

# APPETIZERS

Ⓞ **STEAMED GULF SHRIMP** peel and eat shrimp, lightly seasoned, with cocktail sauce 13.99 ½ lb 24.99 1lb

**HOT CRAB DIP** lump crabmeat with a blend of cheeses and spices, sliced ciabatta bread 17.99

**DECK WINGS** (8) mildly house spiced with celery sticks and chunky bleu cheese dressing 14.99

**MUSSELS MARINARA** Prince Edward Island's, basil marinara, garlic cheese toast for dipping 17.99

**BASKET OF FRIES** crisp and golden 8.99

**HUSH PUPPIES** savory cornmeal, golden fried 12.99

**CHICKEN TENDERS** (4) country breaded breast tenders fried and served with choice of BBQ or honey mustard sauce 10.99

**FRIED CALAMARI** thinly sliced, lightly floured, golden fried with lemon-garlic aioli 15.99

Ⓞ **BUCKET OF LITTLE NECKS** (50) farm raised baby Cherrystones great to share! ½ bucket 18.99 full bucket 34.99



Ⓞ **CHERRYSTONE CLAMS ON THE ½ SHELL** (6) with lemon and cocktail sauce 9.99

Ⓞ **STEAMED CHERRYSTONE CLAMS** (12) with broth and melted butter 17.99

Ⓞ **STEAMED SNOW CRAB LEGS** 1 pound of Alaskans with hot melted butter 24.99

**POPCORN SHRIMP** lightly dusted, flash fried, with spicy seafood aioli sauce for dipping 15.99

Ⓞ **TUNA SASHIMI** coated with mixed sesame, seared and sliced, with pickled ginger, seaweed salad and gluten free soy (rare only) 15.99

**SEAFOOD NACHOS** fresh chips layered with gulf shrimp and crabmeat, finished with our housemade cheese sauce and shredded cheese. Served with salsa on the side 18.99

**COUNTRY FRIED DILL PICKLE SPEARS** golden-fried, with Buttermilk Ranch dressing 12.99

**MOZZARELLA HALF MOONS** Mozzarella cheese, Italian breaded, golden fried, basil marinara dipping sauce 13.99

# CRABS

**STEAMED & SEASONED!**  
SERVED BY THE DOZEN OR 1/2 DOZEN  
PRICED DAILY



# ENTREES



Entrées include a choice of two sides: rosemary red skin potatoes, corn on the cob, fries, coleslaw or veggie of the day. Replace one side for a garden salad, additional 2.00

Dressings: olive oil lite balsamic vinaigrette, pepper parmesan, bleu cheese, ranch, thousand island and honey mustard

**SEAFOOD PLATTER** crab cake, sea scallops, gulf shrimp and flounder—fried or broiled with sweet cream butter 43.99

**CRAB CAKES** (2) our Eastern Shore recipe, fresh made daily, golden fried or broiled with sweet cream butter 39.99

Ⓞ **CHICKEN CHESAPEAKE** boneless breast stuffed with crab imperial and baked golden brown 32.99

Ⓞ **CRAB IMPERIAL** our finest jumbo lump crabmeat folded in our creamy imperial sauce and baked 39.99

**FRIED JUMBO SHRIMP** half dozen jumbo gulf shrimp, hand breaded and golden fried 28.99

Ⓞ **SEAFOOD SAUTE** lump crabmeat, sea scallops, gulf shrimp, sauteed mushrooms and capers with a hint of sherry 38.99

**SEAFOOD MAC & CHEESE** gulf shrimp, sea scallops, jumbo lump crabmeat sauteed with a three cheese sauce and tossed with cavatappi pasta (served with garden salad only) 35.99

Ⓞ **BROILED SEA SCALLOPS** with sweet cream butter 34.99

**FRIED SEA SCALLOPS** hand breaded and flashed fried 34.99

Ⓞ **ATLANTIC SALMON FILLET** grilled, brushed with lemon pepper butter 28.99

Ⓞ **ATLANTIC MAHI MAHI** grilled, with tropical pineapple salsa 27.99

**FLOUNDER FILLETS** broiled in white wine and lemon butter Ⓞ or breaded and flash fried golden 26.99

Ⓞ **IMPERIAL STUFFED FLOUNDER** fillets stuffed with jumbo lump crab imperial and baked 36.99

**PLEASE DO NOT FEED THE DUCKS OR SEAGULLS!**

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.

