

APPETIZERS

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

Rockefeller

(6) chopped spinach, Pernod, baked, Hollandaise finish...19.99

Shantytown gf

(6) Lump crab meat, candied bacon, sauteed shallots, Dijon, imported parmesan, hint of sherry, lemon beurre blanc finish...22.99

Fried

Batter dipped, crisply fried, remoulade sauce...17.99

“Queen Anne” gf

(5) baked, lump crab dip, Smokehouse Bacon, cheddar-jack cheese...20.99

Imperial gf

(4) lump crab imperial, baked...21.99

Steamed gf

1 dozen, melted butter...19.99

Half Shell gf

(6) cocktail sauce, lemon...13.99

Casino gf

(6) baked, bacon, peppers, onions, parmesan cheese sprinkle...20.99

Baked Sampler gf

(2) Rockefeller, (2) Casinos, (2) Queen Anne...20.99

SOUP OF THE DAY

Clam Corn Chowder

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



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

Filet au Poivre

Grilled 8 oz. pepper encrusted filet mignon; topped with a mixed mushroom duxelles, Courvoisier demi-glace. Honey glazed Malibu carrots, grilled asparagus, Yukon mashed potatoes.

House salad to start...43.99

Lobster Ravioli

(4) lobster & ricotta ravioli topped with a butter baked lobster tail sauteed with English peas, Black Forest ham, sundried tomatoes, leeks in a Gruyere cashew pesto cream sauce.

Garlic bread, house salad to start...43.99

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

Buffalo Trace Bourbon, black cherry syrup, walnut bitters, orange peel, ice sphere & Luxardo cherry 16

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

NO REFUNDS ON DRINKS

FEATURED WINES

Banfi Centine Rosé, Toscana '23

Hints of ripe cherries, tasty strawberries and a touch of fresh herbs. Glass...10 Bottle...38

Bulletin Place Moscato, Australia

Sweet with balanced ripe flavors of white peach, mango and hints of orange blossom, complimented with a crisp finish and light bubbly spritz. Glass...10 Bottle...38

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

RAR Nanticoke Nectar - IPA

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

Ten Eyck Taildragger Hazy IPA



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