



Fisherman's CRAB DECK



APPETIZERS

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

HOT CRAB DIP lump crab meat with a blend of cheeses and spices, served in a sourdough bread bowl 18.99

DECK WINGS (8) mildly house spiced with celery sticks and chunky bleu cheese dressing 16.99

BASKET OF FRIES crisp and golden 9.99

HUSH PUPPIES savory cornmeal, golden fried 13.99

CHICKEN TENDERS (4) country breaded breast tenders fried and served with choice of BBQ or honey mustard sauce 11.99

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

Ⓞ **STEAMED SOFT SHELL CLAMS** local & fresh when available

Ⓞ **CHERRYSTONE CLAMS ON THE ½ SHELL** (6) with lemon and cocktail sauce 10.99

Ⓞ **Gluten free**

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

Ⓞ **STEAMED CHERRYSTONE CLAMS** (12) with broth and melted butter 18.99

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

Ⓞ **TUNA CEVICHE** sushi grade ahi tuna marinated with citrus juices, cucumber, red onion, jalapenos, soy sauce, rice vinegar, sea salt, toasted sesame seeds, cilantro, avocado, served with corn chips 16.99

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

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

CHEESESTEAK EGGROLL Chipotle sauce 16.99

CATFISH NUGGET BASKET locally sourced, lightly dusted flashed fried with Chipotle sauce 14.99

SEAFOOD PIZZA gulf shrimp, crab meat, bacon, mozzarella and Provolone cheese 18.99

SALADS

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

Ⓞ **GRILLED CHICKEN CAPRESE SALAD** grilled breast over romaine lettuce with sliced fresh mozzarella, tomato wedges, sliced cucumbers, basil leaves and a drizzling of balsamic glaze 17.99

CRAB SALAD PLATE jumbo lump crab meat, lightly tossed in our own seafood dressing served with tomato wedges, sliced cucumbers, coleslaw and club crackers 26.99

CAESAR SALAD Romaine lettuce, croutons, and Parmesan cheese 12.99

MIXED GREEN SALAD crisp romaine lettuce with tomatoes wedges, sliced cucumbers and your choice of dressing 12.99

Add a protein to your salad:

Grilled or Blackened Chicken \$6, Shrimp \$14, Salmon \$12, Broiled/ Fried Crab Cake \$17.99

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

SOUPS

MARYLAND VEGETABLE CRAB SOUP Old Bay seasoned 7.99

CREAM OF CRAB SOUP velvety with a hint of sherry 9.99

CAN'T DECIDE? 50/50 cream of crab soup topped off with our vegetable crab 8.99

SEAFOOD POTS

Seafood Pots include a choice of two sides

Ⓞ **STEAMED CRAB POT**

(4) hard crabs, Cherrystone clams, steamed shrimp 42.99

Ⓞ **STEAMED VARIETY POT** (2) hard crabs, snow crab legs,

Cherrystone clams, steamed shrimp 48.99

French fries, potato salad, macaroni salad, creamy coleslaw, corn on the cob, veggie of the day 3.99

Fresh tossed garden salad 5.99

SIDES

ENTREES

Entrées include a choice of two sides

SEAFOOD PLATTER crab cake, sea scallops, gulf shrimp and rockfish—fried OR broiled with butter 43.99

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

SOFT SHELL CRABS Chesapeake Bay locals, dusted in our seasoned flour and flash fried 40.99

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

Ⓞ **CRAB IMPERIAL** our finest jumbo lump crab meat, creamy imperial sauce and baked 39.99

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

Ⓞ **STEAMED SNOW CRAB LEGS** 2 lbs. of Alaskans with hot melted butter 49.99

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

SEAFOOD MAC & CHEESE gulf shrimp, sea scallops, jumbo lump crab meat sauteed with 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 28.99

BONE IN PORK RIBEYE Bone-in, grilled 24.99

BLUE CATFISH FILLETS fried, blackened or broiled 27.99
Top with Crab Imperial 34.99

ROCKFISH FILLET fried, blackened or broiled 32.99
Top with Crab Imperial 39.99

SEAFOOD CAKES blended lobster, shrimp and crab meat with lemon aioli sauce 39.99

STEAMED-CRABS!

Served by the dozen or ½ dozen - priced daily



CRUSHES

M = MAKE IT A MOCKTAIL 6.
No refunds on drinks.

M **ORANGE CRUSH** Orange Vodka, lemon lime soda, triple sec, and fresh squeezed orange OR make it **SKINNY** with club soda 10.

M **PEACH CRUSH** Ketel One Peach & Orange Vodka, peach puree, fresh squeezed orange, club soda 13.

M **GRAPEFRUIT CRUSH** Grapefruit Vodka, lemon lime soda and fresh squeezed grapefruit OR make it **SKINNY** with club soda 10.

KEY LIME CRUSH Lime and Whipped Vodka, fresh lime, ginger ale 12.

LEMON CRUSH Lemon Vodka and fresh squeezed lemonade 12.

M **BLUEBERRY LEMON CRUSH** Blueberry Vodka, muddled fresh blueberries and fresh lemonade 11.

PINEAPPLE CRUSH Deep Eddy Pineapple Vodka, Pineapple Purée, Club Soda 12.

BOURBON CRUSH Woodford Reserve Bourbon, Cointreau, fresh orange and lime, ginger ale 14.