**A 20% gratuity will be added to parties of 6 or more.**

**To ensure timely and efficient service for all guests split checks will be limited to 6 per party.**

**If you desire separate checks, please inform your server at the beginning of meal. Thank you for your understanding.**

# SOUPS

## HOMEMADE

**MARYLAND VEGETABLE CRAB SOUP** Old Bay seasoned 6.99

**CREAM OF CRAB SOUP** velvety with a hint of sherry 8.99

**CAN'T DECIDE?** 50/50 cream of crab soup topped off with our vegetable crab 7.99



# SALADS

Ⓞ **SALMON SALAD** fresh fillet, seasoned & grilled OR lightly blackened, over crisp mixed lettuces, tomatoes, sliced cucumbers and choice of dressing 23.99

**SHRIMP SALAD PLATE** shrimp salad, tomato wedges, sliced cucumbers, coleslaw and crackers 18.99

Ⓞ **GRILLED CHICKEN CAPRESE SALAD** grilled breast over fresh mixed salad greens, sliced fresh mozzarella, tomatoes, basil, and a drizzle of balsamic glaze 15.99

**CRAB CAKE SALAD** fried or broiled crab cake served over a bed of mixed greens with tomato wedges, sliced cucumbers and choice of dressing 25.99

Ⓞ **PARADISE SHRIMP & CRAB SALAD** gulf shrimp, lump crabmeat over mixed greens with tomato wedges, cucumbers and choice of dressing 24.99

Dressings: olive oil lite balsamic vinaigrette, pepper parmesan, bleu cheese, ranch, thousand island and honey mustard



# SEAFOOD POTS

Entrées include a choice of two sides: rosemary red skin potatoes, corn on the cob, fries, coleslaw or veggie of the day. Replace one side for a garden salad, additional 2.00 No substitutions.

Ⓞ **STEAMED CRAB POT** (4) hard crabs, Cherrystone clams, steamed shrimp, steamed mussels 42.99

Ⓞ **STEAMED VARIETY POT** (2) hard crabs, snow crab legs, Cherrystone clams, steamed shrimp, steamed mussels 47.99



# SIDES

French fries, rosemary red skin potatoes, creamy coleslaw, corn on the cob, veggie of the day 3.99

Fresh tossed garden salad 5.99

Ⓞ **Gluten free**

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



## CRUSHES

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

**PEACH CRUSH** Ketel One Peach & Orange Vodka, peach puree, fresh squeezed orange, club soda

**GRAPEFRUIT CRUSH** Grapefruit Vodka, lemon lime soda and fresh squeezed grapefruit OR make it **SKINNY** with club soda

**KEY LIME CRUSH** Deep Eddy Lime and Vanilla Vodka, fresh lime, ginger ale

**LEMON CRUSH** Deep Eddy Lemon Vodka and our fresh squeezed lemonade

**BLUEBERRY LEMON CRUSH** Blueberry Vodka, muddled fresh blueberries and fresh lemonade

**BOURBON CRUSH** Woodford Reserve Bourbon, Cointreau, fresh squeezed orange and lime, ginger ale

# DRINKS

No refunds on alcoholic drinks.

## FROZENS

**DAIQUIRIS • MARGARITAS • COLADAS**  
Pick your flavor: Strawberry or Pina Colada  
Add a floater of rum or tequila

**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** Vodka, Baileys Irish Cream, Coffee liqueur, fresh made ice cream

**DIRTY BANANA** Baileys Irish Cream, Coffee and Banana Liqueurs, and fresh made ice cream

**PEACHES 'N CREAM** Deep Eddy Peach, RumChata, peach purée, fresh made ice cream, graham crackers



## SPECIALTY

**CRAB DECK INFUSION** Crafted daily, always on the rocks

**CUCUMBER REFRESHER** Hendricks Gin, muddled cucumber, fresh squeezed lemonade

**BLACKBERRY SMASH** Aperol, blackberry brandy, Fresh Lime with muddled Blackberries and Orange, simple syrup topped with Prosecco

