



ROCKFISH

PUBLIC HOUSE

LUNCH: TUESDAY – SUNDAY 11:30 AM TO 4 PM

DINNER: TUESDAY – SUNDAY 4 PM TO 9:30 PM

BEVERAGE SERVICE: TUES-THURS 11:30 AM - 11:00 PM, FRI & SAT UNTIL 12 AM,
SUNDAY'S UNTIL 9:30 PM

HAPPY HOUR: TUESDAY – SUNDAY 4PM TO 6PM

*TO ENSURE FRESHNESS OUR MENU ITEMS HAVE LIMITED AVAILABILITY

*PRIVATE DINING AND COCKTAIL PARTIES AVAILABLE.

GENERAL MANAGER: BRANDON HUFNAGEL
EXECUTIVE CHEF: ABBY SHELLEY

DRAFT BEER

ALDUS BREWERY , AMERICAN BLONDE ALE	ABV: 6.0%	4.5
BLUE MOON BELGIAN WHITE	ABV: 5.4%	4
BLUE POINT TOASTED LAGER	ABV: 5.5 %	4.5
BUD LIGHT	ABV: 4.2%	3.5
HOEGAARDEN ORIGINAL WHITE	ABV: 4.9%	5
CRYSTAL BALL JAMAICAN WHEAT	ABV: 4.5%	4.5
COLLUSION SEASONAL SELECTION		TBD
DOGFISH HEAD 60 MINUTE IPA	ABV: 6.0%	5
STELLA ARTOIS , LAGER	ABV: 5.0%	5
LIQUID HERO AMERICAN HERO AMERICAN AMBER ALE	ABV: 5.7%	4.5
LIQUID HERO GENERAL PILS, GERMAN PILSNER	ABV: 4.8%	4.5
LIQUID HERO IRREGARDLESS CITRA HOPPED IPA	ABV: 6.5%	4.5
LIQUID HERO JUSTE LE BOUT, FRENCH SAISON	ABV: 6.6%	4.5
GUINNESS DRAUGHT DRY IRISH STOUT	ABV: 4.2%	5
MILLER LITE	ABV: 4.2%	3.5
NEW BELGIUM FAT TIRE, AMERI-BELGIAN ALE	ABV: 5.2%	4.5
SAM ADAMS SUMMER ALE	ABV: 5.3%	4
SHOCK TOP LEMON SHANDY	ABV: 4.2%	4
SOUTH COUNTY DAY RIDER IPA	ABV: 4.2%	4.5
SPRING HOUSE DIABOLICAL DR. WIT, BELGIAN WIT	ABV: 4.7%	4.5
TROEGS PERPETUAL IPA	ABV: 7.5%	4.5
WYNDRIDGE CRAFTY CRAN, CRANBERRY CIDER	ABV: 5.5%	4.5
YARDS BRAWLER ENGLISH DARK MILD ALE	ABV: 4.2%	4.0
YUENGLING LAGER AMERICAN AMBER ALE	ABV: 4.5%	3.5

SAMPLER PADDLE OF FOUR 5 OZ. DRAFTS OF YOUR CHOICE. 8

BOTTLE & CAN

CORONA EXTRA	7oz. (2.5) & 12oz.	4.5
CORONA LIGHT	12 oz.	4.5
PABST BLUE RIBBON	16OZ. CAN	4
BALTIMORE MARTINI - NATIONAL BOHEMIAN	16 OZ. CAN WITH A CRAB SEASONING RIM.	4.5

WINES BY THE GLASS & BOTTLE

RPH MIMOSA , HOUSE PROSECCO WITH MANGO AND ORANGE.		8	
PROSECCO , MOLETTA, ITALY	8	38	
CHAMPAGNE , BRUT RESERVE, NICOLAS FEUILLATTE, FRANCE			76
ROSE ?, WALTZ ESTATE VINEYARDS		9	42
PINOT GRIGIO , BENVOLIO, ITALY		7	32
FUME BLANC , FERRARI-CARANO, CALIFORNIA		9	42
SAUVIGNON BLANC , HARAS DE PIRQUE, CHILE		9	42
WHITE BLEND , ST. HALLETS, AUSTRALIA		8	38
CHARDONNAY , RODNEY STRONG, SONOMA, CALIFORNIA	8	38	
RIESLING , CHT. ST. MICHELLE, WASHINGTON		7	32
PINOT NOIR , SEVEN DAUGHTERS, CALIFORNIA		9	42
MALBEC , UNO BY ANITGAL, ARGENTINA		9	42
MERLOT , RODNEY STRONG, SONOMA, CALIFORNIA	8	38	
CABERNET SAUVIGNON , CONCANNON, CALIFORNIA		8	38
RED BLEND , FERRARI-CARANO SIENA, CALIFORNIA		14	68

