



SMALL PLATES



CRAB HUSHPUPIES Honey Old Bay sauce 15.

BLU CRAB DIP served with warm pretzel bread and everything flatbread crackers 19.



CHERYL'S SMOKED FISH DIP smoked trout, horseradish cream, crudite veggies, everything seasoned crackers 15.

CHICKEN WINGS choice of sauce: buffalo, bbq, honey Old Bay 16.
or dry rub Old Bay, ranch, buffalo

FRIED CALAMARI coconut lime sauce 16.

POKE TUNA TACOS poke marinade, sriracha aioli, wasabi cream, cilantro slaw 17.

BOOM BOOM SHRIMP
tempura battered shrimp, topped with boom boom sauce & kung pao vegetables 16.



SOUPS

CREAM OF CRAB & CORN CHOWDER 12.

MARYLAND CRAB SOUP 12.

FRENCH ONION SOUP 12.



SALADS

Dressings: House Pesto Balsamic Vinaigrette, Bleu Cheese, Ranch, Balsamic Vinaigrette & Honey Mustard

CAPRESE SALAD 11.
mixed greens, blistered sweet heirloom cherry tomatoes, slice fresh mozzarella, basil pesto vinaigrette

CLASSIC CAESAR SALAD 12.
hearts of romaine, blistered tomatoes, garlic parmesan cream dressing, shaved parmesan & croutons



THE WEDGE 12.
iceburg lettuce, pickled onions, cucumbers, grape tomatoes, gorgonzola crumbles, bacon lardons - ranch, bleu cheese or house vinaigrette

SALAD ADD-ONS: jumbo lump crab cake 20. | grilled shrimp 14. | grilled chicken 10. | salmon 18.

SEAFOOD & RAW BAR

*Consuming raw meat may increase your risk of foodborne illness

SPICED JUMBO SHRIMP COCKTAIL 18.



STEAMED MUSSELS 18.



SOUTHERN BBQ SHRIMP Old Bay, garlic butter & cajun spice 1/2lb \$15 & whole lb \$25



STEAMED SHELL-ON GULF SHRIMP 1/2lb \$15 & whole lb \$25

SNOW CRAB LEGS ordered by the lb - MARKET PRICE

LOBSTER TAIL 1lb - market price

BLUE CRABS by the dozen - market price



STEAMED MIDDLE NECK CLAMS 18.

COLD SEAFOOD TOWER

lobster tail, 4 jumbo shrimp, 4 oysters, 4 clams, blue crab claws & jumbo lump crab meat - 95

STEAMER POTS

BLUE CRAB POT

blue crabs, shrimp, mussels, clams, sausage, red potatoes, & corn on the cob - market price

SNOW CRAB POT

snow crab clusters, shrimp, mussels, clams, sausage, red potatoes, & corn on the cob - market price

MIXED CRAB POT

snow crab clusters, blue crabs, shrimp, mussels, clams, sausage, red potatoes, & corn on the cob - market price

NEW ENGLAND CRAB POT

1 lb. lobster tail, shrimp, mussels, clams, sausage, red potatoes, & corn on the cob - market price

SHRIMP POT

steamed shrimp, clams, mussels, sausage, red potatoes, & corn on the cob - market price



SAUCES \$3

- SOUTHERN BBQ
- ANGRY SAUCE
- OLD BAY STOCK

CRAB FEASTS

*Available
Mothers Day to
Columbus Day

#1

all-you-can-eat blue crabs
cheddar biscuits
corn on the cob

MARKET PRICE

#2

all-you-can-eat blue crabs
steamed shrimp
fried chicken
cheddar biscuits
corn on the cob

MARKET PRICE

#3

all-you-can-eat snow crab clusters
fried chicken
cheddar biscuits
corn on the cob

MARKET PRICE

NO SHARING OR TAKE-OUT, THANK YOU

ENTRÉES

upgrade to salad +\$2.5

SEAFOOD PASTA

crab meat, shrimp & scallops in a cajun tomato or a cajun cream sauce (sides not included) 38.

SEARED HALIBUT

street corn relish, cilantro lime butter 35.



CHICKEN PARMESAN

pan fried topped w/fresh mozzarella cheese & garlic roasted tomatoes, served atop garlic parmesan cavatelli 29.
(sides not included)



GRILLED RIBEYE

center cut ribeye steak, grilled to your liking or blackened, topped w/garlic butter 39.

PAN SEARED SALMON

sweet potato hash, chipotle butter 29.

MARYLAND CRAB CAKES

with island aioli 39.



SIDES: fries 3. | house vegetables 3. | garlic mashed potatoes 3.
broccoli 3. | corn on the cob 3. | roasted smashed sweet potatoes 3.

