

PLEASE ASK IF YOU PREFER  
AN ITEM NOT LISTED  
ON OUR MENUS



3116 Main Street Grasonville MD 21638  
410.827.8807  
eat@fishermansinn.com

## Group DINNER Menu (with a guaranteed minimum of 20 guests)

**Includes: hot rolls, salad, baked potato, steamed vegetable medley and dessert**

Starter Course		Price
Cup of Cream of Crab Soup	Per guest	10.00
Cup of Vegetable Crab Soup	Per guest	8.00
<b>Salad: preselect 1 for entire group</b>		
Garden Salad – mixed greens, sliced veggies, Italian and Ranch dressings		
Caesar Salad – crisp romaine, homemade dressing and garlic cheese croutons		
<b>Entrees: preselect up to 3 for your entire group</b>		<b>Price</b>
Filet Mignon & Crab Cake Combo – Our best combo! 4oz petite filet mignon grilled to temp with béarnaise sauce and our signature broiled crab cake	Per guest	68.00
Prime Rib & Crab Cake Combo – choice of temp and broiled crab cake	Per guest	60.00
Seafood Trio Deluxe – broiled crab cake, twin imperial baked stuffed shrimp & broiled fresh sea scallops	Per guest	58.00
Maryland Crab Cakes –(2) broiled signature crab cakes	Per guest	57.00
Filet Mignon – 8oz center cut grilled to your temperature. Rosemary merlot demi. Frizzled onion garnish.	Per guest	56.00
Prime Rib of Beef – Slow roasted, horseradish cream, au jus	Per guest	48.00
Imperial Stuffed Flounder or Salmon or Rockfish – Fresh fillets baked with crab imperial	Per guest	48.00
Planked Salmon – brown sugar & mustard glazed, baked on a cedar plank	Per guest	44.00
Chicken Chesapeake Imperial – boneless chicken breast topped with lump crab imperial and baked golden brown	Per guest	45.00
Chicken Cordon Bleu – Stuffed airline chicken breast, Black Forest ham, gruyere. Finished with lingonberry compote	Per guest	42.00
<b>Dessert: preselect 1 for entire group</b>		
Vanilla or Chocolate Chunk Ice Cream – freshly made in-house		
House-made Ice Cream - Special Flavors	Per guest	+1.50
Bread Pudding – homemade, served warm, raisins, cinnamon, caramel, whipped cream. Or seasonal flavors.		
Classic Crème Brûlée - Baked creamy custard, caramelized sugar top	Per guest	+1.50
Traditional NY Style Cheesecake – Choose one: homemade raspberry puree, chocolate or strawberry sauce	Per guest	+1.50
<b>Beverages - Unlimited (Non-Alcoholic): iced tea, sodas &amp; coffee</b>	Per guest	4.00

- This menu is only available in a private banquet room.
- It is the guest's responsibility to confirm all details and any special arrangements.
- Final count guarantee and accurate entree selection numbers are required 14 days in advance.
- Parties not meeting their final count will still be charged for the final count given in advance.
- One check for all parties. There are no separate checks.
- Final payment is due at time of event and is payable by cash, check, debit card. Or credit card (fee applies).
- 22% service charge, 6% Maryland food tax will be added to the final invoice.
- Room rental fee is required upfront to reserve your room and date (non-refundable 30 days prior to event)
- ITEMS AND PRICES SUBJECT TO CHANGE



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## Group BUFFET Menu (with a guaranteed minimum of 35 guests)

