



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

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

Surf & Wagyu Turf GF

Grilled shrimp/scallop (2 each) skewer & 8 oz grilled Sirloin, wild mushroom demi, sauce Béarnaise. Yukon mashed potatoes, grilled asparagus. House salad to start...41.99

Seafood Stuffed Shells

Lobster, shrimp, ricotta, Parmesan, fresh basil stuffed in (2) Caccavelle shells, marinara, melted mozzarella, garlic toast.
House salad to start...36.99

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

Maryland Crab Sauté

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

Chesapeake Bay Soft Shell

Primes lightly floured & deep-fried crisp OR sautéed in flour and Old Bay, lemon butter sauce drizzle.
Choice of two sides*.

Single order (2)...24.99

Double order (4)...44.99

Stuff with our lump crab imperial:

Single stuffed (2)...36.99

Double stuffed (4)...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

***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

Filthy Bleu Martini

Bleu Cheese lovers unite!

Bleu cheese crumbles (yes, in the drink!) & olive brine shaken impeccably with the Gin or Vodka of your choice. Bleu cheese stuffed olive

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.

Peach Dream

Hendricks Gin, St. Germain elderflower liqueur, Aperol, Peach puree, fresh lime, blood orange bitters 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, lime zest.

Glass...13 Bottle...50

NON-ALCOHOLIC

Kim Crawford Illuminate Sauvignon Blanc, alcohol removed, New Zealand '25

Glass...12 Bottle...46

CRUSH CORNER

Creamsicle Crush

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

BREWS

DRAFTS

Blue Moon Belgian White Ale * Michelob Ultra

Sam Adams Summer Ale * Yuengling Lager

LOCAL DRAFTS

Dogfish 60 IPA

Ten Eyck Taildragger Hazy IPA

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

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

Greenwing Pinot Noir

Willamette Valley, Oregon '24

Fruit-forward, light-bodied rich, boozy aromas of blueberries, black cherries, trace of caramel. Aged for 10 months in French oak, 30% new, has an airy texture, soft acidity, plush tannins. Bottle...54