BEER/WINE

DRAFT BEERS

Miller Lite 5.
Michelob Ultra 5.25
Yuengling 5.50
Natural Lite 4.50
Sam Adams Seasonal 6.50
Blue Moon 6.50
Ask about our 2 seasonal drafts.

DOMESTIC BEERS

Coors Light, Miller Lite 5.
Bud & Bud Light 5.
Mich Ultra 5.25
Natural Light 4.50

CRAFTS & OTHERS

Kona Big Wave 5.25
Modelo Especial, Corona 6.25
Corona Light, Heineken 6.25
Dogfish 60 IPA 6.25
RAR Nanticoke Nectar 6.50
Ten Eyck Chesapeake Lager 6.50
Hazy IPA 6.50 Pacifico 6.
Michelob Ultra Zero *non-alcoholic* 5.50

SELTZERS & OTHERS 7

High Noon Lime, High Noon Pineapple, White Claw Black Cherry, Surfside Iced Tea & Lemonade (half/half) Sun Cruiser

WINE BY THE GLASS

Pinot Grigio, Chardonnay 6.50
Sauvignon Blanc, Cabernet 6.50
Sauvignon 6.50
Prosecco 8.

OTHER DRINKS

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

MILKSHAKES Vanilla, Chocolate, Strawberry, and Oreo Cookie 4.99

TEQUILA TIME

TOP DECK MARGARITA Milagro Silver tequila, triple sec, fresh mix with a Grand Marnier floater 15. *Substitute with Patron Silver \$3, Don Julio Blanco \$5 Casamigos Repo \$5*

M **ISLAND MARGARITA** Silver tequila with Agave, pineapple juice, Cream of Coconut 12.

THE TROPIC ROYAL Milagro Silver Tequila, Pama Liqueur, passionfruit/ mango infused agave, fresh lime, topped with prosecco 15.

SPICY PALOMA Silver tequila, fresh lime and grapefruit, Jalapeño simple syrup, club soda, with a Tajin and cinnamon sugar rim 12.

HANDHELDS

Includes Kettle chips. Substitutions are additional. Add Cheese \$2, Add Applewood bacon \$2.

CRAB CAKE our Eastern Shore recipe, freshly made daily, golden fried OR broiled with sweet cream butter on a soft potato roll 22.99

SOFT SHELL CRAB locals, dusted in our seasoned flour and flash fried with choice of bread 23.99

CRAB MELT lump crab imperial, blended with shredded mozzarella and cheddar cheese, tomato, baked atop an English muffin 21.99

CRAB ROLLS jumbo lump crab meat, tossed in our own seafood dressing served on two New England style toasted split top rolls 25.99

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

CUBAN PANINI honey ham, marinated pork, sliced thin with melted swiss cheese, mustard and pickles on ciabatta toast 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 19.99

MAHI MAHI grilled OR blackened 16.99

STACKED BACON DOUBLE CHEESEBURGER

fresh ground Angus with applewood smoked bacon and choice of cheese 16.99

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 16.99

GRILLED SHRIMP TACOS lightly seasoned, atop 3 mini flour tortillas, cilantro slaw, pico de gallo, and chipotle aioli 16.99

CHICKEN BLT WRAP sliced chicken, lettuce, tomatoes, bacon with a house dressing 17.99

ROCKFISH BLT WRAP fried, blackened or broiled, lettuce, tomatoes, bacon with a house dressing 21.99

FRIED CATFISH SANDWICH hand breaded 18.99

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.

FROZEN

M **DAIQUIRIS 10. COLADAS 10. MARGARITAS 12.**
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 11.

M **CRABBY COCOLADA** Malibu Coconut Rum blended with strawberries and pina colada 10.

M **STRAWBERRY LEMONADE** Lemon Vodka blended with strawberries 12.

MUDSLIDE Vodka, Irish Cream, Coffee liqueur, fresh made ice cream 11.

DIRTY BANANA Irish Cream, Coffee and Banana Liqueurs, and fresh made ice cream 11.

SPECIALTY

M **CUCUMBER REFRESHER** Hendricks Gin, muddled cucumber, fresh squeezed lemonade 13.

M **BAHAMA MAMA** Malibu Coconut and Light Rums, pineapple, orange juice, and grenadine 10.

DA' PAIN KILLER Sailor Jerry Rum, Cream of Coconut, orange and pineapple juices, nutmeg 10.

M **PINEAPPLE MOJITO** Malibu Coconut and Pineapple Rums, muddled mint and lime, club soda 10.

MALIBU'S CARIBBEAN RUM BUCKET Coconut, pineapple, passion fruit, mango, and strawberry rums mixed with pineapple, orange, and cranberry juices. Add a Myers's floater if you dare! 18.

PUCKER & BLUSH Limoncello, Raspberry Vodka, Triple Sec, muddled raspberries, fresh lemon, club soda 12.

COPACABANA LIMEADE Cachaca mixed with fresh and creamy Butterfly Pea Limeade 13.

KIDS MENU (12 and under)

Includes apple sauce or fries

BEEF HOT DOG 5.99

CHEESEBURGER 7.99

CHICKEN TENDERS 6.99

GRILLED CHEESE 5.99

CATFISH NUGGETS 8.99

GRILLED CHICKEN BREAST 7.99

MACARONI & CHEESE (no sides) 5.99

DRINKS

MILKSHAKES Vanilla, Chocolate, Strawberry, Oreo 4.99

MILK & CHOCOLATE MILK 3.49

APPLE JUICE 2.99

Check out our new Fisherman's Village Information Center. Stop by the red building in the parking lot.

