TODAY'S SPECIALS

OYSTERS

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

OYSTERS

APPETIZERS

Clams Casino GF
(6) clams stuffed with our homemade casino stuffing...18.99

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 & Turf GF
10 oz grilled New York Strip, 10-year Port demi-glace & sauce Béarnaise. 3 oz lobster/crab cake. Grilled haricot verts, brandy glazed Malibu Carrots. 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

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, 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.

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

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

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

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

Pumpkin Spiced Latte Martini
Deep Eddy Espresso Vodka, Kahlua & Bailey's Irish Cream, pumpkin puree syrup & whipped cream, cinnamon sugar sprinkle 13

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

Postmark Cabernet Sauvignon Paso Robles '23
Full bodied, dry, bold, fruit-forward.
Glass...13 Bottle...50

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

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
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 Jackson Harvest – Pumpkin Ale
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
Features crisp acidity, finishes with refreshing herbal, citrus notes. Glass...12 Bottle...46