



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

Corn Bisque

Sweet and creamy corn bisque with a roasted corn pepper relish garnish
Cup...6.99 ~ Bowl...7.99

FEATURED ENTREES

Prime Ribeye GF

Grilled 12 oz, shallot butter compound. Smashed garlic rosemary fingerling potatoes & Malibu carrots. House salad to start...42.99

Tidewater Chicken Roulade

Chicken breast, Black Forest ham, asparagus tips, gruyere, Tidewater cream sauce top. Yellow squash casserole. House salad to start...37.99

Blackened Swordfish GF

Grilled and blackened, lemon Beurre blanc. Yukon mashed potatoes & green beans. House salad to start...34.99

Maryland Crab Sauté

6 ounces fresh jumbo lump blue crab, gently sautéed, 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 15

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

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

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

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

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

CRUSH CORNER

Antioxidant Crush

Van Gogh Acai-Blueberry Vodka, fresh squeezed lemonade, cranberry juice and fresh berries 12

Cranberry Lime Crush

Deep Eddy Lime vodka, fresh squeezed lime, cranberry juice, simple syrup & club soda. 11

Creamsicle Crush

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

Jameson Orange Crush

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

Key Lime Crush

Deep Eddy Lime & Stoli Vanilla vodka, fresh squeezed lime, ginger ale 12

Piña Colada Crush

Lyon Coconut Rum (fresh coconut infused), crème de coconut, pineapple juice, soda 12

Watermelon Crush

Absolut Watermelon, pureed fresh watermelon, triple sec dash Starry 12

BREWS

LOCAL DRAFTS

Dogfish 60 IPA

Ten Eyck Brewing Company Taildragger Hazy IPA



DRAFTS

Blue Moon Belgian White Ale * Michelob Ultra
Sam Adams Summer Ale * Yuengling Lager

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