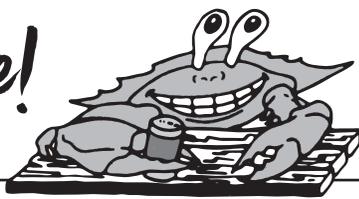


DRINKS

START Here!



CRAB DECK

CRUSHES

ORANGE CRUSH New Amsterdam Orange Vodka, lemon lime soda, triple sec, and fresh squeezed orange OR make it **SKINNY**

CRAN-ORANGE CRUSH Deep Eddy Cranberry Vodka, lemon lime soda and fresh squeezed orange

RUBY RED GRAPEFRUIT CRUSH Stoli Ruby Red Crushed Grapefruit Vodka, lemon lime soda & fresh squeezed grapefruit

COCONUT LIME CRUSH 3 Olives Coconut Water Vodka, Pinnacle Whipped Vodka, crushed lime, Sierra Mist

SKINNY GRAPEFRUIT CRUSH Stoli Ruby Red Crushed Grapefruit Vodka, club soda and fresh squeezed grapefruit

KING'S CRUSH 3 Olives Coconut Water Vodka, fresh squeezed orange, pineapple juice and club soda

KEY LIME CRUSH Deep Eddy Lime and Pinnacle Whipped Vodkas, fresh lime, ginger ale

LEMON CRUSH Deep Eddy Lemon Vodka, fresh lemonade

RASPBERRY LEMON CRUSH 3 Olives Raspberry Vodka, fresh lemonade

BLUEBERRY LEMON CRUSH Stoli Blueberry Vodka, muddled blueberries with fresh made lemonade

BEER & WINE

DRAFT BEER Yuengling, Blue Moon, Miller Lite, Coors Light

DOMESTIC BEERS Coors Light, Miller Lite, Bud, Bud Light, Mich Ultra, Natural Light

CRAFTS & OTHERS Dogfish 60 IPA, Stella Artois, Heineken, Heineken 0.0 *non-alcoholic*, Corona, Corona Premier, White Claw Mango or Black Cherry, Sam Adams Summer Ale, Sierra Nevada Hazy Little Thing IPA, Dogfish Slightly Mighty IPA *lo-cal and lo-carb*

WINE BY THE GLASS Pinot Grigio, Rosé, Chardonnay, Sauvignon Blanc, Merlot, Prosecco

WINE BY THE BOTTLE

Kendall Jackson Chardonnay, half bottle 16.99 full bottle 31.99

OTHER BEVERAGES

Fresh brewed iced tea, Lipton raspberry tea, pink lemonade, Pepsi, Diet Pepsi, Sierra Mist, Mountain Dew, birch beer, ginger ale, coffee and bottled water

MILKSHAKES Vanilla, Chocolate, Strawberry and Oreo Cookie

APPETIZERS

Ⓞ **STEAMED GULF SHRIMP** peel and eat shrimp, lightly seasoned, with cocktail sauce..... 12.99 ½ lb 23.99 1lb

HOT CRAB DIP lump crabmeat with a blend of cheeses and spices, served in a sourdough bread bowl..... 14.99

SEAFOOD NACHOS nacho chips, layered shrimp and crabmeat and finished with our housemade cheese sauce 15.99

ONION PETALS fried with tangy dipping sauce 10.99

DECK WINGS 8 mildly spiced with celery sticks and chunky bleu cheese dressing 11.99

MUSSELS steamed and tossed in our olive oil and garlic sauce, served with garlic toast for dipping 11.99

BASKET OF FRIES crisp and golden6.99

HUSH PUPPIES savory cornmeal, golden fried.....8.99

HOMEMADE SOUPS

MARYLAND VEGETABLE CRAB SOUP Old Bay seasoned ... 5.99

CREAM OF CRAB SOUP velvety with a hint of sherry 6.99

FROZENS

DAIQUIRIS • MARGARITAS • COLADAS Pick your flavor: Banana, Strawberry or Pina Colada

BANANARAMA Malibu Banana Rum, Pina Colada, with bananas and fresh made ice cream

RUM RUNNER Light rum, blackberries, cherries, bananas and Myers's Dark Rum floater

