

APPETIZERS

MUSSELS

Fresh Mussels in tomatoes, garlic, olive oil & Basil,
OR in butter, garlic and white wine sauce
Served with fresh Crostinos 9.99

JUMBO SHRIMP COCKTAIL

Shrimp cooked until tender with Eastern Shore spices
with our own zesty cocktail sauce 11.99

CLAMS

10.99

Tender Top Neck Clams

Six Casinos, baked with onion, pepper & bacon
OR Six, Raw on the half shell
OR 1 ½ doz Steamed and served with drawn butter

CALAMARI FRITTI

Fresh Calamari dredged in seasoned flour, fried lightly,
served with Marinara sauce 9.99

BRUSCHETTA

Chopped Plum Tomatoes marinated in fresh basil,
virgin olive oil, vintage balsamic vinegar and roasted
garlic. Served with Crostinos 7.99

MOZZARELLA STICKS

Batter dipped Mozzarella fried golden brown 9.99

GREEN TOMATO & SHRIMP SCAMPI

Sliced Green Tomato, lightly coated in Panko and fried.
Topped by Shrimp & Blue Cheese Crumbles in Scampi
Sauce 11.99

DELAWARE BAY OYSTERS

11.99

Freshly shucked, Raw on the half shell
OR Lightly breaded and deep fried
OR Rockefeller, baked with spinach & cream sauce

SEAFOOD NACHO GRANDÉ

Tortilla chips fried to order topped with shredded lettuce,
jalapenos, guacamole, diced tomatoes, sour cream and
cheese, with Shrimp, Calamari & Crabmeat 12.99

LOBSTER QUESADILLA

Sauteed Lobster meat, peppers onions, Cajun seasoning &
pepper jack cheese, served with sour cream & salsa 12.99

CRAB DIP WITH TORTILLAS

A baked Creamy Maryland Style Crab Dip with
Jumbo Lump Crabmeat, Served with Tortillas 10.99

BAKED GARLIC BREAD

French bread, seasoned Garlic Butter, grated Parmesan &
baked. Served from the oven, crisp and savory 4.99

ESCARGOTS

Plump Farm-raised snails fed a diet of ground cereals.
Sauteed in Basil Garlic Butter 10.99

MUSHROOMS & JUMBO LUMP CRABMEAT

Silver dollar mushroom caps stuffed with seasoned Jumbo
Lump Crabmeat, baked golden brown with butter 11.99

WEDGE SALAD

A Wedge of crisp Iceberg Lettuce, topped with diced Tomatoes, Blue Cheese Crumbles,
minced crisp Bacon, with your Choice of Dressing 5.99

CAESAR SALAD

Our version of this classic salad with fresh Romaine tossed in our House made
Caesar dressing with Croutons and grated Parmesan 4.99

SOUP & SIDES

CROCK OF FRENCH ONION 4.99

Sweet onions caramelized then simmered in beef stock, with a crouton to keep the Gruyère cheese afloat.

SOUP DU JOUR

CUP 1.99

BOWL 2.99

NEW ENGLAND CLAM CHOWDER

CUP 3.99

BOWL 4.99

SNAPPER TURTLE SOUP OUR 50 YEAR OLD RECIPE!

CUP 4.99

BOWL 5.99

A LA CARTE VEGETABLES 1.99

GRILLED ASPARAGUS

BAKED POTATO

SMASHED SWEET POTATOES

FOR PARTIES OF 8 OR MORE, AN 18% SERVICE CHARGE WILL BE INCLUDED ON THE CHECK

SALADS

Grilled Chicken Caesar Salad

Our Version of this classic salad with Grilled Chicken breast and
fresh romaine tossed in our own Caesar Dressing 15.99

Crispy Chicken Salad

Fried Chicken Breast with Avocado, Green Onions, Tomatoes, &
Cheddar Cheese over mixed Greens, Choice of dressing 15.99

Mediterranean Salad

Fresh salad greens, topped with Lump Crabmeat, fresh
cold Shrimp, tomatoes, sliced cucumbers
and hard boiled eggs 19.99