ENTRÉE ADD-ONS: (1) crab cluster 12. | jumbo lump crab cake 20. | 3 grilled shrimp 12.
lobster tail - market price
caramelized onions 1. | sautéed mushrooms 1.

HAND HELDS

upgrade to any side for 3. | sandwiches come w/chips

SHRIMP TACO

southwestern shrimp, roasted corn relish, cilantro cream 16.

CRAB CAKE SANDWICH

jumbo lump crab cake, broiled or fried, Island aioli, lettuce & tomato 27.



BIRRIA BEEF TACO

birria beef, beef jus & sharp cheddar (sides not included) 17.



FRIED ROCKFISH

battered fish, house sauce, lettuce, tomato 22.



BYO SMASH BURGER

1 choice of cheese - American, Swiss, provolone, blue cheese & cheddar 16.

1 choice of topping - caramelized onions, bacon, onion, pickled onion, mushrooms



DRAFTS

MILLER LITE, PILSNER-LIGHT AMERICAN LAGER, 4.2%, WI

YUENGLING, TRADITIONAL LAGER, 4.5%, PA

BLUE MOON, BELGIAN-STYLE WHEAT ALE, 5.4%, CO

SAMUEL ADAMS OCTOBERFEST, MARZEN-STYLE LAGER, 5.3%, MA

LEINENKUGEL SUMMER SHANDY, TRADITIONAL WEISS, 4.2%, WI

CAPE MAY IPA, INDIA PALE ALE, 6.3%, NJ

MODELO, PILSNER STYLE LAGER, 4.4%, MEXICO

BURLEY OAK LOST, AMERICAN IPA, 7.2%, BERLIN, MD

HAZY LITTLE THING, AMERICAN IPA, 6.7%, NV

DOGFISH HEAD 60 MINUTE, INDIA PALE ALE, 6%, DE

CANS

NATURAL LIGHT, AMERICAN LIGHT LAGER, 4.2%, MO

MILLER LITE, PILSNER-AMERICAN LIGHT LAGER, 4.2%, WI

COORS LIGHT, AMERICAN LIGHT LAGER, 4.2%, CO

BUDWEISER, AMERICAN LAGER, 5%, MO

BUD LIGHT, AMERICAN LIGHT LAGER, 4.2%, S, MO

COORS LIGHT, AMERICAN LIGHT LAGER, 4.2%, CO

STELLA ARTOIS, PILSNER, 5.2%, BELGIUM

CORONA, PALE LAGER, 4.5%, MEXICO

CORONA LIGHT, PILSNER, 4.0%, MEXICO

HEAVY SEAS TROPICANNON,

CITRUS IPA, 7.25%, HALETHORPE, MD

HEINEKEN, DUTCH PALE LAGER, 5%, NETHERLANDS

ANGRY ORCHARD, HARD CIDER, 5%, WALDEN, NY

ZERO PROOF

BUD ZERO | **HEINEKEN ZERO** | **BLUE MOON**

CANNED COCKTAILS

CUTTY SARK, CANNED COCKTAIL, GINGER ALE & SCOTCH WHISKY, 5%, SCOTLAND

SUN CRUISER, CANNED COCKTAIL, ICED TEA & VODKA, 4.5%, MA

MOM WATER "LOUISE", CANNED COCKTAIL, CITRUS

CUCUMBER & VODKA, 4.5%, INDIANA

MOM WATER "KATHY", CANNED COCKTAIL, BLACKBERRY

LIME VODKA WATER, 4.5%, INDIANA

*Parties of 6 or more will be subjected to a suggested gratuity

FLAVORED TEAS

unlimited refills 5. • shot of Deep Eddy lemon or peach 5. (refills do not apply)



Strawberry Lemonade



Peachy Palmer



Blackberry Palmer

OYSTER SHOOTERS

SOBIESKI VODKA | Fresh Oyster | George's Bloody Mary Mix | Old Bay Garnish 10.



BUCKETS

32 oz. souvenir bucket for you to keep

PATRON MARGARITA BUCKET 20. MALIBU RUM PUNCH BUCKET 20.

PASSION FRUIT RUM BUCKET 20.