COCKTAILS

MANGO MOJITO

BACARDI MANGO RUM, MANGO PUREE, FRESH MINT, LIME AND CLUB SODA. 7

RPH BLOODY MARY

MADE WITH FABER VODKA AND SERVED IN A J.O. SPICE RIMMED GLASS WITH A COCKTAIL SHRIMP, PICKLED OKRA, BLEU CHEESE STUFFED OLIVE AND A J.L. MILLER'S SWEET STICK. 12

COOL CUCUMBER

MUDDLED CUCUMBER, MINT, SKYY VODKA, MELON LIQUOR & CLUB SODA. 6

PAINKILLER

GOSLING'S RUM, CREAM OF COCONUT, PINEAPPLE AND O.J. 7

JAWS REVENGE

PATRON SILVER TEQUILA, TRIPLE SEC, PINEAPPLE AND CRANBERRY JUICE. 9

DA PLANE...DA PLANE

PASSION FRUIT VODKA, MELON LIQUOR, PINEAPPLE AND SOUR. 7

RPH RUM PUNCH

SAILOR JERRY SPICED RUM, AMARETTO, PINEAPPLE AND O.J. 8

RPH "FINESSED MANHATTAN"

HONORING OUR FRIENDS AT FURNITURE FINESSE WITH THIS SMOOTH BLEND OF BULLEIT RYE, CARPANO ANTIQUA SWEET VERMOUTH AND LAVENDER-ORANGE BITTERS. 11

RPH MARTINI

OUR AROMATIC TWIST ON THE VESPER, 2 PARTS GREY GOOSE VODKA, 1 PART BOMBAY SAPPHIRE GIN, A HINT OF ST.GERMAIN ELDERFLOWER AND A LEMON TWIST. 11

FRESH SQUEEZED CRUSHES

ORANGE OR **GRAPEFRUIT** JUICE, FRESHLY SQUEEZED, SERVED OVER ICE WITH FABER'S EASY DRINKING CITRUS VODKAS, SERVED IN OUR "FISH BOWL" GLASS WITH A SPLASH OF SODA. 8

BAY SHOOTER

SKYY VODKA, SPICY BLOODY MARY MIX AND A FRESHLY SHUCKED OYSTER. 7

7-1-17

FRESHLY SHUCKED OYSTERS & CLAMS

SERVED WITH LEMON, HOUSE MADE COCKTAIL SAUCE AND PROSECCO MIGNONETTE.

RPH BY MADHOUSE

OUR VERY OWN! HOOPER'S ISLAND, MD, SWEET/MEDIUM SALT. 2.5EA

MARYLAND LOCAL

WILD HARVESTED, LARGER SIZE, MEDIUM SALT. 2.EA

STANDISH SHORE

DUXBURY, MA, SWEET-BUTTERY, PLUMP MEATS, MED/LOW SALT. 3.EA

BLUE POINT

HISTORICALLY A CROWD FAVORITE! CONNECTICUT, MED/HIGH SALT. 3.EA

CHINCOTEAGUE SALTS

CHINCOTEAGUE, VA, DEEP SLENDER CUP, HIGH SALINITY. 2.5EA

MIDDLENECK CLAMS

CHERRYSTONE AQUAFARMS, VA. 1.25EA

POACHED & CHILLED

SERVED WITH LEMON, HOUSE MADE COCKTAIL AND FLORIDA STYLE MUSTARD SAUCES

COLOSSAL CRAB COCKTAIL

4OZ OF PREMIUM COLOSSAL BLUE CRAB MEAT. 18

BLUE CRAB CLAWS

4OZ OF CRACKED AND SHELLLED BLUE CRAB CLAWS. 11

JUMBO SHRIMP COCKTAIL

WILD CAUGHT, SUSTAINABLY HARVESTED U-15 GULF SHRIMP. 2.EA

HALF LOBSTER TAIL

WILD CAUGHT, SUSTAINABLY HARVESTED NORTH ATLANTIC COLD WATER LOBSTER. 10. EA

RPH CHILLED SEAFOOD PLATE

4 RPH OYSTERS, 4 JUMBO GULF SHRIMP COCKTAIL, 4 MIDDLENECK CLAMS AND ONE SPLIT COLD WATER LOBSTER TAIL. 35

RPH ULTIMATE CHILLED SEAFOOD PLATE (PERFECT TO SHARE)

