

Beverages & Cocktails

FISH HOUSE TINIS \$8

PICKLED MERMAID

American Honey liqueur, Jack Daniel's, fresh squeezed lime juice, pickle juice, shaken and served with an Old Bay rim

BETTY'S FRENCH TINI

Chambord, Grand Marnier, Sloop Betty honey vodka, splash of pineapple and cranberry juices

FUN-SHINE TINI

Absolut Citron, pineapple juice, fresh squeezed lemonade, pina colada, and splash of Sierra Mist

ADULT SMOOTHIES AND FROZENS \$8

FRO-JITO

Cruzan Rum, lime mint blended smooth

JELLYFISH PUNCH

Cruzan Strawberry rum, Deep Eddy Lemon vodka, strawberry puree, fresh basil and fresh squeezed lemon

PORTSIDE PEACHES & CREAM

Deep Eddy Peach vodka, Licor 43, Peach schnapps, ice cream and orange juice

FROZENS

Mango, Pina Colada, Strawberry, Dirty Banana, Mudslide, Creamside and Pain in the Rear (strawberry and pina blended together)

FISH HOUSE CLASSICS \$8

CHEF PABLO'S SANGRIA

\$7 by the glass or \$25 by the pitcher

NAUTI MERMAID

Sailor Jerry spiced rum, Sugar Island coconut rum, orange juice, pineapple juice, Sierra Mist & a floater of Blue Curacao

GOOD OL' BOY!

Muddled limes & cherry with Red Stag Cherry Bourbon, American Honey Whiskey, & soda water

SAILOR'S PAINKILLER

Sailor Jerry Spiced Rum, coconut, pineapple & orange juice, & fresh nutmeg

MANGO MAI TAI

Kraken rum, mango puree, orange and pineapple juices, splash of grenadine

JUST PEACHY MARGARITA

Deep Eddy Peach vodka, Sauza tequila, elderflower liqueur, fresh squeezed lime and splash of simple syrup

FISH HOUSE MULES \$8

AMERICAN MULE

Tito's American handmade vodka, Organic Ginger Beer, & fresh lime

THE DRUNKEN MULE

Midnight Moon Apple Pie Moonshine, Organic Ginger Beer & fresh lime

ORANGE CRUSH MULE

New Amsterdam Orange vodka, Triple Sec, Organic Ginger Beer and fresh lime

GRAPEFRUIT CRUSH MULE

Deep Eddy Grapefruit vodka, Organic Ginger Beer and fresh lime with a splash of grenadine

FRESH FRUIT CONCOCTIONS \$8

KENT NARROWS CRUSH

Fresh squeezed orange, New Amsterdam Orange Vodka, Triple Sec, & Sierra Mist!

ANTI-OXIDANT CRUSH

Van Gogh Acai-Blueberry Vodka, fresh squeezed lemonade, cranberry juice & floating berries

A SHORE THING

Sugar Island coconut rum, agave nectar, fresh squeezed lime, mixed berries & splash of ginger ale

CORAL REEF

Deep Eddy Grapefruit vodka, Sauza tequila, fresh squeezed grapefruit, lime juice, simple syrup and splash Sierra Mist

CAPTAIN'S CRUSH

Three Olives Coconut Water vodka, fresh squeezed orange juice, pineapple juice and club soda



MISS BETTY'S HONEY LEMONADE

Fresh squeezed lemonade, Sloop Betty Honey vodka (made on Kent Island), New Amsterdam orange vodka & lavender syrup

STRAWBERRY FIELDS

Muddled fresh strawberries, basil leaves and SKYY Wild Strawberry vodka

BLOODIES

All made with Chef P's secret recipe

BLOODY POINT BLOODY \$7

with Absolut Peppar vodka & Old Bay rim

ALL AMERICAN BLOODY \$7

with Tito's American handmade vodka (non spicy)

