



## TODAY'S SPECIALS

### APPETIZERS

#### Tempura Fried Soft Crab Tacos

(3) grilled flour tortillas, fried soft crab, lettuce, tomatoes, salsa, pepper-jack cheese, Old Bay aioli...22.99

#### Bacon Wrapped Scallops GF

(5) Applewood bacon wrapped scallops. Pineapple mango slaw...20.99

#### Burrata Caprese GF

Sliced local vine ripe tomatoes, pistachio pesto, burrata cheese, fresh basil, balsamic reduction finish...14.99

#### Crab Pizza

Lump crab meat, fire roasted tomatoes, melted mozzarella, pesto Parmesan cream sauce, pita crust...16.99

#### Fried Oysters

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

#### Loxster Tempura Tacos

(2) grilled flour tortillas, tempura fried lobster tail meat, citrus tossed red & green cabbage, carrots, cilantro slaw, yum yum sauce...20.99

#### 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

### FROM THE GARDEN

#### Sunny Season Salad GF

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

## SOUP OF THE DAY

### Potato Leek

Cup...5.99 Bowl...6.99

### FEATURED ENTREES

#### Crystal's Choice

Celebrating Crystal Heinlein's 40 years working at Fisherman's Inn!

12 oz Prime Grilled Ribeye, blackened lightly, gorgonzola cream sauce, frizzled onions.

Cinnamon/sugar sweet potato rounds, honey glazed Malibu carrots & grilled haricot verts.

House salad to start...41.99

#### Coconut Tile Fish

Coconut encrusted Golden Tile Fish, grilled shrimp & scallop (2 each) skewer, pineapple-mango slaw, mango puree. Basmati rice pilaf & grilled haricot vert.

House salad to start...38.99

#### Vodka Lobstah

(5) Lobster ravioli sauteed in Parmesan tomato vodka sauce, spinach, heirloom tomatoes, bacon. Garlic bread side. House salad to start...39.99

#### Chesapeake Bay Soft Shell

Jumbo crab lightly floured & deep-fried crisp OR sautéed in flour and Old Bay, lemon butter sauce drizzle.

Choice of two sides\*.

Single order...24.99

Double order...44.99

Stuff with our lump crab imperial:

Single stuffed...36.99

Double stuffed...55.99

#### 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 atop Yukon mash dollops, lemon beurre blanc finish. Sweet corn medley w/peppers, leeks, shallots. One side choice\*...37.99

\*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

## Black Cherry Old Fashion

Buffalo Trace Bourbon, black cherry syrup, walnut bitters, orange peel, ice sphere & Luxardo cherry 17

## CocoMangoRita

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

## Creamsicle Crush

Captain Morgan rum, Stoli Vanilla vodka, triple sec, fresh squeezed OJ, whipped cream, all shaken up 12

## 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 White 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

## Jameson Orange Crush

Jameson Orange Irish Whiskey, squeezed OJ, triple Sec, lemon lime soda 12

## Lemon Berry Martini

Stoli Citrus Vodka, fresh lemonade, raspberries & blueberries 12

## Soft Crab Bloody

Jumbo fried Chesapeake Bay soft shell atop our housemade bloody with Absolut Tabasco 35

## Yacht Cocktail

Don Q coconut rum, RumChata, Banana liqueur, mango purée, pineapple, cream of coconut, lime 12

**NO REFUNDS ON DRINKS**

# FEATURED WINES

**King Estate Sauvignon Blanc, Oregon '23**  
Aromas, flavors of lemon and lime, dried white flowers, beeswax, pear. Velvety, lively, dry medium body. Medium-length finish of white peach, lemon and green apple, jasmine, and lime zest. Glass...13 Bottle...50

**King Estate Artisan Series Pinot Gris, Willamette Valley '24**

Fruit notes of green apple, pear, gooseberry joined by their floral counterparts in honeysuckle, white violet, complemented by a hint of ginger, Meyer lemon. The wine blossoms on the palate with fruit and acidity in beautiful balance. Glass...14 Bottle...54

**Louis Martini Cabernet Sauvignon Napa Valley '17**

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**

**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 Summer Ale, Yuengling Lager**

**~ LOCAL DRAFTS ~**

**Dogfish 60 IPA**



**Taildragger Hazy IPA**



# EYES ON DESSERT

## Chocobutterscotchtini

Stoli vanilla vodka, Bailey's Chocolate Liqueur, butterscotch schnapps. Ghirardelli chocolate lined, whipped cream topped 11

## Espresso Reese's-Tini

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