3 EACH OF OUR MARYLAND LOCAL, RPH, STANDISH SHORE, BLUE POINT, AND CHINCOTEAGUE OYSTERS, 6 RAW MIDDLENECK CLAMS, 6 JUMBO SHRIMP COCKTAIL, AND 2 LOBSTER CLAWS, SERVED CHILLED ON AN ICED SEAFOOD TOWER. 55

STEAMED & FRIED

SHRIMP

U-15 JUMBO PEEL AND EAT WILD CAUGHT GULF SHRIMP TOSSED WITH J.O. SEASONING AND SERVED WITH LEMON AND OUR HOUSE MADE COCKTAIL SAUCE. ½ LB. 13 / 1 LB. 24

MUSSELS

ONE POUND OF HOLLANDER & DE KONING MUSSELS FROM BAR HARBOR, MAINE. STEAMED AND SERVED IN A WHITE WINE, GARLIC, LEMON, BUTTER AND HERB BROTH WITH GRILLED BAGUETTE. 12

CLAMS

ONE DOZEN MIDDLENECK CLAMS FROM CHERRYSTONE AQUAFARMS IN VIRGINIA (YEAH THE GOOD ONES). SERVED WITH LEMON AND DRAWN BUTTER. 14

FRIED SHRIMP

FIVE BUTTERFLIED U-15 JUMBO WILD CAUGHT GULF SHRIMP BREADED, DEEP FRIED GOLDEN AND SERVED WITH LEMON AND HOUSE MADE COCKTAIL SAUCE. 10

SUPER CLAM STRIPS

LARGE FRESH CLAM STRIPS LIGHTLY DUSTED AND FLASH FRIED. SERVED WITH LEMON AND OUR HOUSE MADE TARTAR SAUCE. 10

HARRIS OYSTERS

SIX FRESH CHESAPEAKE BAY OYSTERS LIGHTLY DUSTED AND FLASH FRIED. SERVED WITH LEMON, HOUSE MADE COCKTAIL AND TARTAR SAUCES. 9

HOW WE ROLL

ALL ITEMS ARE STUFFED IN A GRILLED, BUTTERY NEW ENGLAND STYLE BRIOCHE ROLL ACCOMPANIED BY HOUSE MADE COLESLAW.

LOBSTA

FRESH LOBSTER SAUTÉED IN CLARIFIED BUTTER AND FRESH HERBS. 19

LOBSTA SALAD

FRESH LOBSTER LIGHTLY TOSSED WITH MAYONNAISE AND FRESH HERBS. 19

SHRIMP SALAD

FRESH CHOPPED SHRIMP TOSSED WITH MAYONNAISE AND FRESH HERBS. 14

BAD CLAMA JAMA

LIGHTLY BREADED FLASH FRIED SUPER CLAM STRIPS TUCKED IN WITH A SPICY REMOULADE. 13

OYSTER

LIGHTLY BREADED AND FLASH FRIED CHESAPEAKE BAY OYSTERS TUCKED IN WITH A SPICY REMOULADE. 14

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION. 7-1-17

APPETIZERS

TUNA POKE NACHOS

WONTON CHIPS, WAKAME SEAWEEED SALAD AND YELLOWFIN TUNA POKE WITH YUZU, SESAME, GINGER AND SOY SAUCE, DRIZZLED WITH SRIRACHA MAYO AND WASABI DRESSING. 14

OYSTERS ROCKEFELLER

THREE ROASTED MARYLAND LOCAL OYSTERS TOPPED WITH SPINACH, BUTTERED BREAD CRUMBS, A SPLASH OF PERNOD AND PARMESAN CHEESE. 7