Add a Benny's Meat Straw for \$1

BEER

AMERICAN BOTTLES

Angry Orchard Hard Cider
Redd's Apple Ale
Bud, Bud Light
Coors Light
Michelob Ultra
Miller Lite
Buckler N.A.
Redbridge Gluten Free

IMPORTED BOTTLES

Corona, Corona Light
Heineken
Becks

MICROBREW BOTTLES

Selections change weekly from:

Dogfish Head (Milton, DE)
Flying Dog (Frederick, MD)
Heavy Seas (Baltimore, MD)

PINTS ON TAP

Dogfish Head Featured Draft
Yuengling Amber Lager
Blue Moon Belgian Wheat
Sam Adams Seasonal
Coors Light
Local Draft of the Week

BEVERAGES

Fresh Brewed Flavored Teas

Strawberry, Blueberry, &
Sugar Free Raspberry
2.99, 1.00 refill

Fresh Squeezed Lemonade

Traditional Or Flavored Strawberry,
Blueberry, Sugar Free Raspberry
2.99, 1.00 refill
9.99 pitcher, 5.00 refill

Also available:

Fresh Brewed Iced Tea, Peach Zero Calorie Iced Green Tea, Pepsi, Diet Pepsi, Dr. Pepper, Sierra Mist, Mug Root Beer, Mountain Dew, Ginger Ale, Hot Tea, Coffee, Decaf Coffee, Milk, Chocolate Milk, Bottled Water, Perrier
Complimentary refills on fountain drinks, iced tea and coffee

APPETIZERS

Soft Shell Crab Tempura

Batter dipped, crisply fried with seaweed salad, pickled ginger, wasabi cream and Hawaiian barbecue sauce 15.99

Fried Green Tomato & Crab Stack

Fried green tomatoes layered with our best jumbo lump crabmeat, sweet corn, country ham and cream 16.99

Shellfish Steampot

Cherrystone clams, mussels and shrimp steamed in a white wine garlic herb broth. Served with garlic cheese toast for mopping up 13.99

Ⓞ Gorgonzola Cheese Skins

Crisply fried potato skins topped with creamy Gorgonzola sauce, applewood smoked bacon and boom-boom sauce 7.99

Crab Melt "Mini Bites"

5 thin slices of artisan baguette topped with lump crab imperial, melted fontina, provolone and romano cheeses baked golden brown 15.99

Crab Pretzel

Fresh soft pretzel topped with lump crabmeat, four cheeses, green onion and Old Bay spice, baked golden brown 12.99

Ⓞ Crab Balls

5 mini crab cakes, broiled, served with remoulade sauce 16.99

Hot Crab Dip

Lump crabmeat, three cheeses, green onion and Old Bay spice, baked bubbling brown in a sour dough bread bowl 12.99

Ⓞ Seared Rare Tataki Tuna

Thinly sliced sashimi style with pickled ginger, seaweed salad, avocado and soy ponzu sauce for dipping. (rare only) 12.99

Shrimp & Scallop Nachos

Gulf shrimp, baby scallops and melted cheddar-jack cheese, homemade salsa, sour cream 12.99

Shrimp Quesadilla

Shrimp, spring onions, mild chiles, two cheeses and cilantro with homemade salsa and sour cream 12.99

Ⓞ Steamed Shrimp

½ pound, lightly seasoned, cocktail sauce 9.99

Fried Calamari

Served with our housemade marinara 12.99

Pot Steamed Italian Style Mussels

Rope grown with roasted garlic herb broth served with garlic cheese toast for dipping 9.99

oysters



Ⓞ Oysters Rockefeller

6 freshly shucked with chopped spinach, Pernod, finished with Hollandaise 13.99

Fried Oysters

Freshly shucked, batter dipped, crisply fried, served with remoulade sauce 12.99

Ⓞ Oysters "Queen Anne"

5 freshly shucked baked with lump crab, applewood bacon, cheddar-jack cheese 12.99

