

# Fisher's

1858 Street Road Bensalem, PA 19020

215-244-9777

[www.fisherstudor.com](http://www.fisherstudor.com)

[info@fisherstudor.com](mailto:info@fisherstudor.com)

## WINES BY THE GLASS

### WHITE

Sutter Home White Zinfandel

Eco Domani Pinot Grigio

Kendall Jackson Vitners Reserve Chardonnay

Voga Moscato

Robert Modavi Private Selection Sauvignon Blanc

Schmitt Shone Relax Riesling

House Wines: Riesling, Chardonnay, Pinot Grigio, Moscato

### RED

Blackstone Merlot

Ruffino Chianti

Robert Mondavi Woodbridge Cabernet Sauvignon

Alamos Malbec

Fisher's Sangria

House: Pinot Noir, Cabernet Sauvignon, Merlot, Malbec

## APPETIZERS

**OYSTERS** Fresh shucked, Raw on the half shell.

Priced individually - minimum of six per order

your server will explain which **\$2.00 PER OYSTER**  
oysters we are serving today

### **TOP NECK CLAMS**

Your Choice 8.99

6 Raw - On the half shell

6 Casino - Onions Peppers & Bacon

### **MUSHROOMS & JUMBO LUMP CRABMEAT**

Silver dollar mushroom caps stuffed with seasoned

Jumbo Lump Crabmeat, buttered, baked Golden Brown 10.99

### **FRESH STEAMED LITTLE NECKS**

1 ½ Dozen Little Necks

with Clam Broth and Drawn Butter 8.99

### **SHRIMP COCKTAIL** 12.99

Tender Gulf shrimp, served with Cocktail Sauce & lemon

### **EGGPLANT STACK** 10.99

Breaded Eggplant lightly fried. With Mozzarella, marinated

Tomatoes, greens, Balsamic dressing and shaved Parmesan cheese

### **HUMMUS**

Roasted Red Pepper Hummus, and Garlic Humus, both served  
with House made Pita Chips 10.99

### **CAPRESE SALAD**

Sliced Tomatos with fresh mozzarella cheese,, roasted Red  
peppers, and Kalamata olives over spring greens with Balsamic  
vinegarette drizzled on 10.99

### **BAKED GARLIC BREAD**

French bread, seasoned Garlic Butter, grated Parmesan &  
baked. 4.99

### **MUSSELS IN WHITE SAUCE**

Saute'd Mussels, White wine, garlic and butter

Served with Crostini's 10.99

### **SPICY RED MUSSELS**

Mussels sauteed with Cherry Peppers, garlic, olives in fresh  
tomato broth, topped by Feta cheese & Garlic toast points 10.99

### **BUFFALO CALAMARI**

Marinated in Buffalo sauce, lightly floured and fried crispy  
served with Cucumber Ranch dipping sauce. 10.99

### **CALAMARI JALEPENO**

Marinated with Hot peppers , lightly floured, fried crispy  
served with red peppers and jalapeños, cucumber ranch  
dipping sauce 10.99

### **CALAMARI FRITTI**

Dredged in seasoned flour, lightly fried &  
served with Marinara sauce 10.99

### **MOZZARELLA MINI'S**

Served with Homemade Marinara 8.99

### **BONELESS CHICKEN BITES** 9.99

Buffalo, BBQ or Asian

# Dinner

Served with your dinner is fresh baked Bread and butter.  
To accompany your Meal Choice, Mac N Cheese & Veg. or Pasta.

## \*BROILED SEAFOOD COMBINATION

A magnificent mixed platter of tantalizing seafood  
Flounder, Scallops, shrimp Stuffed with Crabmeat &  
Lobster divine. Brushed with butter and Broiled,  
served w/drawn Butter

26.99

## FRIED SEAFOOD COMBINATION

A selection of fresh seafood, Flounder, petite Maryland  
Lump Crabcakes, Scallops, Lobster Divine & Shrimp,  
barely coated with breadcrumbs & fried golden Brown,  
served w/tangy cocktail sauce

26.99

## \*BROILED ONE HALF POUND LOBSTER TAIL

served with Lemon & Butter. 28.99

**Stuffed with Lump Crabmeat 5.00 Extra**

## \*ALASKAN KING CRAB LEGS

One Pound Crab Legs Served with drawn butter 29.99

## STIR FRY SHRIMP & BROCCOLI

Served over Brown rice.

(can be served as shrimp scampi) 22.99

## \*BAKED STUFFED SHRIMP

Tender shrimp, butterflied and stuffed with  
lump Maryland crabmeat, gently blended with beaten  
eggs, herbs and spices then baked. 23.99

## \*BROILED STUFFED FLOUNDER

Flounder fillets stuffed with lump crabmeat  
blended with eggs and herbs 21.99

## SWEET & SPICY SHRIMP

Golden brown fried Shrimp are tossed in Sweet chili  
sauce. 22.99

## SALMON VENEZIA

Pan seared Verlasso salmon filet with black olive basil  
pesto. 23.99

## \*SAUTEED CRAB CAKES

Lump Maryland crabmeat, gently blended with beaten  
eggs, herbs and spices then sauteed in butter.

(can be served fried)

21.99

## JERSEY SCALLOPS

Scallops sauteed w/spinach, mushroom & tomato  
in garlic and white wine served over angel hair. 22.99

## MOROCCAN WHITE FISH

Sauteed in a spicy peanut sauce.

21.99

## \*SURF & TURF

A Broiled one half pound Brazilian Lobster Tail,  
with a 10 ounce Center Cut Beef tenderloin  
48.99

## \*1-lb RIBEYE STEAK

Char grilled 1-lb Ribeye steak served with a bearnaise sauce  
23.99

## \*RIB EYE STEAK & STUFFED PETITE LOBSTER TAIL

Char grilled Ribeye with a petite stuffed lobster tail 29.99

## \*CENTER CUT FILET MIGNON

A Char grilled 10 ounce beef tenderloin, topped  
with bearnaise sauce 31.99

## \*JALAPENO NEW YORK STRIP

Topped with jalapeno infused demi glace sauce 23.99

## \*CENTER CUT NEW YORK STRIP

Choice Sirloin, perfectly char broiled, then topped with  
sauteed Mushrooms. 23.99

## \*MONTREAL NEW YORK STRIP

Topped with Asparagus Tips and Roasted  
Red Peppers 23.99

## ASIAN STYLE PORK CHOP

14oz Bone-In Pork Chop grilled with gochujang sauce and  
topped with asian slaw 24.99

## CHICKEN PARMESAN

Served with Marinara sauce and cheese over pasta 17.99

## VEAL PARMESAN

Bone in Veal Served with cheese and marinara Sauce over pasta  
24.99

## PASTA CHOICES - Angel Hair - Linguini - Penne a la carte vegetables 3.99

GRILLED ASPARAGUS - ROASTED CAULIFLOWER AU GRATIN - BROCCOLI W/HOLLANDAISE SAUCE

BAKED IDAHO POTATO 1.99 FRENCH FRIES 1.99 SWEET POTATO FRIES 1.99

## ENTREE SALADS (Complete)

\**Caesar Salad* - fresh romaine tossed in Caesar Dressing  
with your choice of Grilled chicken, or Shrimp 18.99

\**Apple Walnut Salad*, your choice of grilled chicken breast, or Shrimp.

Sliced apple, walnuts, Craisins, over spring greens with Balsamic Vinaigrette dressing 19.99

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

**\*Gluten free**

PRESENT YOUR HOTEL KEY CARD TO GET A  
COMPLEMENTARY FEATURED CENTER APPETIZER  
PLATE

