TODAY'S SPECIALS



LOCAL BAY OYSTERS

Shantytown GF
(6) Lump crab meat, candied bacon, sauteed shallots, Dijon, imported parmesan, hint of sherry, lemon beurre blanc 22.99

Rockefeller
(6) Pernod laced creamed spinach, hollandaise 20.99

Crispy Fried
Batter dipped, remoulade sauce side 18.99

Queen Anne GF
(5) Lump crab dip, smokehouse bacon, cheddar-jack cheese 21.99

Imperial GF
(4) Lump crab imperial, baked 22.99

Steamed GF
1 dozen, melted butter, broth 21.99

On the Half Shell GF
(6 or 12) cocktail sauce, lemon 13.99/27.98

Casino GF
(6) Bacon, peppers, onions, parmesan cheese sprinkle 21.99

Baked Sampler
(2) Rockefeller, (2) Casinos, (2) Queen Anne 21.99

OYSTERS

APPETIZERS

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...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
Curry and dash of nutmeg.
Cup...8.99 Bowl...9.99

FEATURED ENTREES

Peppercorn Filet GF
8 oz filet mignon, peppercorn encrusted, Courvoisier cognac, caramelized onion cream sauce finish. Yukon mashed potatoes; honey glazed Malibu carrots & grilled asparagus. House salad to start...43.99

Crispy Skinned Duck GF
10 oz breast, pomegranate glaze finish. Sauteed sweet potatoes w/Vermont maple syrup & toasted pecans, Brussel sprout & butternut squash medley. 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

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

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

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

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

Mango Pomloma
Código 1530 Rosa Blanco, squeezed grapefruit, mango puree, Pom, club soda, salted rim 16.

Apple Cider Margarita
1800 Silver Tequila, Grand Marnier, agave nectar, fresh apple cider, dash bitters 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.

Fisherman's Pumpkin Egg Nog
Original house recipe, pumpkin, bourbon & brandy 9

Fish House Red Sangria
Homemade, fresh fruit recipe, over ice
Glass...8 Pitcher...27

NO REFUNDS ON DRINKS

BREWS

DRAFTS
Blue Moon Belgian White Ale * Michelob Ultra
Sam's Winter White Ale * Yuengling Lager
LOCAL DRAFTS
Dogfish 60 IPA, Ten Eyck Taildragger Hazy IPA
BOTTLES/CANS
Bold Rock - Hard 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 Nanticoke Nectar - IPA
Stella Artois - Belgian Pilsner
NON-ALCOHOLIC
Athletic Hazy IPA, Bud Zero, Heineken 0.0

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. ½ 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
Woodford Reserve Kentucky Straight Bourbon Whiskey, cinnamon infused 100% organic NY maple syrup, bitters, ice sphere, dried orange & cinnamon stick 16

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

Daou Cabernet Sauvignon Paso Robles '24
Deep ruby/dark purple hues, aromas of black cherry, blackberry, elderberry, pomegranate, flavors of ripe crushed blackberry, plum, cassis, cranberry jam, caramelized sweet spice. Glass...12 Bottle...46

Juan Gil Guerrero Monastrell Jumilla, Spain '23
Deep violet-black in the glass, fruit-driven nose of blackberry, ripe currant, red berries, bitter orange, herbs, mint, white pepper, Rich & full-bodied.
Glass...14 Bottle...54

Kim Crawford Illuminate Sauvignon Blanc, New Zealand '25
Features crisp acidity, finishes with refreshing herbal, citrus notes. Glass...12 Bottle...46 ***NON-ALCOHOLIC***