

Happy Hour

Monday-Friday 4 til 6:30

\$6.⁹⁹

CLASSIC CHEESE SKINS Crisply fried potato skins topped with cheddar cheese, Applewood smoked bacon and green onion. Served with sour cream for dipping

BEEF CHILI NACHOS Corn tortilla chips topped with slow roasted, chili seasoned, pulled prime rib, melted cheddar-jack cheese, jalapenos, sour cream and homemade tomato salsa

FRESH FRIED MOZZERELLA Lightly breaded with panko bread crumb fried golden brown and served with homemade marinara sauce for dipping

FEATURED PIZZA A changing assortment of fresh ingredients on Naan bread dough topped with 3 cheeses. Your server will inform you of today's creation!

BEER BATTERED ONION RINGS Flavored with three dipping sauces: Wasabi Cream, Ranch and Smoked Ancho Chili Ketchup

\$7.⁹⁹

CRAB PRETZEL Fresh soft pretzel topped with lump crab, four cheeses, green onion and Old Bay spice baked golden brown

POPCORN BUFFALO SHRIMP Hand battered gulf shrimp, flash fried then tossed with buffalo sauce and served with a side of creamy Bleu Cheese dressing

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

FISH TACOS (3) Seasoned, seared mahi mahi atop mini flour tortillas with ranchero slaw, homemade salsa, pickled red onion & chipotle mayo

POT STEAMED ITALIAN STYLE MUSSELS Rope grown with roasted garlic herb broth, served with garlic cheese toast for dipping

YARD BIRD WINGS 8 wings crisply fried or grilled tossed in your choice of Boom Boom, Thai Chili, or our Tennessee BBQ sauce with celery sticks and bleu cheese dressing

\$9.⁹⁹

SEARED RARE TATAKI TUNA Thinly sliced sashimi style with pickled ginger, seaweed salad, avocado and soy ponzu sauce for dipping

SHRIMP QUESADILLA Shrimp, spring onions, mild chiles, two cheeses, cilantro, folded between a crisp flour tortilla with fresh homemade tomato salsa and sour cream

FRIED CALAMARI Buttermilk dipped, crisply fried, served with marinara or Thai chili sauce

FRIED OYSTERS Freshly shucked, batter dipped, fried, served with remoulade sauce

CRAB ARANCINI Lump Crab tossed with seasoned risotto, lightly coated with panko crumbs and flash fried. Served with our homemade marinara or remoulade sauce

\$4 Cocktails:
New Amsterdam Vodka
Sauza Gold Tequila
Cruzan Rum
Canadian Club Whiskey
Scotch, Gin, Bourbon

\$5 Glasses of Wine

\$5 Orange Crushes

\$6 New Amsterdam Martini

\$6 Bloody Point Bloody

\$1 off all bottles and drafts

BEER

AMERICAN BOTTLES

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

IMPORTED BOTTLES

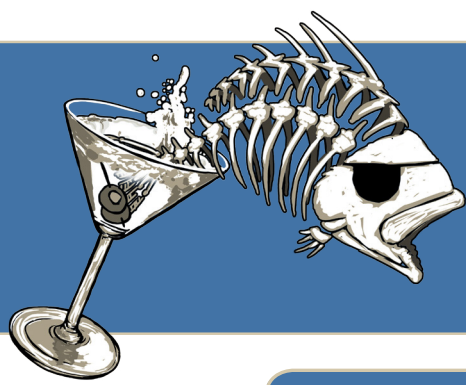
Corona
Corona Light
Heineken
Becks
Buckler N/A

MICROBREW BOTTLES

Selections change weekly from:
Dogfish Head (Milton, DE)
Flying Dog (Frederick, MD)
Heavy Seas (Baltimore, MD)

PINTS ON TAP

Dogfish Head 60 Minute IPA
Yuengling Amber Lager
Blue Moon Belgian Wheat
Sam Adams Seasonal
Coors Light
Draft of the Week



Beverages and Cocktails

BLOODIES

All made with Chef P's secret recipe

BLOODY POINT BLOODY \$7
Absolut Peppar Vodka and Old Bay rim

ALL AMERICAN BLOODY \$7
Tito's American Handmade Vodka
(non spicy)

SOFT CRAB BLOODY \$15
Our All American Bloody with a fresh fried soft shell crab on top! Made to order... please allow extra time, but it's worth it!

BACONATOR \$10
Made with Tito's American Handmade Vodka, 2 strips of applewood smoked bacon and spicy green beans

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

ORIOLES DREAMSICLE CRUSH
Captain Morgan Spiced Rum, fresh squeezed orange juice, Triple Sec and Sierra Mist!

RUBY RED GRAPEFRUIT CRUSH
Fresh squeezed grapefruit, Smirnoff Ruby Red Sourced Vodka, Triple Sec & Sierra Mist!

ADULT LEMONADES \$8

Each Made with Hand Pressed Fresh Squeezed Lemon

WATERMELON

3 Olives brand Watermelon Vodka

STRAWBERRY & MINT

Strawberry Sorbet Smirnoff Vodka and fresh muddled mint

ADULT ARNIE

Deep Eddy Sweet Tea

MISS BETTY'S HONEY LEMONADE

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

ADULT STRAWBERRY

Skyy Strawberry Vodka, strawberry puree, fresh squeezed lemonade

LEMON BERRY TINI

Deep Eddy Lemon Vodka and lemonade served over a giant infused berry ice cube

ADULT SMOOTHIES AND FROZENS \$8

BANANAS FOSTER SMOOTHIE
Absolut Vanilla Vodka, Light Creme de Cacao, banana puree and ice cream

MINT CHOCOLATE CHIP SMOOTHIE
Absolut Vanilla Vodka, Light Creme de Cacao, Creme de Menthe and ice cream

FROZENS

Pina Colada
Rum Runner
Dirty Banana
Mudslide
Creamsicle
Margarita

Pain in the Rear (strawberry and pina blended together)
Daiquiri and Colada Flavors:
Strawberry or Mango

FISH HOUSE MULES \$8

Each made with fresh lime and Organic Spicy Ginger Beer

AMERICAN MULE

Tito's American Handmade Vodka

IRISH MULE

Jameson Irish Whiskey and muddled fresh mint

DUTCH MULE

Kettle One Vodka and strawberry puree

SKINNY MULE

Dulce Vida Real Lime Tequila; 100% pure agave, low cal-low carb

FISH HOUSE CLASSICS

CHEF PABLO'S SANGRIA
\$7 by the glass or \$25 by the pitcher

SAILOR'S PAINKILLER \$8
Sailor Jerry Spiced Rum, coconut, pineapple & orange juice, & fresh nutmeg

NAUTI MERMAID FISHBOWL
Sugar Island Coconut Rum, New Amsterdam Vodka, pineapple juice, margarita mix, Blue Curacao, and a splash of Sierra Mist

Fish Bowl Size \$13
16 oz. Lil' Fish Size (Pint Glass) \$8

BIKINI TINI

Sugar Island Coconut Rum, New Amsterdam Vodka, pineapple juice and dash of grenadine, served up



**SLOOP
BETTY™**
MARYLAND
WHEAT VODKA