NOLA OYSTERS

THREE MARYLAND LOCAL OYSTERS CHARGRILLED WITH A GARLIC LEMON BUTTER. 6

BBQ OYSTERS

THREE ROASTED MARYLAND LOCAL OYSTERS TOPPED WITH SWEET AND TANGY BBQ SAUCE, BACON AND CHEDDAR CHEESE. 6

FAR EAST OYSTERS

THREE MARYLAND LOCAL OYSTERS ROASTED WITH SIRACHA COMPOUND BUTTER AND JAPANESE SOY, YUZU, SESAME, GINGER SAUCE. 6

CALAMARI

FRESH ATLANTIC SQUID LIGHTLY BREADED AND FLASH FRIED, SERVED WITH REMOULADE. 10

ROCKFISH TACOS

THREE TACOS WITH YOUR CHOICE OF BIBB LETTUCE, CORN OR FLOUR TORTILLAS STUFFED WITH LIGHTLY BREADED AND FRIED OR SEASONED AND GRILLED ROCKFISH, HOUSE MADE SLAW, AVOCADO AND SIRACHA MAYO. 16

SHRIMP TACOS

THREE TACOS WITH YOUR CHOICE OF BIBB LETTUCE, CORN OR FLOUR TORTILLAS STUFFED WITH GRILLED GULF SHRIMP, HOUSE MADE SLAW, AVOCADO AND SIRACHA MAYO. 14

CLAM TACOS

THREE TACOS WITH YOUR CHOICE OF BIBB LETTUCE, CORN OR FLOUR TORTILLAS STUFFED WITH LIGHTLY BREADED AND FLASH FRIED SUPER CLAM STRIPS, HOUSE MADE SLAW, AVOCADO AND SIRACHA MAYO. 11

CHICKEN TACOS

THREE TACOS WITH YOUR CHOICE OF BIBB LETTUCE, CORN OR FLOUR TORTILLAS STUFFED WITH SEASONED AND GRILLED ALL NATURAL CHICKEN BREAST, HOUSE MADE SLAW, AVOCADO AND SIRACHA MAYO. 9

TUNA POKE TACOS

THREE TACOS WITH YOUR CHOICE OF BIBB LETTUCE, CORN OR FLOUR TORTILLAS STUFFED WITH YELLOWFIN TUNA POKE, WAKAME SALAD, AVOCADO AND SIRACHA MAYO. 12

SEAFOOD NACHOS LIBRE

TORTILLA CHIPS TOPPED WITH WHITE CHEDDAR AND SMOKED GOUDA CHEESE SAUCE, SHRIMP, SCALLOPS, HOUSE MADE SALSA, AVOCADO, CRAB SEASONING AND SCALLIONS. 17

CHESAPEAKE CHICKEN NACHOS

TORTILLA CHIPS TOPPED WITH WHITE CHEDDAR AND SMOKED GOUDA CHEESE SAUCE, SEASONED AND GRILLED ALL NATURAL CHICKEN BREAST, HOUSE MADE SALSA, AVOCADO, CRAB SEASONING AND SPRINKLE OF BLUE CRAB MEAT. 15

CRAB STUFFED MUSHROOMS

ROASTED SILVER DOLLAR MUSHROOMS STUFFED WITH CRAB IMPERIAL MIX AND SMOKED GOUDA CHEESE. 9

SMOKED FISH DIP

CREAMY SMOKED WHITEFISH DIP SERVED WITH SEASONED TOAST POINTS. 10

BBQ CHICKEN SKEWERS

TWO CRAB SEASONED ALL NATURAL CHICKEN BREAST SKEWERS WRAPPED IN BACON, CHARGRILLED AND BASTED WITH TANGY BBQ SAUCE, TOPPED WITH SMOKED GOUDA CHEESE. 12

BBQ SHRIMP SKEWERS

ONE SKEWER WITH 5 CRAB SEASONED U-15 WILD CAUGHT SHRIMP WRAPPED IN BACON AND, CHARGRILLED, BASTED WITH TANGY BBQ SAUCE, TOPPED WITH SMOKED GOUDA CHEESE. 10

BLEU CHIPS

HOUSE MADE POTATO CHIPS TOPPED WITH MELTED BLEU CHEESE, BACON AND FRESH HERBS. 6

SOUPS

OYSTER STEW

MADE TO ORDER WITH SAUTÉED SHALLOT, ONION AND CELERY FINISHED WITH CREAM, BUTTER, BACON AND LIGHTLY POACHED OYSTERS. SERVED WITH CRACKERS AND FRESH HERBS. 7

CHEF'S SEAFOOD CHOWDER

CHEF'S SELECTION OF FISH AND SHELLFISH IN A CRUSHED TOMATO BROTH WITH CHORIZO, BACON, POTATOES, KALE, SAUTÉED ONION AND FRESH HERBS. 8