FOR PARTIES OF 8 OR MORE, AN 18% SERVICE CHARGE WILL BE INCLUDED ON THE CHECK

LUNCH

Lunch Entrees are served with a House Salad and Two Vegetables

FRIED SEAFOOD VARIETY PLATTER

An impressive selection of fresh seafood, Flounder fillet, petite Maryland Jumbo Lump Crabcakes, Diver Scallops & Shrimp, barely coated with breadcrumbs and lightly fried, served with our tangy cocktail sauce 15.99

Baked Lobster Devine

Lobster Meat gently blended with fine Herbs and beaten Eggs, baked until golden. Served with Lobster Bisque Sauce 14.99

FRIED WEST COAST oysters

The oysters are fried to order, arriving hot to the touch. The flesh beneath the golden crispy crust like hot custard. A lovely combination of saltiness and fat, with Fisher's housemade tartar sauce 13.99

CHESAPEAKE BAY LUMP CRABCAKES

Two Delicate Crabcakes loaded with chunks of Jumbo Lump Crabmeat blended with herbs & spices, lightly breaded then gently fried golden brown OR Sauteed in whole butter 14.99

BROILED STUFFED FLOUNDER

Broiled fillet stuffed with Jumbo Lump Crabmeat and Seasoned herbs, parsley butter 15.99

FILET MEDALLIONS

Tender filet sliced into Medallions, Char Broiled and served with a Burgundy Mushroom Demi Glaze 14.99

CHICKEN & PEACHES,

A boneless, skinless Chicken Breast sauteed with sliced Peaches, finished with Peach Schnapps Cream Sauce. 14.99

ATLANTIC SALMON TERIYAKI

Salmon known for it rich orange meat, firm texture, & fat content, Topped with a Teriyaki Glaze 14.99

LINGUINI AND CLAMS

Tender little Neck Clams are cooked in a Garlic, White wine and butter sauce Then al dente Linguini is added (COMPLETE) 11.99

SHRIMP AND CRABMEAT ALFREDO

Sauteed Shrimp & jumbo lump crabmeat in a delicate sherry cream sauce with a sauteed medley of vegetables served over pasta (COMPLETE) 14.99

SCROD A LA ORANGE

Baked Scrod with a sauce of fresh squeezed Orange Juice, Orange Zest and Orang Marmalade 13.99

MAHI-MAHI

Fresh Fillet of Mahi-Mahi, Pole & line caught off the Florida Keys. Baked & topped with Pistachio Butter 14.99

MUSSELS MARINARA RED OR WHITE

Prince Edward island mussels in the shell are scrubbed, and debearded. Cooked in marinara sauce until they gently steam open, OR served in a Chablis Butter sauce with Lemon garlic, Shallots & Basil over Pasta (COMPLETE) 11.99

CHICKEN PARMESAN

A tender, lightly breaded breast, cooked until golden Brown, covered with Provolone cheese and melted, served with Marinara sauce over linguini (COMPLETE) 12.99

SALADS

GRILLED CHICKEN CAESAR

Our version of this classic salad with fresh romaine in our House made Caesar dressing. Topped with a grilled Breast of Chicken 11.99

CRISPY CHICKEN SALAD

Golden Fried Chicken Breast with Avocado, Green Onions, Tomatoes, White and Yellow Cheddar Cheese over mixed Greens, Choice of dressing 12.99

BUFFALO CHICKEN SALAD

Spicy Buffalo Chicken strips over fresh greens, red onion Bleu Cheese Crumbles, tomatoes & cucumber, with bleu cheese dressing 12.99

SANDWICHES

SERVED WITH FRENCH FRIES, COLESLAW AND A DILL PICKLE

CERTIFIED BLACK ANGUS BEEF BURGERS CHAR-GRILLED AVAILABLE ANYWAY YOU LIKE...
EVEN CREATE YOUR OWN!