Ⓞ Oysters Imperial

4 freshly shucked topped with lump crab imperial and baked 12.99

Ⓞ Steamed Oysters

1 dozen with melted butter 16.99

Ⓞ Oysters on the Half Shell

6 freshly shucked served with cocktail sauce and lemon 9.99

SOUPS • SALADS • SIDES

Ⓞ Oyster Stew—chock full of oysters

cup 5.99

bowl 6.99

Ⓞ Maryland Red Crab Soup

cup 4.99

bowl 5.99

Chesapeake Bay Cream of Crab Soup

cup 5.99

bowl 6.99

Chef's Soup of the Day

cup or bowl made from the best of local ingredients

Ⓞ Tri-Colore Salad

Locally grown hydroponic lettuces, candied pecans, strawberries, Gorgonzola cheese and honey balsamic vinaigrette. 6.99 or add to an entrée 4.99

Ⓞ Wedge Salad

Crisp iceberg lettuce topped with bleu cheese dressing, crisp apple wood bacon, fresh tomato and crumbled Gorgonzola 6.99 or add to an entrée 4.99

Ⓞ Kale Salad

Fresh kale tossed with balsamic vinegar, sweet red onion, candied pecans, dried cranberries and feta cheese 6.99 or add to an entrée 4.99

Caesar Salad

Crisp romaine tossed with our house made dressing 6.99 or add to an entrée 4.99

A La Carte Vegetables

Fresh garden salad, french fries, baked potato, stewed tomatoes, applesauce, coleslaw, mashed potatoes, sautéed green beans with bacon and onions, and vegetable of the day 2.99

Ⓞ = Gluten-free

We use trans-fat free soybean oil in our fryers.

We accept Visa, Mastercard, Discover & American Express. 18% gratuity will be added to parties of 8 or more. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase the risk of food borne illness, especially if the consumer has certain medical conditions.

LUNCH

Crab Cake Lunch

Our award winning crab cake served with a choice of vegetable 16.99

Golden fried or

Ⓞ Perfectly broiled

Caesar Salads

Crisp romaine, freshly grated parmesan cheese, homemade croutons tossed with our signature dressing and topped with your choice of:

Lump Crab 18.99

Fried Oysters 16.99

Grilled Chicken 9.99

Calamari 12.99

Shrimp Salad Plate

Seasoned shrimp salad served with stone ground wheat crackers, coleslaw and sliced vine ripened tomatoes 9.99

Ⓞ Citrus Salmon Salad

Grilled Atlantic salmon fillet atop crisp romaine lettuce with fresh oranges, avocado, fresh tomato relish and citrus cilantro vinaigrette 16.99

Shrimp Quesadilla

Gulf shrimp with spring onions, mild chiles, two cheeses and cilantro folded between a crisp flour tortilla. Served with freshly prepared tomato salsa, sour cream and french fries 13.99

Hot Crab Melt

Lump crab imperial, melted fontina and provolone cheeses and tomato baked atop English muffin, served with french fries 18.99

Crab Cake Sandwich

Homemade crab cake, fried or broiled, on a sandwich roll with lettuce, tomato, pickle and french fries 16.99

Oyster Sandwich

Crisply fried on a toasted brioche roll with lettuce, tomato, pickle and french fries 13.99

The Shore BLT

Applewood smoked bacon, lettuce, fried green tomatoes & mayo on ciabatta with pickle and french fries 9.99

Prime Rib Sandwich

USDA choice, specially seasoned and slow roasted, served open-face on toasted Tuscan toast with au jus and french fries 14.99

Prime Rib Sandwich Deluxe

USDA choice, specially seasoned and grilled, with haystack onions and melted provolone and fontina cheeses served open-face on toasted Tuscan toast with au jus and fries. Served medium to well 15.99

Fish & Chips

Flaky white fillet, batter dipped, crisply fried, with malt vinegar, french fries and cole slaw 11.99

Shrimp Salad Sandwich

Shore style, touch of Old Bay with lettuce, tomato, pickle and french fries 9.99

Fried Flounder Sandwich

Breaded fillet, crisply fried on a toasted brioche roll with lettuce, tomato, pickle and french fries 8.99

