

# 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

## 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

Middle Neck clams, mussels and shrimp steamed in a white wine garlic herb broth. Served with garlic cheese toast for mopping up 15.99

## Ⓞ Gorgonzola Cheese Skins

Crisply fried potato skins topped with creamy Gorgonzola sauce, applewood smoked bacon and boom-boom sauce 8.99

## 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

Lightly battered, flash fried and served with our homemade marinara 12.99

## Pot Steamed Italian Style Mussels

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

## Fried Oysters

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

new!

## Ⓞ Clams Casino (6)

Fresh Eastern Shore, VA Top Neck clams with homemade casino butter, Applewood smoked bacon and melted provolone 9.99

## Ⓞ Imperial Crab Stuffed Portobello

Finished with drizzle of lemon butter sauce 12.99

## Crab Flatbread

Jumbo lump crab on a thin crisp flatbread with 3 cheeses, fresh basil and roasted tomatoes 14.99

## Ⓞ Caribbean Jerk Chicken Skewers

In our Jamaican jerk marinade, grilled and finished with a drizzle of Island honey mustard sauce 9.99

# SOUPS • SALADS • SIDES

## Ⓞ Maryland Red Crab Soup

cup 5.99

bowl 6.99

## Chesapeake Bay Cream of Crab Soup

cup 6.99

bowl 7.99

## 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 8.99

## Ⓞ Wedge Salad

Crisp iceberg lettuce topped with bleu cheese dressing, crisp apple wood bacon, fresh tomato and crumbled Gorgonzola 8.99

## Ⓞ Kale Salad

Fresh kale tossed with balsamic vinegar, sweet red onion, candied pecans, dried cranberries and feta cheese 8.99

## Caesar Salad

Crisp romaine, freshly grated parmesan cheese, homemade croutons tossed with our signature dressing 8.99

## A La Carte Vegetables

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

*Kale, Tri-Colore or Caesar Salad may be substituted for a garden salad with purchase of an entrée for additional 4.99*

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.

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

# 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

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**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**

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# ANGUS BEEF

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Ⓞ **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

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# LOBSTER TAILS

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Ⓞ **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

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# PASTA

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*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**

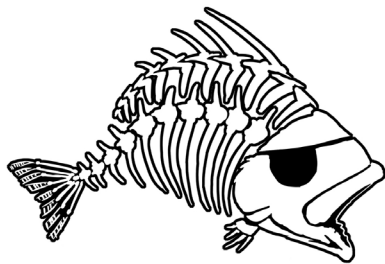
Lightly breaded chicken breast, sautéed, topped with homemade plum tomato sauce, two cheeses and whole wheat spaghetti. 18.99

**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

Ⓞ = Gluten-free

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**ALL 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 Yukon mashed potatoes, sautéed green beans with bacon & onions, vegetable of the day

**SALAD DRESSING CHOICES:** Homemade & gluten free: Pepper Parmesan, Creamy Gorgonzola, Dill Ranch, Thousand Island & Honey Mustard

**Additional choices:** Low Fat Italian, Balsamic Vinaigrette, French, Oil & Vinegar (Red Wine or Balsamic)

Ⓞ = Gluten-free

**KALE, TRI-COLORE OR CAESAR SALAD** may be substituted for a garden salad with purchase of an entrée for additional 4.99

## SEAFOOD

*No substitutions please*

### Broiled Fishermans Seafood Trio

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

### Fried Fishermans Seafood Feast

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

### Baked Jumbo 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

### Chesapeake Bay Jumbo Soft Shell Crabs

Sauteed with Old Bay and a lemon butter drizzle, or batter dipped and crisply fried

Available stuffed with jumbo lump Crab Imperial

Single order	16.99
Single stuffed	21.99
Double order	26.99
Double stuffed	32.99

## CRAB CAKE PAIRING

Start with a **Crab Cake**, fried or broiled, then choose another seafood to match your taste from choices below 26.99

**Broiled Sea Scallops**  
**Crisp Fried Oysters**

Ⓞ **Jumbo Lump Crab Imperial**

Ⓞ **Imperial Stuffed Shrimp**

**Soft Shell Crab**  
**Golden Fried Shrimp**

### Ⓞ Seafood Norfolk Sauté

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

### Ⓞ Jumbo Lump Crab Sauté

Jumbo lumps, sweet cream butter and fresh parsley 32.99

### Fried or Broiled "Natural" Sea Scallops

Fresh caught, never frozen & 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 Gulf Shrimp

Six jumbo shrimp, split and hand breaded, flash fried golden brown 21.99

### Fried Oysters

Freshly shucked, batter dipped and crisply fried to order 21.99

### Tidewater Mahi Mahi

Pan-seared with sweet corn, jumbo 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—19.99

Ⓞ Oven broiled or Lightly breaded & golden fried

Potato crusted with lobster cream sauce add 1.00

### Ⓞ Stuffed Flounder

Flounder fillet topped with delicious Crab Imperial, baked golden brown 28.99

### Ⓞ Chicken Chesapeake

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