



TODAY'S SPECIALS

APPETIZERS

Freshly shucked, local oysters from the Chesapeake Bay

- ⓐ **Shantytown**
(6) Lump crab meat, candied bacon, sautéed shallots, Dijon, imported parmesan, hint of sherry, lemon beurre blanc finish 22.99
- ⓐ **Rockefeller**
(6) Chopped spinach, Pernod, baked, Hollandaise 20.99
- Fried**
Batter dipped, crisply fried, remoulade sauce side 18.99
- ⓐ **Queen Anne**
(5) Lump crab dip, Smokehouse bacon, cheddar-jack cheese 21.99
- ⓐ **Imperial**
(4) Lump crab imperial and baked 22.99
- ⓐ **Steamed**
1 dozen, melted butter, broth 21.99
- ⓐ **On the Half Shell**
(6 or 12) cocktail sauce, lemon 13.99/27.98
- ⓐ **Casino**
(6) Bacon, peppers, onions, parmesan cheese sprinkle 21.99
- ⓐ **Baked Sampler**
(2) Rockefeller, (2) Casinos, (2) Queen Anne 21.99

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

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

Autumn Harvest Salad GF

Mixed greens, spiced green apples, toasted walnuts, goat cheese, homemade honey-oat-pumpkin seed granola crumbles, candied butternut squash, cucumbers, grape tomatoes. Creamy apple cider vinaigrette dressing...18.99

Salad Toppers:

GF Grilled Chicken Breast...10 * Mini Crab Cakes (4)...23
GF Grilled Gulf Shrimp (4)...14 * GF Grilled Salmon...12

SOUPS OF THE DAY

Oyster Stew

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

Butternut Squash Crab Bisque

Fall butternut squash, lump crab meat, curry, dash nutmeg. Cup...8.99 Bowl...9.99

FEATURED ENTREES

Surf & Prime Turf

Broiled 3 oz lobster cake, grilled 10 oz Prime NY Strip, cognac Dijon demi-glace. Gruyere & Cabot cheddar hand-cut au gratin potatoes, grilled asparagus & honey brandy glazed Malibu carrots.
House salad to start....43.99

Cajun Red Drum GF

Lightly blackened 8 oz Red Drum, pineapple ginger glaze, pineapple mango slaw. Basmati rice & red beans, grilled asparagus.
House salad to start....37.99

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

Apple Cider Margarita

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

Cider House Press

Stoli Salted Karamel Vodka, squeezed lemon, apple cider, salted caramel rim 12.

Dirty Italian Martini

Gin or Vodka of your choice, pepperoncini brine, touch EVOO, cracked pepper. Pepperoncini, bleu cheese stuffed olive, prosciutto, ciliegine

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

Fisherman's Pumpkin Egg Nog

Chef Paul's original recipe with pumpkin, bourbon & brandy 9

Fish House Red 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

Pumpkin Spiced Latte Martini

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

NO REFUNDS ON DRINKS

FEATURED WINE

***This & all No Wake Zone (mocktails)
\$1 donated to Club Sahara***

NON-ALCOHOLIC

Kim Crawford Illuminate Sauvignon Blanc, New Zealand '25

Features crisp acidity, finishes with refreshing herbal, citrus notes. Glass...12 Bottle...46



BOURBON BLENDS

Fisherman's Inn-Fusion

Autumn Spiced Sour

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

Apple Butter Old Fashion

Blanton's Single Barrel Bourbon, apple syrup, cranberry bitters, dried apple & orange peel, ice sphere 18

Blackberry Sidecar

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

Black Cherry Old Fashion

Bulliet Bourbon, black cherry syrup, walnut bitters, orange peel, ice sphere & Luxardo cherry 17

Cinnamon Maple Old Fashion

Eagle Rare 10 Year Bourbon, cinnamon infused 100% organic NY maple syrup, bitters, ice sphere, dried orange & cinnamon stick 17

B R E W S

DRAFTS

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

LOCAL DRAFTS

Dogfish 60 IPA, Ten Eyck Taildragger Hazy IPA

B O T T L E S / C A N S

Angry Orchard - Angry Cider
Devil's Backbone - Vienna Lager
Dogfish Head - 90 Minute IPA
Dogfish Head - Citrus Squall
Evolution - Lot #3 IPA
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 o.o

Pink Drink

Tito's Vodka,
Cointreau,
fresh lemon,
cranberry juice.
Strawberry &
sugared rim 12

RAISE A PINK DRINK. GIVE HOPE.



Ask your server
about our special
Pink Drink. Every
order helps provide
a **FREE** wig &
support services
to a woman in
cancer treatment.

Every pink drink
includes
one raffle entry!

Sponsors EBeauty Community for Cancer
Support, our local cancer resource center,
In Honor of Breast Cancer Awareness Month