

COCKTAILS

Fisherman's Inn-fusion:

Spicy Pineapple Marg Jalapeno & pineapple infused
1800 Silver Tequila, house margarita mix, tajin rim 13

Green Machine

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

Black Cherry Old Fashion

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

Cadbury Egg Martini

Stoli vanilla vodka, butterscotch schnapps and crème de cocoa. Chocolate mini egg 11

Honey Peach Tea

Jack Daniels Tennessee Honey, cranberry juice, peach puree, iced tea 11

Orange Moon Crush

Orange vodka, triple sec, fresh orange, Starry, Blue Moon 12

Springtime White Sangria

Homemade fresh fruit recipe over ice. Glass...8 Pitcher...27

Eastertide Mimosa

Torresella prosecco, coconut rum, pineapple juice and dash of grenadine 9

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, hints of orange blossom, complimented with a crisp finish and light bubbly spritz.

Glass...10 Bottle...38

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

BEER

CRAFT BOTTLES

Angry Orchard - Angry Cider

Devil's Backbone - Vienna Lager

Dogfish Head - 90 Minute IPA

Evolution - Lot #3IPA

Evolution - Rise Up Coffee Stout

Guinness - Stout Draught (Btl)

Heineken - Lager

High Noon Seltzer - Pineapple, Black Cherry

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

Michelob Ultra, Yuengling, Blue Moon,

Sam Adams Summer Ale

Local: Dogfish 60,

Ten Eyck Taildragger Hazy IPA

SOUP

Crab Gazpacho gf

Chilled heirloom tomato, cucumber, shallots, garlic & herbs. Cilantro lime crema. Jumbo lump Maryland blue crab. Cup...8.99 Bowl...9.99

EASTER OYSTERS

Rockefeller

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

Shantytown gf

(6) Lump crab meat, candied bacon, sauteed shallots, Dijon, 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

APPETIZER

Easter Gravlax

Lemon, dill, sea salt-cured salmon shaved thin, homemade sourdough toast points, cream cheese, grated hard-boiled egg, capers, shaved red onion...12.99

ENTREES

Sunny Season Salad

Mixed greens, tomatoes, cucumbers, raspberries, mandarin oranges, red & green grapes, candied pecans, Manchego cheese, strawberries & blueberries. House made raspberry champagne vinaigrette...18.99

Salad Toppers:

GF Grilled Chicken Breast...10 * Mini Crab Cakes (4)...23

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

Crab Quiche Lorraine &

Sunny Season Salad

MD crab meat, ham, gruyere, asparagus tips, bacon, caramelized onion, nutmeg, rich egg custard, buttery pastry crust. Sunny Season Salad serving...27.99

Herb Crusted Rack Lamb

Half rack, Dijon painted, baked, herb & bread crumb crust, roasted shallot demi-glace. Root vegetable mash, grilled asparagus, honey glazed malibu carrots...42.99

Decadent Seafood Mac

Sautéed lobster, crab, shrimp; orecchiette pasta, gruyere cheese sauce, English pea, diced ham. Garlic bread. House salad to start...42.99

THINKING AHEAD:

HOMEMADE DESSERTS

Carrot Cake & Crème Brûlée d'Orange