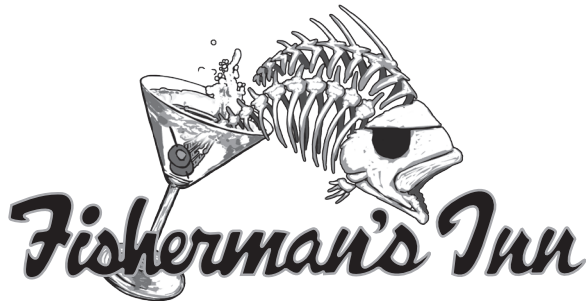
VEGETARIAN PASTA PRIMAVERA Asparagus, green beans, onions, grape tomatoes, sliced red peppers, corn, sautéed in olive oil-roasted garlic, linguine 23.99

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



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 ~ *Baked or Mashed Potato, Cheese 1.00, Bacon 2.00*

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 Anejo 40 Don Julio Blanco 20
Clase Azul Reposado 35 Illegal 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.