SPECIALTY DRINKS

BLUE HAWAIIAN

our spin on a popular island creation with Malibu coconut 10

OC TEA

two local favorites in one glass. Hoop Tea American Original with Seacrets Lemon Drop vodka 11

JAMESON ARNOLD PALMER

the classic blend of iced tea & lemonade with an Irish touch 11

SOUTH OF THE BORDER STRAWBERRY LEMONADE

our famous strawberry lemon crush with MONTE ALBAN 10

JOHN DALY

Deep Eddy Sweet Tea vodka infused with Louisiana sugar cane combined w/pink lemonade 10

THE PIER

summer vibes of Malibu Watermelon and strawberries 10

TRUE BLU

Bacardi Raspberry, Sobieski Orange, pink lemonade with a splash of curacao 9.5

CADILLAC MARGARITA

Espolon Reposado, Grand Marnier, George's Lime 14

UPSIDE DOWN PINEAPPLE

Malibu, amaretto, Bacardi Pineapple, & pineapple juice 10

FROZEN PEACH BELLINI

Deep Eddy Peach Vodka, champagne, & peach puree 11



STRAWBERRY DAIQUIRI

PARROT BAY 11

PIÑA COLADA

PARROT BAY 11

DIRTY BANANA

PARROT BAY 10.5

MAKE IT DIRTIER WITH A FLOATER - RUM FLOATER +3 - GRAND MARNIER +4

BLU SPIKED SELTZER

our house made spiked seltzer made with Deep Eddy Vodka topped with club soda. Choose from Original, Lemon, Ruby Red, & Lime 9.5

PALOMA

PATRON with fresh grapefruit and Georges margarita mix 14

OC FLING

Altos Tequila, pineapple juice, fresh lime, mint, & ginger beer 12

CITRUS SPRITZ

Deep Eddy Ruby Red vodka, Cointreau, pineapple juice, fresh lime & club soda 11

"COSMO"

GREY GOOSE, COINTREAU, CRANBERRY, w/ FRESHLY SQUEEZED LIME 15.

ABSOLUT WATERMELON HIGH

ABSOLUT WATERMELON VODKA, SOUR MIX, LEMON-LIME SODA & CRANBERRY 11

ABSOLUT LIMEADE

ABSOLUT LIMEADE VODKA, LEMONADE, & LEMON-LIME SODA 11

RANCH WATER

CODIGO ROSA TEQUILA, FRESH LIME JUICE, & SODA WATER 11

WINE

RED

SADDLEBRED PINOT NOIR	9.5 / 33.
CA'DONINI MERLOT	9.5 / 33.
TAMARI MALBEC	10.5 / 35.
MÉNAGE A TROIS RED BLEND	9.5 / 33.
INTRINSIC CABERNET	12 / 38.
COLUMBIA CREST CABERNET	9.5 / 33.
CHATEAU ST. MICHELE CABERNET	39.
J LOHR HILLTOP CABERNET	66.

WHITE

SILVER GATE MOSCATO	9.5 / 33.
CHATEAU ST MICHELE CHARDONNAY	10 / 34.
DOLLY PARTON CHARDONNAY	40.
SEAGLASS RIESLING	9.5 / 33.
SEAGLASS PINOT GRIGIO	9.5 / 33.
ARCHETYPE SAUVIGNON BLANC	9.5 / 33.
KIM CRAWFORD SAUVIGNON BLANC	47.
MAISON SAINTE MARGUERITE ROSE	12 / 38.
VERA WANG PROSECCO	47.



ADD A GRAND MARNIER FLOATER TO ANY CRUSH FOR +4
CRUSHES 10.
ORANGE (Sobieski) • GRAPEFRUIT (Sobieski)
PINEAPPLE (Bacardi) • BOURBON CRUSH (Jim Beam)
STRAWBERRY LEMON (Deep Eddy) • COLADA CRUSH (Pinnacle)
WHISKEY (Jameson Orange)



BLOODY MARY *Made with local favorite Georges Mix*
SHRIMP & CRAB: 2 oz. jumbo lump crab, 1 blue crab claw, (2) U-12 jumbo shrimp (George's) 24.
SHRIMP: (2) U-12 jumbo shrimp (George's) 18.
CRAB: 2 oz. jumbo lump crab, 1 blue crab claw (George's) 18.
OLD BAY BLOODY: (Old Bay vodka) 10.



SANGRIA

WHITE SPARKLING PEACH glass 9.5 pitcher 24.



ADD A GRAND MARNIER FLOATER TO ANY MARGARITA FOR +4
MARGARITAS 11 *Made with Georges Margarita Mix.*
MANGO (Monte Alban) • MARGARITA CRUSH (Monte Alban)
STRAWBERRY (Monte Alban)
SPICY JALEPEÑO (PATRON BLANCO & PATRON JALAPENO) +4
ULTIMATE (Patron Blanco & Patron Orange) +4



MULES

10. - 11.

TITO'S • CUCUMBER LIME (Titos) • STRAWBERRY LIME (Titos)
TENNESSEE (Jack Daniel's) • MANGO (Titos)
MEXICAN MULE (Patron) • IRISH MULE (Jameson)

**for every Tito's mule sold May-Sept., Tito's will donate \$1 to the United Way of the Lower Eastern Shore up to \$1,000*