**2 Choices: \$60.00 per person**

**3 Choices: \$70.00 per person**

**Salad: preselect 1 for entire group**

**Garden Salad** – mixed greens, sliced veggies, ranch & balsamic dressings

**Caesar Salad** – crisp romaine, cheese, garlic cheese croutons & homemade dressing

**Entrees: preselect up to 2 or 3 for your entire group**

**Price**

**Chicken Cordon Bleu** – stuffed chicken breast, Black Forest ham, gruyere. Lingonberry compote

**Baked Seafood Stuffed Chicken** – boneless chicken breast, scallops, shrimp, crabmeat, lobster sherry cream sauce

**Chicken Marsala** - sautéed breast, assorted mushrooms & shallot brown sauce

**Glazed Pork Loin** – Apple, walnut, brown sugar

**Black Pepper Encrusted Shaved Ribeye** - slow roasted, horseradish Demi-Glace

**Dijon & Herb Crusted Salmon** - herb butter crumbs, honey beurre blanc sauce

**Glazed Salmon** – Honey & lavender butter glaze

**Seafood Tortellini** – cheese stuffed pasta, shrimp, scallops, crab meat, lobster cream sauce

**\*Premium upgrades below. Substitute choice from above for an additional cost\***

**\*Broiled Rockfish** – lemon butter sauce

Per guest +8.00

**\*Primo Crab Cakes** – Fisherman's signature recipe. Broiled jumbo lump crab meat

Per guest +25.00

**\*\*Chef Carved - \$50.00 Carver Fee applies to upgrades below\*\***

**\*\*Prime Rib au jus** – House dry rubbed and slowly roasted

Per guest +18.00

**\*\*Sliced Tenderloin of Beef** – seasoned and slowly roasted, sauce bearnaise

Per guest +22.00

**Vegetable: preselect 1 for entire group**

**Broccoli Mornay** – creamy smooth cheddar and gruyere cheese sauce

**French Style Green Beans** – sautéed with bacon & onions

**Fresh Vegetable Medley** – broccoli, carrots, zucchini, squash & red peppers

**Potato: preselect 1 for entire group**

**Mashed Potatoes** – Yukon gold, sweet cream butter

**Roasted Fingerling Potatoes** – naturally sweet with a buttery flavor

**Au Gratin Potatoes** – hand-sliced Yukon, creamy gruyere sauce, shallots, butter herb crumbs

Per guest +1.50

**Dessert: preselect 1 for entire group**

**Vanilla or Chocolate Chunk Ice Cream** – freshly made in-house

**House-made Ice Cream - Special Flavors**

Per guest +1.50

**Bread Pudding** – homemade, served warm, raisins, cinnamon, caramel, whipped cream.  
Or seasonal flavors

**Classic Crème Brûlée** - Baked creamy custard, caramelized sugar top

Per guest +1.50

**Traditional NY Style Cheesecake** – Choose one: homemade raspberry puree, chocolate or strawberry sauce

Per guest +1.50

**Beverages - Unlimited (Non-Alcoholic): iced tea, sodas & coffee**

Per guest 4.00

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- Leftovers cannot be taken home.
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ITEMS AND PRICES SUBJECT TO CHANGE

Jan 26



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**This menu is only available  
Monday – Friday  
(12pm – 3pm)**

## Group LUNCH Menu (with a guaranteed minimum of 20)

**Includes: hot rolls, salad or dessert, baked potato, steamed vegetable medley**

Starter Course		Count	Price
Cup of Cream of Crab Soup	Per guest		10.00
Cup of Vegetable Crab Soup	Per guest		8.00
<b>Salad OR Dessert: preselect 1 item for your entire group</b>			
Garden Salad – mixed greens, sliced veggies, Italian & Ranch dressings			
Caesar Salad - crisp romaine, homemade dressing and garlic cheese croutons			
Vanilla or Chocolate Chunk Ice Cream – freshly made in-house			
House-made Ice Cream - Special Flavors	Per guest		+1.50
Bread Pudding – homemade, served warm, raisins, cinnamon, caramel, whipped cream. Or seasonal flavors			
Classic Crème Brûlée - Baked creamy custard, caramelized sugar top	Per guest		+1.50
Traditional NY Style Cheesecake – Choose one: homemade raspberry puree, chocolate or strawberry sauce	Per guest		+1.50
<b>Entrees: preselect up to 3 items for your entire group</b>		Count	Price
Maryland Crab Cake – (1) broiled signature lump crab cake	Per guest		36.00
Imperial Stuffed Flounder – Fresh fillets baked with crab imperial	Per guest		35.00
Prime Rib of Beef – Slow roasted, cooked to temp, horseradish cream, au jus	Per guest		34.00
Baked Salmon – Atlantic caught, baked with lemon butter sauce	Per guest		31.00
Chicken Chesapeake – boneless chicken breast topped with lump crab imperial baked golden brown	Per guest		32.00
Chicken Cordon Bleu – Airline chicken breast stuffed with Black Forest ham, gruyere. Finished with lingonberry compote	Per guest		30.00
<b>* Items below <u>do not</u> include baked potato and vegetable medley *</b>			
Fish Tacos – lightly seasoned & grilled Mahi Mahi OR Shrimp, ranchero slaw, salsa, pickled red onion, chipotle mayo	Per guest		24.00
Shrimp Salad Plate – seasoned shrimp salad, with stone ground wheat crackers, coleslaw and vine ripened tomatoes	Per guest		24.00
Grilled Chicken Caesar Salad – crisp romaine, homemade dressing topped with seasoned chicken and our garlic cheese croutons	Per guest		22.00
<b>Beverages - Unlimited (Non-Alcoholic): iced tea, soda &amp; coffee</b>	Per guest		4.00

