

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

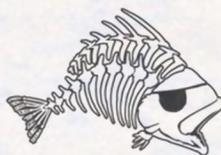
Seafood Stuffed Jalapeños

(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

Tomato Basil Bisque

Rich and creamy.
Cup...6.99 Bowl...7.99



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

Mixed Grill

10 oz. grilled New York Strip steak, Morel mushroom demi-glace, (2) New Zealand lamb chops. Apricot, apple cider chutney. Gruyere, white cheddar, hand-cut, au gratin potatoes, baby carrots & grilled asparagus.

House salad to start...42.99

Baked Branzino

Grilled filet, lemon thyme shrimp cream sauce, shallots, leeks and grape tomatoes.

Wild rice pilaf, asparagus.

House salad to start...39.99

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

Fisherman's Inn-Fusion Spiced Sour

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

Berry Cosmo

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

Black Cherry Old Fashion

Stonestreet Small Batch Kentucky Straight Bourbon, black cherry syrup, walnut bitters, orange peel, ice sphere & Luxardo cherry 15

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

Green Machine

Hendricks Gin, St. Germain elderflower liqueur, fresh lime & strained cucumber juice, prosecco, martini glass 15

FEATURED WINES

Matanzas Creek Chenin Blanc, Ca '24

Aromas of citrus peel, white flowers, apple, green papaya; the texture and flavors are White peaches, melon, spiced orange.

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, grainy tannins, bold freshness. Bottle...77



CRAFT BREWS

Angry Orchard - Angry Cider

Devil's Backbone - Vienna Lager

Dogfish Head - 90 Minute IPA

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 Cold Snap,
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

Brown Sugar Shaken Espresso Martini

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

NO REFUNDS ON DRINKS