

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
Salad: preselect 1 for entire group			
Garden Salad – mixed greens, sliced veggies, Italian and Ranch dressings			
Caesar Salad – crisp romaine, homemade dressing and garlic cheese croutons			
Entrees: preselect up to 3 for your entire group			
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
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

- 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

Per guest +1.50

House-made Ice Cream - Special Flavors

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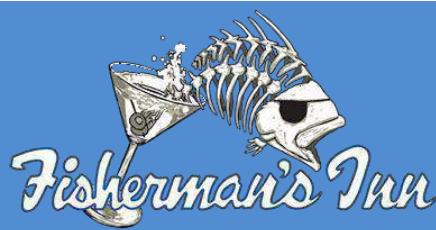
This menu is only available
Monday – Friday
(12pm – 3pm)

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
	Salad OR Dessert: preselect 1 item for your entire group		
	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
	Entrees: preselect up to 3 items for your entire group		
	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
	* Items below do not include baked potato and vegetable medley *		
	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
	Beverages - Unlimited (Non-Alcoholic): iced tea, soda & coffee	Per guest	4.00

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Hors d'Oeuvres

	HOT ITEMS	Count	Price
Meatballs – preselect 1: Sweet and Sour OR Italian Marinara	100 Pieces	110.00	
Buffalo Chicken Wings - with bleu cheese and boom boom sauce	50 Pieces	200.00	
Fried Chicken Tenders - with honey mustard dipping sauce	50 Pieces	160.00	
Lamb Chops – Gran Marnier, soy glaze	50 Pieces	375.00	
Clams Casino - baked clams on $\frac{1}{2}$ shell, bacon, onions, peppers & butter	50 Pieces	150.00	
Baked Applewood Bacon Wrapped Scallops	50 Pieces	250.00	
Baked Applewood Bacon Wrapped Shrimp	50 Pieces	275.00	
Honey Cilantro Glazed Shrimp Wontons	50 Pieces	250.00	
Oysters Rockefeller - baked half shells topped with spinach & hollandaise	50 Pieces	225.00	
Oysters Queen Anne - baked half shells topped with crabmeat and cheese	50 Pieces	250.00	
Crab Melt Mini Bites - crab imperial atop sour dough slices and baked	50 Pieces	275.00	
Baby Crab Cakes – preselect 1: broiled OR fried, tartar & cocktail sauces	50 Pieces	300.00	
Chicken Sate' - Teriyaki chicken on a skewer with peanut sauce	25 Pieces	125.00	
Seafood Quesadilla - shrimp, crabmeat, 3 cheeses in flour tortillas	for 25 Guests	150.00	
Hot Crab Dip - with French bread crostini	for 25 Guests	240.00	
Seafood Nachos - topped with crab, shrimp & cheese ~ salsa & sour cream	for 25 Guests	160.00	
Seafood Tortellini - shrimp, scallops, crabmeat in parmesan cream sauce	for 25 Guests	150.00	
Mini Potato Bites - walnut & gorgonzola piped mini potato bites	50 Pieces	125.00	
Crabby Skins – lump crab meat, cheddar-Jack cheese, sour cream	for 25 Guests	225.00	
	COLD ITEMS	Count	Price
Shrimp Cocktail - ready to dip, peeled, tail on, cocktail sauce	150 Pieces	450.00	
Shrimp Salad Sliders – mini brioche buns	50 Pieces	225.00	
Oysters on the Half Shell - with cocktail and lemon wedges. Seasonal	50 Pieces	200.00	
Stuffed Cherry Tomatoes - fresh mozzarella, fresh basil & aged balsamic	50 Pieces	125.00	
Vegetable Relish Tray - with ranch dip	for 25 Guests	125.00	
Cheese and Fruit Display - includes crackers	for 25 Guests	170.00	
Assorted Wrap Platter - ham & turkey includes cheese. Lettuce, tomato, mayo	for 25 Guests	200.00	
Blackened Beef Tenderloin - silver dollar rolls & apple horseradish sauce	for 25 Guests	375.00	
Salad Bowl – preselect 1: Garden OR Caesar	for 25 Guests	100.00	
Dessert Sweet Tray – cheesecake, chocolate chip cookies & chocolate brownies	50 Pieces	150.00	
Beverages - Unlimited (Non-Alcoholic): 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)