AVOCADO & RED ONION BURGER

One half pound Grilled Certified Black Angus Beef topped with fresh Avocado, and thinly sliced Red Onion on a Kaiser roll from our Bakery, 11.99

CHEDDAR BARBEQUE BURGER

One half pound Grilled Certified Black Angus Beef char-broiled burger, topped with Cheddar Cheese and tangy Barbeque Sauce on a freshly baked Kaiser Roll 11.99

SOUR DOUGH CLUB

Our updated version of a classic Sandwich, Slow roasted turkey breast, applewood smoked bacon, crisp lettuce and Beefsteak tomato assembled on fresh Sour Dough bread and herbed mayonnaise 11.99

GRILLED TURKEY REUBEN

Roasted Breast of Turkey,, House made Russian Dressing, Sauerkraut and Imported Swiss Cheese, on fresh baked Rye Bread 11.99

DINNER

served with your dinner

**Fresh baked Bread with butter. A chilled salad with your choice of dressing,
and two vegetables or Linguini**

BROILED SEAFOOD COMBINATION

A magnificent mixed platter of tantalizing seafood. Flounder, Diver Scallops, Shrimp Stuffed with Jumbo Crabmeat, & Lobster Divine. Brushed with Butter and broiled, served with drawn butter 25.99

FRIED SEAFOOD COMBINATION

An impressive selection of fresh seafood, Flounder, petite Maryland jumbo Lump Crabcakes, Diver Scallops, Lobster Divine & Shrimp, barely coated with breadcrumbs & fried golden brown, served with our tangy cocktail sauce 21.99

LOBSTER DEVINE IN PASTRY

Maine Lobster meat combined with beaten eggs, spices and herbs. Wrapped in tender, flaky puff pastry and then baked until golden brown. Served with a delicate Lobster Bisque sauce. 21.99

BROILED ONE HALF POUND BRAZILIAN LOBSTER TAIL

King of the seas, Lobster Tail is succulent with unmatched flavor. Served with Lemon and Drawn Butter 28.99

FRIED WEST COAST OYSTERS

The oysters are fried to order, arriving hot to the touch, the flesh beneath the golden crispy crust like hot custard. A lovely combination of saltiness and fat, with Fisher's housemade tartar sauce 17.99

SURF & TURF

The Best of the Ocean paired with the Best of dry Land



A Broiled one half pound Brazilian Lobster Tail, served with a 10 ounce Center Cut Certified Angus Beef tenderloin 44.99

CLAMS AND LUMP CRABMEAT

Sauteed Tender little Necks and Jumbo Lump crabmeat, tossed in a garlic and White Wine Butter Sauce, Served over Angel Hair Pasta, (COMPLETE) 19.99

CERTIFIED BLACK ANGUS FILET MIGNON



A 10 ounce center cut of certified Angus beef tenderloin, grilled to your preference, topped with a Mushroom Cabernet sauce & frizzled onions 27.99

CHESAPEAKE BAY LUMP CRABCAKES

Three Delicate Crabcakes loaded with chunks of Jumbo Lump crabmeat blended with eggs, herbs & spices. Lightly breaded then gently Fried golden brown
OR Sauteed 19.99

CERTIFIED BLACK ANGUS NEW YORK STRIP



A Choice of center cut Sirloin char grilled as you prefer, then topped with crumbled blue cheese & frizzled onions 22.99

DIVER SCALLOPS

Pan seared Atlantic Diver Scallops.
Large, sweet and flavorful.
finished with Lemon Garlic Butter 22.99

CHICKEN & PEACHES

A boneless, skinless Chicken Breast sauteed with fresh sliced Peaches, finished with a Peach Schnapps Cream Sauce. 16.99

SHRIMP & CRABMEAT ALFREDO

Sauteed Shrimp and Jumbo Lump Crabmeat in a delicate Sherry Cream Sauce. Served with a Sauteed Medley of Vegetables and presented over pasta (COMPLETE) 19.99

CHICKEN & SHRIMP JAMBALAYA

Sauteed Shrimp, Chicken, Andouille Sausage, Onions, Peppers and Tomato in a spicy Creole Sauce, Served over Rice. (COMPLETE) 18.99

BAKED STUFFED SHRIMP

Tender shrimp, butterflied & stuffed with jumbo Lump Maryland crabmeat, gently blended with beaten eggs, herbs & spices, then baked 19.99

CHICKEN PARMESAN

A tender, lightly breaded breast covered with Provolone cheese and melted, served with Marinara sauce over linguini (COMPLETE) 15.99

VEAL PARMESAN

Tender Veal is pounded, dipped in eggs, lightly coated with Panko and fried until golden brown. Topped with our zesty Italian Sauce and melted Cheese. Served over Angel Hair Pasta (COMPLETE) 19.99