Grilled Chicken Club

Grilled chicken breast with bacon, lettuce and tomato on a toasted brioche roll with pickle and french fries 8.99

Black Angus Burger

½ lb. of ground certified Angus, grilled to order on a toasted brioche roll with lettuce, tomato pickle and french fries 8.99

Add applewood smoked bacon 1.00

Black Angus Cheeseburger

½ lb. of ground certified Angus, grilled to order on a toasted brioche roll with choice of American, cheddar-jack or provolone/fontina cheese 9.50

Add applewood smoked bacon 1.00

Black Angus Bacon Bleu Cheeseburger

½ lb. of ground certified Angus, grilled to order on a toasted brioche roll with melted bleu cheese and bacon 10.99

Black Angus Imperial Burger

½ lb. of ground certified Angus, grilled to order on a toasted brioche roll with our lump crab imperial topping 18.99

A La Carte Vegetables fresh garden salad, french fries, baked potato, stewed tomatoes, applesauce, coleslaw, mashed potatoes, sautéed green beans with bacon and onions & vegetable of the day 2.99

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LAND & SEA COMBOS

Prime Rib Combos, ¾ lb slow roasted Prime Rib paired with your choice of seafood from below 35.99

Fried Crab Cake
Broiled Sea Scallops
Jumbo Fried Shrimp

Ⓞ **Broiled Crab Cake**
Ⓞ **Crab Imperial: "Our Signature Dish"**
Crisp Fried Oysters

Ⓞ **Broiled Stuffed Shrimp**
Ⓞ **Grilled Lobster Tail**

Filet Mignon Combos, 9 oz. grilled to perfection, paired with your choice of seafood from below 39.99

Fried Crab Cake
Broiled Sea Scallops
Jumbo Fried Shrimp

Ⓞ **Broiled Crab Cake**
Ⓞ **Crab Imperial: "Our Signature Dish"**
Crisp Fried Oysters

Ⓞ **Broiled Stuffed Shrimp**
Ⓞ **Grilled Lobster Tail**

ANGUS BEEF

Ⓞ **Prime Rib of Beef**

USDA Choice Angus corn fed beef aged a minimum of 21 days. Slowly roasted in our specially built oven to the peak of tenderness and flavor:

Admiral Cut 34.99
Captain Cut 29.99
Mate 26.99

Sonny's Filet Mignon

Center cut filet, broiled to a melt-in-your-mouth tenderness then topped with gorgonzola cream and haystack onions 34.99

Ⓞ **Filet Mignon**

9 oz. center cut grilled to perfection 33.99

Cowboy Rib Eye Steak

18 oz. boneless choice Angus rib steak, seasoned and grilled, topped with haystack onions 39.99

LOBSTER TAILS

Ⓞ **Grilled Canadian Lobster Tail**

Single tail with drawn butter 18.99
Single tail stuffed with Lump Crab Imperial 24.99
Twin tails with drawn butter 25.99
Twin tails stuffed with Lump Crab Imperial 31.99

Ⓞ **Lobster & Crab Cake Duo**

Broiled crab cake and grilled lobster tail 26.99
Lobster tail stuffed with Lump Crab Imperial 31.99

PASTA

Served with garden salad only.

Shellfish Linguini

Sautéed shrimp, scallops and lump crabmeat tossed with roasted red peppers, spring onions and cilantro in shellfish cream sauce. 21.99

Seafood Alfredo

A blend of double cream, romano cheese, fresh baby sea scallops, shrimp and crabmeat tossed with fettuccine. 21.99

Heart Smart Coastal Spaghetti

Sauté of olive oil, wine and garlic with crabmeat, shrimp and mussels over whole wheat spaghetti. 21.99

Chicken Alfredo

Grilled chicken tossed with fettuccine and our fresh alfredo sauce. 19.99

The Cioppino

San Francisco style with fresh fish, scallops, shrimp and mussels in a rich tomato-saffron broth over linguini. 19.99