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

**DA' PAIN KILLER** Sailor Jerry Rum, Cream of Coconut, orange and pineapple juices, nutmeg

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

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

## BEER & WINE

**DRAFT BEER** Michelob Ultra, Yuengling, Sierra Nevada Hazy Little Thing IPA, Blue Moon, Miller Lite, Sam Adams Summer Ale

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

**CRAFTS & OTHERS RAR** Nanticoke Nectar, Corona, Corona Light, Stella Artois, Dogfish 60 IPA, Kona Big Wave, Modelo Especial, Devil's Backbone Vienna Lager, Heineken, Athletic Golden *non-alcoholic*

### SELTZERS

High Noon Passionfruit, High Noon Lime, White Claw Mango

**WINE BY THE GLASS** Pinot Grigio, Moscato, Prosecco, Chardonnay, Sauvignon Blanc, Cabernet Sauvignon

**WINE BY THE BOTTLE** 38.99  
Kendall Jackson Chardonnay



## OTHER BEVERAGES



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

**MILKSHAKES** Vanilla, Chocolate, Strawberry, and Oreo Cookie

## TEQUILA TIME

**TOP DECK MARGARITA** Milagro Silver tequila, triple sec, fresh mix with a Grand Marnier floater  
*Sub Patron Silver \$3, Casamigos Repo \$5*

**ISLAND MARGARITA** Silver tequila with Agave, pineapple juice, Cream of Coconut and a coconut and lime zest rim

**DUSK 'TIL POM** Milagro Silver Tequila, Pama Liqueur, cranberry juice, fresh citrus, topped with a passion fruit and mango foam

**SPICY PALOMA** Silver tequila, fresh lime and grapefruit, Jalapeño simple syrup, club soda, with a Tajin and cinnamon sugar rim

## SANDWICHES & HANDHELDS

*Includes lettuce, tomato, pickle and kettle chips. Substitutions are additional.  
Add cheese Provolone or American 2.00 or smoked applewood bacon to any sandwich 2.00*

**CRAB CAKE** our Eastern Shore recipe, fresh made daily, golden fried or broiled with sweet cream butter on a potato roll 21.99

**CRAB MELT** jumbo lump crab imperial, delicious blend of cheeses and sliced tomato baked atop ciabatta bread 21.99

**SHRIMP SALAD SANDWICH** large Gulf shrimp diced and blended with our homemade seasoned dressing, choice of bread 17.99

**OLD BAY HOT HONEY CHICKEN** fried breast, Old Bay, wildflower honey, dill pickles & slaw. Lil' sweet, lil' spicy 16.99

**GRILLED CHICKEN SANDWICH** marinated breast, grilled or blackened 14.99

**SALMON BLT** grilled or blackened, bacon, lettuce and tomato drizzled with chipotle mayo 18.99

**AHI TUNA STEAK** grilled or blackened 17.99

**MAHI MAHI** grilled or blackened 16.99

**FRIED FLOUNDER SANDWICH** hand breaded 15.99

**STACKED BACON DOUBLE CHEESEBURGER** fresh ground angus with applewood smoked bacon and choice of cheese 15.99

**FISH & CHIPS** beer battered New England cod, fried golden brown with fries and coleslaw 17.99

**BLACKENED FISH TACOS** Mahi Mahi with cilantro slaw atop 3 mini flour tortillas, pico de gallo, pickled vegetables, and chipotle aioli 15.99

**GRILLED SHRIMP TACOS** lightly seasoned, atop 3 mini flour tortillas, cilantro slaw, pico de gallo, chipotle & avocado cremas 16.99

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

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## DESSERTS



**CHEESECAKE** plain or strawberry topped 6.99

**KEY LIME PIE** Graham cracker/granola crust, shaved almonds, and whipped cream 7.99

**REESE'S PEANUT BUTTER PIE** 7.99

**HOMEMADE NUTTY BUDDY ICE CREAM CONE** hand swirled vanilla ice cream, dipped in chocolate, rolled in crushed peanuts 7.99

**COOKIES & CREAM SMITH ISLAND STYLE CAKE** 12 layers of chocolate cake with cookies and cream frosting. Topped with crushed cookies. 7.99

