Fisherman's Inn

Happy Thanksgiving

COCKTAILS

Egg Nog Espresso Martini
Breckenridge Espresso Vodka, Three Olives Vanilla Vodka, Kahlua & Pumpkin egg nog, cold brew, whipped cream, pumpkin puree drizzle 13

Fisherman's Inn-Fusion
Autumn Spiced Sour
Honeycrisp apple & cinnamon stick infused Buffalo Trace bourbon shaken with house sour and a Cabernet Sauvignon floater.
Served with a cinnamon stick 15

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

Cranberry Mule
Tito's handmade vodka, fresh squeezed lime, cranberry juice, Q ginger beer and cranberries. 11

Pilgrims' Red Sangria
Homemade, fruity & refreshing, over ice.
Glass…8 Pitcher…27

Pumpkin Egg Nog
Original house recipe, bourbon & brandy. 9

CRAFT BREWS

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

TODAY'S DRAFTS
Blue Moon Belgian White Ale * Michelob Ultra
Sam Adams Octoberfest * Yuengling Lager

LOCAL
Dogfish 60 IPA
Ten Eyck Taildragger Hazy IPA

NON-ALCOHOLIC
Athletic Hazy IPA, Bud Zero, Heineken 0.0

FEATURED WINE

Gustave Lorentz Crustacés Pinot Blanc France '24
Lemon drop and a touch of ginger powder notes. Light-bodied and crisp. Glass…14 Bottle…54

FEATURED SALAD

Salad Toppers:
GF Grilled Chicken Breast…10 * Mini Crab Cakes (4)…23
GF Grilled Gulf Shrimp (4)…14 * GF Grilled Salmon…12

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

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 22.99

Rockefeller
(6) Pernod laced creamed spinach, Hollandaise 20.99

Crispy Fried
Batter dipped, 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

Bacon Wrapped Scallops
(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

SOUP OF DAY

Butternut Squash Crab Bisque
Curry and dash of nutmeg. Cup…8.99 Bowl…9.99

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

ENTREES

Thanksgiving Feast
Traditional turkey dinner with all the trimmings! Herbed stuffing, Yukon mashed potatoes, pan gravy, candied sweet potatoes, Grandma's green bean casserole, cranberry sauce, hot rolls. Pumpkin pie and whipped cream. Adults…31.99
Children 12 and under…15.99

make it Eastern Shore Style:
add a broiled or fried crab cake…51.99
or a Primo Crab Cake:
add a broiled jumbo lump Primo crab cake…58.99

Potato Crusted Rockfish
Sweet sherry lobster sauce. Choice of two sides*…33.99

Fried Local Bay Oysters
Fresh shucked, lightly battered, crisp fried.
Choice of two sides*…34.99

Scrumptious Scallops
(6) Pan seared atop Yukon mash dollops, lemon beurre blanc finish. Sweet corn medley w/peppers, leeks, shallots.
One side choice*…37.99

***Replace one side for a House salad +2.00**
House Caesar +4.99