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## Hors d'Oeuvres

	HOT ITEMS	Count	Price
	<b>Meatballs</b> – preselect 1: Sweet and Sour <b>OR</b> Italian Marinara	100 Pieces	110.00
	<b>Buffalo Chicken Wings</b> - with bleu cheese and boom boom sauce	50 Pieces	200.00
	<b>Fried Chicken Tenders</b> - with honey mustard dipping sauce	50 Pieces	160.00
	<b>Lamb Chops</b> – Gran Marnier, soy glaze	50 Pieces	375.00
	<b>Clams Casino</b> - baked clams on ½ shell, bacon, onions, peppers & butter	50 Pieces	150.00
	<b>Baked Applewood Bacon Wrapped Scallops</b>	50 Pieces	250.00
	<b>Baked Applewood Bacon Wrapped Shrimp</b>	50 Pieces	275.00
	<b>Honey Cilantro Glazed Shrimp Wontons</b>	50 Pieces	250.00
	<b>Oysters Rockefeller</b> - baked half shells topped with spinach & hollandaise	50 Pieces	225.00
	<b>Oysters Queen Anne</b> - baked half shells topped with crabmeat and cheese	50 Pieces	250.00
	<b>Crab Melt Mini Bites</b> - crab imperial atop sour dough slices and baked	50 Pieces	275.00
	<b>Baby Crab Cakes</b> – preselect 1: broiled <b>OR</b> fried, tartar & cocktail sauces	50 Pieces	300.00
	<b>Chicken Sate'</b> - Teriyaki chicken on a skewer with peanut sauce	25 Pieces	125.00
	<b>Seafood Quesadilla</b> - shrimp, crabmeat, 3 cheeses in flour tortillas	for 25 Guests	150.00
	<b>Hot Crab Dip</b> - with French bread crostini	for 25 Guests	240.00
	<b>Seafood Nachos</b> - topped with crab, shrimp & cheese ~ salsa & sour cream	for 25 Guests	160.00
	<b>Seafood Tortellini</b> - shrimp, scallops, crabmeat in parmesan cream sauce	for 25 Guests	150.00
	<b>Mini Potato Bites</b> - walnut & gorgonzola piped mini potato bites	50 Pieces	125.00
	<b>Crabby Skins</b> – lump crab meat, cheddar-Jack cheese, sour cream	for 25 Guests	225.00
	COLD ITEMS	Count	Price
	<b>Shrimp Cocktail</b> - ready to dip, peeled, tail on, cocktail sauce	150 Pieces	450.00
	<b>Shrimp Salad Sliders</b> – mini brioche buns	50 Pieces	225.00
	<b>Oysters on the Half Shell</b> - with cocktail and lemon wedges. Seasonal	50 Pieces	200.00
	<b>Stuffed Cherry Tomatoes</b> - fresh mozzarella, fresh basil & aged balsamic	50 Pieces	125.00
	<b>Vegetable Relish Tray</b> - with ranch dip	for 25 Guests	125.00
	<b>Cheese and Fruit Display</b> - includes crackers	for 25 Guests	170.00
	<b>Assorted Wrap Platter</b> - ham & turkey includes cheese. Lettuce, tomato, mayo	for 25 Guests	200.00
	<b>Blackened Beef Tenderloin</b> - silver dollar rolls & apple horseradish sauce	for 25 Guests	375.00
	<b>Salad Bowl</b> – preselect 1: Garden <b>OR</b> Caesar	for 25 Guests	100.00
	<b>Dessert Sweet Tray</b> – cheesecake, chocolate chip cookies & chocolate brownies	50 Pieces	150.00
	<b>Beverages - Unlimited (Non-Alcoholic):</b> iced tea, sodas & coffee	Per Guest	4.00

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## Beer & Cocktail Menu

### **PREMIUM OPEN BAR**

Includes all domestic & imported bottled beers, house wines, premium brand cocktails, and non-alcoholic beverages. (Shots & energy drinks not included)

Titos Vodka, Grey Goose Vodka, Kettle One Vodka, Tanqueray Gin, Bombay Sapphire Gin, Bacardi Rum, Sailor Jerry Rum, Captain Morgan Rum, Patron Tequila, Makers Mark Bourbon, Jim Beam Bourbon, JW Black Scotch, Crown Royal Whiskey, Jameson Whiskey, Jack Daniels Whiskey, Hennessy VSOP

- 3 Hours - \$46 per guest

### **BEER & WINE**

Includes all domestic & imported bottled beers, house wines by glass, and non-alcoholic beverages.

Budweiser, Bud Light, Corona, Yuengling, Miller Lite, EVO Lot# 3, Heineken, Mich Ultra, Stella

Pinot Grigio, Chardonnay, Sauvignon Blanc, Moscato, Rosé, Pinot Noir, Red Blend, Merlot, Cabernet Sauvignon

- 3 Hours - \$38 per guest

### **HOST OPEN BAR**

A host open bar allows your guests to order from the full array of beer, wine, and spirits available.

The final bar tab is billed based on consumption of guests and is paid by the event host at the conclusion of the event.

### **CASH BAR**

Cash bar requires each guest to pay for their own alcoholic beverages.

\*Cash bar does not count toward the food and beverage minimum contracted by the host.

- 22% service charge, 9% Maryland liquor tax will be added to the final invoice.





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### **Captain's Room**

- Room Capacity: 24 Guest
- Time Reserved: 3 Hours (+1 hr set up)
- Day (11am – 3pm) or Night (5pm – 9pm)



### **Lighthouse Room**

- Room Capacity: 64 Guest
- Time Reserved: 3 Hours (+1 hr set up)
- Day (11am – 3pm) or Night (5pm – 9pm)



### **Garden View Room**

- Room Capacity: 80 Guest
- Time Reserved: 3 Hours (+1 hr set up)
- Day (11am – 3pm) or Night (5pm – 9pm)

