

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

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

White Bean & Ham

Homestyle ham & bean soup with smoky ham, tender white beans, and savory herbs
Cup...5.99 Bowl...6.99



TODAY'S SPECIALS

FROM THE GARDEN

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

Shad Roe *Limited supply*

A springtime delicacy from local waters. Sautéed with caramelized onions, garlic, applewood smoked bacon. Rich cabernet demi-glace. Yukon mashed potatoes & grilled asparagus. House salad to start...29.99

Cajun Channa

8 oz. lightly blackened Chesapeake Channa filet, shrimp & crab étouffée sauce. Grilled asparagus, red beans & rice. House salad to start...35.99

Delectable Duck GF

Pan seared crispy skinned duck breast, maple bacon glaze. Sweet potato souffle & creamed Swiss chard. House salad to start...36.99

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

Spicy Pineapple Margarita

Jalapeño & pineapple infused 1800 Silver Tequila, house margarita mix, tajin rim 13

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, basil, prosecco, martini glass 15

Yacht Cocktail

Don Q coconut rum, RumChata, Banana liqueur, mango purée, pineapple, crème de coconut, lime 12

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

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 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