



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 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

Clam Chowder

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

FEATURED ENTREES

Lobster Pesto Ravioli

Lobster & ricotta stuffed ravioli, pesto cream sauce, lobster chunks, baby heirloom tomatoes, gruyere, ciliegine mozzarella, garlic bread. House salad to start...39.99

Prime Ribeye GF

Hearty 14 ounce steak grilled with garlic & herb Maître 'de butter, herb roasted new potatoes, grilled asparagus, brandy & honey glazed Malibu carrots. House salad to start...40.99

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

Jumbos 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

***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

Gustave Lorentz Crustaces

Pinot Blanc, France '24

Lemon drop and a touch of ginger powder notes. Light-bodied and crisp. Glass...14 Bottle...54

Louis Martini Cabernet Sauvignon

Napa Valley '17

Dark fruit notes, including blackberries, plums, subtle hints of oak and vanilla. Full-bodied, grainy tannins, bold freshness. Bottle...77

CRUSH CORNER

Piña Colada Crush

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

Creamsicle Crush

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

Watermelon Crush

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

Key Lime Crush

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

BREWS

DRAFTS

Blue Moon Belgian White Ale * Michelob Ultra
Sam Adams Octoberfest * 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

NON-ALCOHOLIC

Kim Crawford Illuminate

Sauvignon Blanc, New Zealand '25

Pale yellow in color, this wine offers passion fruit, guava, citrus aromas. Elegant yet full of flavor, features crisp acidity, finishes with refreshing herbal, citrus notes. Glass...12 Bottle...46