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SALADS

HOUSE MADE DRESSINGS: CAESAR, BLEU CHEESE, RANCH, JAPANESE YUZU DRESSING, DIJON VINAIGRETTE & PROSECCO VINAIGRETTE

LITTLE BIDDY

BOSTON BIBB LETTUCE TOWERED AND TOPPED WITH FRESH, SHALLOTS, CHIVES, TARRAGON, PARSLEY, CHERVIL, DICED TOMATO AND CUCUMBER CURLS. HALF 6/FULL 10

CLASSIC CAESAR

CHOPPED ROMAINE HEARTS TOSSED WITH OUR HOUSE MADE DRESSING, CROUTONS AND PARMESAN CHEESE. HALF 6/FULL 10

SUPER VEGGIE POWER

GOLDEN BEETS, BROCCOLI STALKS, CAULIFLOWER HEARTS, BRUSSEL SPROUTS, CARROTS, KALE, RADICCHIO, EDAMAME AND TOMATO WITH JAPANESE YUZU DRESSING. HALF 7/FULL 12

COBB

CHOPPED ROMAINE HEARTS, BOSTON BIBB AND KALE TOPPED WITH CRUMBLLED BLEU CHEESE, TOMATO, AVOCADO, BACON AND HARD COOKED EGG. HALF 8/FULL 14

SALAD ADDITIONS

4-5OZ. ROCKFISH OR GROUPER FILET. 9 THREE GRILLED U-15 SHRIMP. 7
ALL NATURAL GRILLED CHICKEN BREAST. 7 4 OZ. SHRIMP SALAD. 7
4 OZ. LOBSTA SALAD. 12 3 OZ. COLOSSAL LUMP BROILED CRAB CAKE. 10
4 OZ. ALL NATURAL GRILLED PRIME CENTER CUT FILET MIGNON. 18

FORKS & FINGERS

FRESH FISH YOUR WAY

YOUR CHOICE OF PREPARATION (7-8OZ. PORTION): PAN SEARED, BLACKENED, BROILED OR BATTER DIPPED AND FRIED, SERVED WITH REMOULADE AND YOUR CHOICE OF TWO SIDES.

ROCKFISH, CHESAPEAKE BAY 24 GROUPER, FLORIDA 26 COD, MASSACHUSETTS 18

AMERICAN HERO

HUGE FRESH COD FILLET DIPPED IN LIQUID HERO BEER BATTER AND FRIED GOLDEN, SERVED WITH HOUSE MADE TARTAR SAUCE, LETTUCE AND TOMATO ON A TOASTED CIABATTA ROLL WITH YOUR CHOICE OF ONE SIDE. 15

CRAB CAKE HON

COLOSSAL LUMP BLUE CRAB GENTLY TOSSED IN IMPERIAL SAUCE, BROILED GOLDEN BROWN SERVED WITH REMOULADE.

SANDWICH WITH LETTUCE, TOMATO AND ONE SIDE 28 ENTRÉE WITH TWO SIDES 32

WAGYU BURGER

½ LB. CHARGRILLED WAGYU BEEF BURGER TOPPED WITH BLEU CHEESE, BACON, LETTUCE AND TOMATO SERVED ON A TOASTED CIABATTA ROLL WITH YOUR CHOICE OF ONE SIDE. COOKED TO ORDER RED, PINK OR NO PINK 14

LOBSTA MAC

FRESH LOBSTER TOSSED WITH CAVATAPPI PASTA IN LOBSTER INFUSED YORK VALLEY WHITE CHEDDAR AND SMOKED GOUDA CHEESE SAUCE. 26

GROUPE REUBEN

FRESH FLORIDA GROUPER SERVED ON GRILLED COUNTRY WHEAT BREAD WITH SAUERKRAUT, THOUSAND ISLAND, SWISS AND GRUYERE CHEESE AND YOUR CHOICE OF ONE SIDE. 18

HYNES 57

NO SAUCE NEEDED...ALL NATURAL HORMONE, ANTIBIOTIC AND STEROID FREE USDA PRIME CENTER CUT GRILLED FILET MIGNON TOPPED WITH CRIMINI MUSHROOM AND SHALLOT HERB BUTTER, CHOICE OF TWO SIDES. 38

