



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

Southwest Chicken & Black Bean

Zesty soup packed with flavor.
Cup...6.99 Bowl...7.99

FEATURED ENTREES

Seafood Cioppino

Cherrystone clams, 1/2 lb snow crab cluster, shrimp, mussels, rockfish, tomato saffron sauce. Grilled sourdough. House salad to start...41.99

Halibut Crab au Gratin

7 oz baked, blue crab imperial stuffed, mozzarella, provolone, fontina cheeses. Yukon mashed & sweet corn medley. House salad to start...41.99

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

Colonel's Peach Shandy

Colonel E.H. Taylor, Jr. Small Batch Bourbon, peach puree, lemon juice, Sam's Summer Ale 16

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

Fried Seafood Bloody

Absolut Tabasco, housemade bloody. 12
Choose: Soft Shell Crab +14, (2) Shrimp +7,
(2) Oysters +7, (2) Scallops +7.50.

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

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

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

BREWS

BOTTLES / CANS

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

DRAFTS

Blue Moon Belgian White Ale * Michelob Ultra

Sam Adams Summer Ale * Yuengling Lager

LOCAL DRAFTS

Dogfish 60 IPA

Ten Eyck Brewing Co. 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

Candied Praline Manhattan

Bubba's Burnt Sugar Whiskey, sweet vermouth, black walnut bitters, Luxardo cherry 12

NO REFUNDS ON DRINKS