Chicken Parmesan

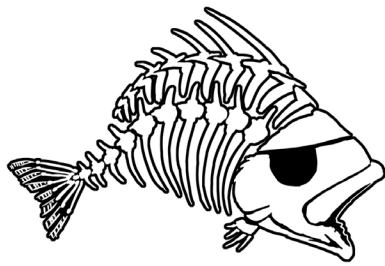
Lightly breaded chicken breast, sautéed, topped with homemade plum tomato sauce, two cheeses and whole wheat spaghetti. 18.99

Farmer's Spaghetti Medley (Vegan)

Dairy and egg free, sautéed summer squashes, cauliflower, mushrooms and carrots tossed in sundried tomato pesto and extra virgin olive oil over whole wheat spaghetti. 17.99

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ENTRÉES INCLUDE: hot rolls, butter and a choice of two of the following: fresh garden salad, french fries, baked potato, coleslaw, applesauce, stewed tomatoes, creamy mashed potatoes, sautéed green beans with bacon & onions, vegetable of the day

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SALAD DRESSING CHOICES: Pepper Parmesan, Balsamic Vinaigrette, Creamy Gorgonzola, French, Buttermilk Ranch, Thousand Island, Low Fat Italian, Oil & Vinegar (Red Wine or Balsamic)

KALE SALAD, WEDGE SALAD, TRI-COLORE SALAD OR CAESAR SALAD may be substituted for Garden Salad for additional 4.99

SEAFOOD

No substitutions please

Broiled Fisherman's Seafood Trio

Twin imperial crab stuffed shrimp, sea scallops & lump crab cake 31.99

Fried Fisherman's Seafood Feast

Lump crab cake, jumbo shrimp, sea scallops, flounder fillet & fried oysters 31.99

Ⓞ Baked Lump Crab Imperial

Our Signature Dish—lump crabmeat topped with our delightfully creamy imperial sauce 26.99

Maryland Crab Cakes

Two of our award winning crab cakes 26.99
Golden fried or

Ⓞ Perfectly broiled

CRAB CAKE PAIRING

Pair any one of the seafood dishes below with a **Crab Cake**, fried or broiled 26.99

Broiled Sea Scallops

Ⓞ Imperial Stuffed Shrimp

Crisp Fried Oysters

Ⓞ Lump Crab Imperial

Golden Fried Shrimp

Ⓞ Seafood Norfolk Sautee

Fresh caught scallops, large gulf shrimp and lump crab meat sautéed in a white wine butter sauce 25.99

Ⓞ Lump Crab Sautee

Jumbo lump, sweet cream butter and fresh parsley 27.99

Fried or Broiled "Natural" Sea Scallops

Fresh caught, never frozen and chemical free lightly browned with crumbs and butter or lightly hand breaded and crisply fried 23.99

Ⓞ Broiled Stuffed Shrimp

Four jumbo shrimp topped with crab imperial and baked golden brown 25.99

Fried Jumbo Shrimp

Jumbo shrimp, split and hand breaded, flash fried golden brown 19.99

Fried Oysters

Freshly shucked, batter dipped and crisply fried to order 21.99

Tidewater Mahi Mahi

Pan-seared with sweet corn, lump crab meat, cream and country ham over fried green tomatoes 26.99

Ⓞ Plank Roasted Salmon

Atlantic salmon fillet basted with a brown sugar and mustard glaze baked on a cedar plank 19.99

Ⓞ Atlantic Salmon Fillet

Choose your style—blackened or grilled 19.99

Flounder Fillet Choose your style—17.99

Ⓞ Oven broiled or
Lightly breaded & golden fried
Potato crusted with lobster cream sauce add 1.00

Ⓞ Stuffed Flounder

Flounder fillet topped with Lump Crab Imperial, baked golden brown 27.99

Ⓞ Chicken Chesapeake

Grilled boneless chicken breast topped with lump crab imperial baked golden brown 23.99