CRABBY COCOLADA Malibu Coconut Rum blended with strawberries and pina colada

STRAWBERRY LEMONADE Deep Eddy Lemon Vodka blended with strawberries

MUDSLIDE Kahlua, Baileys Irish Cream, vodka, and ice cream

DIRTY BANANA Bananas, Baileys, Kahlua, fresh made ice cream

SPECIALTY

TOP NOTCH MARGARITA 1800 Reposado Tequila (100% Blue Agave), Cointreau, fresh mix with Grand Marnier floater

BAHAMA MAMA Malibu Coconut and Light Rums, pineapple, orange juice, and grenadine

AMERICAN MULE Deep Eddy Lime Vodka, Ginger Beer, lime

MAI TAI Mount Gay Aged Rum, Amaretto, orange and pineapple juices, floated with Myers Dark Rum

SUMMER BREEZE Fresh squeezed lemonade, Malibu Coconut Rum, Peach Schnapps, touch of Blue Curacao

DA' PAIN KILLER Sailor Jerry Rum, Coco López real cream of coconut, orange and pineapple juices and nutmeg

CUBAN MOJITO Bacardi Superior White Rum and fresh grown mint in classic Latin style

PINEAPPLE MOJITO Malibu Coconut and Pineapple Rums, muddled mint and lime, club soda, splash pineapple

SUMMER SANGRIA A thirst quenching concoction of Rosé wine and medley of fresh fruit, by the glass or pitcher

MALIBU'S CARIBBEAN RUM BUCKET Coconut, pineapple, passion fruit, mango, and banana rums mixed with pineapple, orange, and cranberry juices. Add a Myers' floater if you dare!

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

CHICKEN TENDERS 4 country breaded breast tenders fried and served with BBQ or honey mustard sauce9.99

Ⓞ **BUCKET OF LITTLE NECKS** 50 farm raised baby Cherrystones great to share!..... ½ bucket 16.99 full bucket 29.99

Ⓞ **CHERRYSTONE CLAMS ON THE ½ SHELL** 6 shucked and served with lemon and cocktail.....8.99

Ⓞ **STEAMED CHERRYSTONE CLAMS** one dozen steamed to perfection with broth and melted butter..... 14.99

Ⓞ **STEAMED SNOW CRAB LEGS** 1 pound of Alaskans with hot melted butter..... 29.99

POPCORN SHRIMP lightly dusted, flash fried, with spicy seafood aioli sauce for dipping 11.99

Ⓞ **TUNA SASHIMI** coated with mixed sesame, seared and sliced, with pickled ginger seaweed salad and soy (rare only)..... 12.99

CAN'T DECIDE? 50/50 cream of crab soup topped off

with our vegetable crab..... 6.99

**MASKS MUST BE WORN AT ALL TIMES, EXCEPT WHEN SEATED AT TABLE.
PLEASE DO NOT FEED THE DUCKS OR SEAGULLS!**



CRABS! HOT STEAMED & SEASONED



served by the dozen or 1/2 dozen—priced daily

MASKS MUST BE WORN AT ALL TIMES, EXCEPT WHEN SEATED AT TABLE.

ENTREES

Includes 2 sides (except pasta): rosemary red skin potatoes, corn on the cob, fries, coleslaw, garden salad or veggie of the day

Dressings: lite italian vinaigrette, pepper parmesan, bleu cheese, ranch, honey mustard, balsamic vinaigrette

SEAFOOD PLATTER crab cake, sea scallops, gulf shrimp and flounder—fried or broiled with sweet cream butter..... 32.99

CRAB CAKES (2) our Eastern Shore recipe, fresh made daily, golden fried or broiled with sweet cream butter 28.99

SOFT CRABS 4 prime soft shells, dusted in seasoned flour and flash fried 29.99

CRAB COMBO 2 prime soft shells and freshly made crab cake golden fried 29.99

SHRIMP & CRAB CAKE 3 jumbo gulf shrimp and our homemade crab cake golden fried 28.99

Ⓞ **CHICKEN CHESAPEAKE** boneless breast stuffed with crab imperial and baked golden brown 24.99

Ⓞ **CRAB IMPERIAL** our finest jumbo lump crabmeat folded in our creamy imperial sauce and baked..... 28.99

FRIED JUMBO SHRIMP half dozen gulf shrimp, hand breaded and golden fried 24.99

Ⓞ **SEAFOOD SAUTE** lump crabmeat, sea scallops, gulf shrimp, sauteed with mushrooms and capers with a hint of sherry . 27.99

