



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...19.99

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

Lobster 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

New England Clam Chowder

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

FEATURED ENTREES

Filet Mignon & Portobello Mushroom Sauce

8 oz grilled, topped with a chopped portabella mushroom, cabernet demi-glace. Yukon mashed potatoes, grilled asparagus. House salad to start...41.99

Crab Stuffed Portabellas

(2) grilled portabella mushrooms, lump crab meat, creamy imperial sauce finish. Basmati rice pilaf & pesto pistachio sauteed Malibu carrots. House salad to start...38.99

Maryland Crab Sauté

6 ounces fresh jumbo lump blue crab, gently sautéed in white wine lemon-butter sauce, shallots, parsley. House salad to start. Garlic toast, one side*...46.99

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

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

NO REFUNDS ON DRINKS