

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

Homestyle Chili

Beef & red bean. Cheese, tortilla, green onion. Cup...5.99 Bowl...6.99



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)...23
GF Grilled Gulf Shrimp (4)...14 * GF Grilled Salmon...12

FEATURED ENTREES

Braised Short Ribs

(2) fall off the bone, apricot & port demi-glace, frizzled onion garnish. Honey glazed Malibu carrots, Yukon mashed...38.99

Fried Local Bay Oysters

Fresh shucked, lightly battered, crisp fried. Choice of two sides*...34.99

Potato Crusted Rockfish

Back by popular demand!
Lobster sherry sauce.

Choice of two sides*...33.99

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

*Replace one side for a house salad +2.00,
House Caesar +4.99

COCKTAILS

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

CocoMangoRita

1800 Coconut Tequila, Cointreau, mango puree, house margarita mix, tajin rim 14

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

Hugo's Spring Peek

Empress 1908 Cucumber Lemon Gin, St. Germain elderflower liqueur, fresh lemon juice, simple syrup, mint, prosecco & club soda top 14

Spiced Pear Martini

Hedrick's Gin, St. Germain, Mathilde Pear Poire Liqueur, Q ginger beer, lemon.
Cinnamon stick shaken 15

Winterberry Cosmo

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

Fisherman's Inn-Fusion

Winter Spiced Sour

Honeycrisp apple & cinnamon infused Basil Hayden bourbon shaken with house sour and a Cabernet Sauvignon floater. Served with a cinnamon stick 16

NO REFUNDS ON DRINKS

FEATURED WINES

Matanzas Creek Chenin Blanc, Ca '24

Aromas of citrus peel, white flowers, apple, and notes of green papaya on the nose; the texture and flavors on the palate are flinty with layers of White peaches, melon, spiced orange, and mouth-watering acidity on the finish. Glass...13 Bottle...50

Louis Martini Cabernet Sauvignon Napa Valley '18

Dark fruit notes, including blackberries and plums, subtle hints of oak and vanilla. Full-bodied, firm structure of grainy tannins and bold freshness. Bottle...77



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

Lucky One Vodka Raspberry Lemonade

Modelo Especial - Pilsner-style Lager

Stella Artois - Belgian Pilsner

~ NON-ALCOHOLIC ~

*Athletic Hazy IPA, Bud Zero,
Heineken 0.0*

~ TODAY'S DRAFTS ~

Blue Moon Belgian White Ale,
Michelob Ultra, Sam Adams Winter White Ale,
Yuengling Lager

~ LOCAL DRAFTS ~

Dogfish 60 IPA, RAR Nanticoke Nectar

EYES ON DESSERT

Espresso Reese's-Tini

Skrewball peanut butter whiskey, Breckenridge Espresso vodka, Bailey's Chocolate liqueur, Kahlua. Dollop whipped cream & Reese's Pieces garnish 12

Chocolate Covered Strawberry Stoli Vanilla

Vodka, Strawberry & Cream liqueur, Crème de Cocoa, martini glass 12