Ⓞ **BROILED SEA SCALLOPS** with sweet cream butter 24.99

FRIED SEA SCALLOPS hand breaded and flashed fried 24.99

Ⓞ **ATLANTIC SALMON FILLET** grilled or blackened..... 24.99

FLOUNDER FILLETS broiled in white wine and lemon butter or breaded and flash fried golden..... 20.99

Ⓞ **IMPERIAL STUFFED FLOUNDER** boneless fillets stuffed with jumbo lump crab imperial and baked 27.99

SEAFOOD MAC & CHEESE gulf shrimp, sea scallops, jumbo lump crabmeat sauteed with a three cheese sauce and tossed with cavatappi pasta 26.99

SEAFOOD POTS

Includes 2 sides: rosemary red skin potatoes, corn on the cob, fries, coleslaw, garden salad or veggie of the day. No substitutions.

Ⓞ **STEAMED CRAB POT** 4 hard crabs, Cherrystone clams, steamed shrimp, steamed mussels 35.99

Ⓞ **STEAMED VARIETY POT** 2 hard crabs, snow crab legs, Cherrystone clams, steamed shrimp, steamed mussels 39.99

SANDWICHES & HANDHELDS

Includes lettuce, tomato, pickle and fries

*Add cheese Provolone or American 50¢
or smoked applewood bacon to any sandwich 1.50*

CRAB CAKE our Eastern Shore recipe, fresh made daily, golden fried or broiled with sweet cream butter on a potato roll..... 16.99

SOFT CRAB 2 prime soft shells, dusted in seasoned flour and flash fried with choice of bread..... 17.99

CRAB MELT jumbo lump crab imperial, delicious blend of cheeses and sliced tomato baked atop ciabatta bread..... 17.99

SHRIMP SALAD SANDWICH large shrimp diced and blended with our homemade seasoned dressing 15.99

GRILLED CHICKEN SANDWICH boneless and skinless breast grilled or blackened..... 12.99

CRAB ROLLS (2) jumbo lump crabmeat lightly tossed in our seafood dressing served on toasted split top rolls 17.99

FISH SANDWICH flounder fillet broiled, blackened or breaded and golden fried 14.99

GRILLED OR BLACKENED AHI TUNA STEAK 14.99

FISH & CHIPS beer battered rockfish fried golden brown with fries and coleslaw 13.99

STACKED BACON DOUBLE CHEESEBURGER fresh ground angus with applewood smoked bacon and choice of cheese..... 13.99

BLACKENED FISH TACOS Mahi Mahi with cilantro slaw atop 3 mini flour tortillas, pico de gallo, pickled vegetables, and chipotle aioli 14.99

BUFFALO SHRIMP TACOS flash fried, tossed in our buffalo sauce atop 3 mini flour tortillas, with lettuce, pico de gallo, and a side of bleu cheese 14.99

SALADS

Ⓞ **PARADISE SHRIMP & CRAB SALAD** gulf shrimp, lump crabmeat over mixed greens with tomato wedges, cucumbers and choice of dressing 18.99

CRAB SALAD PLATE jumbo lump crabmeat lightly tossed in our lemon aioli dressing with tomato wedges, sliced cucumbers, coleslaw and crackers 17.99

CRAB CAKE SALAD fried or broiled crab cake served over a bed of mixed greens with tomato wedges, sliced cucumbers and choice of dressing 19.99

SHRIMP SALAD PLATE shrimp salad, tomato wedges, sliced cucumbers, coleslaw and crackers..... 14.99

Ⓞ **ENTREE SALAD** fresh mixed salad greens, tomato wedges, sliced cucumbers. *Top with your choice of:*
Grilled salmon..... 18.99
Grilled chicken..... 13.99

Dressings: lite italian vinaigrette, pepper parmesan, bleu cheese, ranch, honey mustard, balsamic vinaigrette

SIDE ORDERS

fries, rosemary red skin potatoes, coleslaw, corn on the cob, veggie of the day..... 2.99

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

DESSERTS

Cheesecake, *plain or strawberry topped*, Key Lime Pie, Tall Layered Carrot Cake, Chocolate Fudge 4 Layer Cake, Mississippi Mud Pie, Reese's Peanut Butter Pie, Homemade Chocolate Chip Ice Cream Sandwich..... 5.99

PLEASE DO NOT FEED THE DUCKS OR SEAGULLS!