



TODAY'S SPECIALS

APPETIZERS

Shantytown Oysters GF

(6) Locally harvested, lump crab meat, candied bacon, sautéed shallots, Dijon, imported parmesan, hint of sherry, lemon beurre blanc finish...22.99

Gorgonzola Waffle Fries

Sweet potato waffle fries, melted gorgonzola, green onions, Bistro sauce...12.99

Bacon Wrapped Scallops GF

(5) Applewood bacon wrapped scallops. Pineapple mango slaw...20.99

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

Oyster Stew

Fresh shucked oysters, sautéed to order. Cream, touch of Old Bay, secret spices
Cup...9.99 Bowl...12.99

Wild Mushroom Bisque

Veggie based and thyme enhanced.
Cup...6.99 Bowl...7.99

FEATURED ENTREES

Whole Grilled Branzino GF

Lemon & fresh thyme stuffed, lemon beurre blanc finished. Roasted fingerling potatoes & sautéed haricot verts.
House salad to start...38.99

Filet au Poivre GF

Pan seared 8 oz filet mignon, cognac peppercorn sauce finish. Yukon mashed potatoes, sautéed haricot verts & Malibu carrots. House salad to start...43.99

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

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

Blackberry Sidecar

Jack Daniel's Tennessee Blackberry, Courvoisier VS, Cointreau. 1/2 fresh lemon, fresh blackberry shaken, orange peel, sugar rimmed martini 15

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

Piña Colada Crush

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

Fish House White Sangria

Homemade, fresh fruit recipe, over ice
Glass...8 Pitcher...27

Fried Seafood Bloody

Absolut Tabasco, house made bloody 12
(2) Shrimp +7, (2) Oysters +7, (2) Scallops +7.50

Peach Dream

Hendricks Gin, St. Germain elderflower liqueur, Aperol, Peach puree, fresh lime 15

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 Crustacés

Pinot Blanc, France '24

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

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

FALL FUN

Fisherman's Inn-Fusion

Autumn Spiced Sour

Honeycrisp apple & cinnamon infused Buffalo Trace bourbon, house sour, Cabernet Sauvignon floater. Cinnamon stick 15

Black Cherry Old Fashion

Colonel E.H. Taylor Small Batch Bourbon, black cherry syrup, walnut bitters, orange peel, ice sphere & Luxardo cherry 16

Fisherman's Pumpkin Egg Nog

Chef Paul's original recipe with pumpkin, bourbon & brandy 8

Apple Cider Margarita

1800 Silver Tequila, Grand Marnier, agave nectar, fresh apple cider and squeezed lime juice. Finished with a cinnamon sugar rim 13

Pumpkin Spiced Latte Martini

Breckenridge Espresso Vodka, Kahlua & Pumpkin Cream liqueur, dollop pumpkin puree syrup & whipped cream, cinnamon sugar sprinkle 13

RAR Jackson Harvest

Canned Pumpkin Ale

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 Jackson Harvest - Pumpkin Ale

RAR Nanticoke Nectar - IPA

Stella Artois - Belgian Pilsner

NON-ALCOHOLIC

Athletic Hazy IPA, Bud Zero, Heineken 0.0