

# Happy Hour

Monday–Friday 4 til 6:30

**\$5.99**

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

**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

**YARD BIRD WINGS** 8 wings with celery sticks and bleu cheese dressing—crisply fried and tossed in our boom boom sauce OR grilled and tossed in barbecue sauce

**FRIED GREEN TOMATOES** Shore style! Fried green tomatoes topped with a pan roast of sweet corn, country ham and cream

**HAPPY BURGER LITE** 1/4 lb. with lettuce, tomato, grilled onions and fries

**FOUR CHEESE FLATBREAD** Crispy, thin crust is topped with garlic and a perfect blend of four cheeses; fontina, provolone, ricotta, romano

**\$6.99**

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

**OYSTERS ON THE HALF SHELL** Half dozen with cocktail sauce or mignonette

**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

**\$7.99**

**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 pesto dipping sauce

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

**SHRIMP MELT "MINI BITES"** Thin slices of sourdough bread topped with our fresh gulf shrimp and cheddar mix, baked golden brown

**\$4**

**Cocktails:**  
Fris Vodka  
Sauza Gold Tequila  
Cruzan Rum  
Canadian Club Whiskey  
Scotch, Gin, Bourbon

**\$5**

Glasses of Wine

**\$5**

Orange Crushes

**\$6**

Fris 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

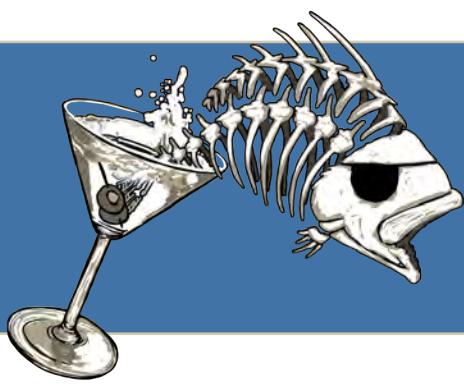
Corona  
Corona Light  
Heineken  
Becks  
Buckler N/A

### 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  
Local Draft of the Week



# Beverages and Cocktails

## 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 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

## 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

## 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

## 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