VEGGIE POWER TOWER

STACKED RED QUINOA, CRIMINI MUSHROOMS, KALE, ROMA TOMATO AND AVOCADO SALAD TOPPED WITH PARMESAN PESTO. 16

SHELLFISH PASTA

MIDDLENECK CLAMS, MUSSELS AND SHRIMP SIMMERED IN WHITE WINE, LEMON, BUTTER, SHALLOTS, CHORIZO, FRESH HERBS, TOMATO AND PARMESAN CHEESE, SERVED WITH CAVATAPPI PASTA AND GRILLED BAGUETTE. 24

FREE BIRD

ALL NATURAL HORMONE, ANTIBIOTIC, STEROID AND CAGE FREE GRILLED CHICKEN BREAST. SANDWICH WITH LETTUCE TOMATO AND FLORIDA MUSTARD, ONE SIDE 12 ENTRÉE WITH TWO SIDES 16

CRAB STUFFED LOBSTER

OUR COLOSSAL LUMP CRAB CAKE ALL SNUGGLED IN WITH A SPLIT COLD WATER LOBSTER TAIL AND SERVED WITH DRAWN BUTTER AND YOUR CHOICE OF TWO SIDES. 44

SURF & TURF

OUR HYNES 57 PRIME CENTER CUT FILET MIGNON PAIRED WITH OUR COLOSSAL LUMP CRAB CAKE AND SERVED WITH YOUR CHOICE OF TWO SIDES. 4 OZ. FILET 50 8 OZ. FILET 67

ENTRÉE ADDITIONS

THREE GRILLED U-15 SHRIMP. 7 ALL NATURAL GRILLED CHICKEN BREAST. 7
3 OZ. COLOSSAL LUMP BROILED CRAB CAKE. 10 SPLIT COLD WATER LOBSTER TAIL. 16

SIDES

HAND-CUT FRENCH FRIES 3 SAUTÉED BABY CARROTS 5 SAUTÉED KALE AND TOMATO 3
ROASTED FINGERLING POTATOES 5 CITRUS-SCENTED RED QUINOA 3 SIDE SALAD 4
HOUSE MADE POTATO CHIPS 3 COCONUT RICE 3 CORN ON THE COB WITH CRAB SPICE 3

JUST FOR KIDS

SELECTIONS BELOW INCLUDE CHOICE OF ORANGE JUICE, CRANBERRY JUICE, APPLE JUICE, REGULAR OR CHOCOLATE MILK.

GRILLED CHEESE

GRILLED COUNTRY WHEAT BREAD WITH AMERICAN CHEESE AND CHOICE OF ONE SIDE. 6

CHEESE QUESADILLA

GRILLED FLOUR TORTILLA WITH WHITE CHEDDAR CHEESE AND CHOICE OF ONE SIDE. 5

BUTTERED PASTA

CAVATAPPI PASTA TOSSED WITH DRAWN BUTTER AND PARMESAN CHEESE. 5

CHEESE PASTA

CAVATAPPI PASTA TOSSED IN WHITE CHEDDAR AND AMERICAN CHEESE SAUCE. 6

FISH FINGERS

BATTER DIPPED FISH PIECES WITH HOUSE MADE TARTAR SAUCE AND CHOICE OF ONE SIDE. 7

CHICKEN FINGERS

BREADED CHICKEN FINGERS WITH BBQ SAUCE AND CHOICE OF ONE SIDE. 7

DESSERTS

ALL OUR DESSERTS ARE MADE FRESH FOR US RIGHT HERE IN YORK BY SPRINKLES SPECIALTIES OWNED AND OPERATED BY RASHIDA KENNEY, A BALTIMORE INTERNATIONAL CULINARY COLLEGE

(BICC) GRADUATE, WITH OVER 14 YEARS OF EXPERIENCE. SPRINKLES SPECIALTIES OFFERS A WIDE RANGE OF DESSERTS FOR ANY OCCASION.
PLEASE VISIT HER WEBSITE: SPRINKLESPECIALTIES.COM

SMITH ISLAND CAKE

THIS OFFICIAL DESSERT OF THE STATE OF MARYLAND AND BELOVED WATERMAN'S CHOICE FEATURES LAYERS OF DELICIOUS YELLOW CAKE AND CHOCOLATE FUDGE STACKED HIGH AND CERTAINLY ENOUGH TO SHARE. 7

KEY LIME TART

FLORIDA'S FAMOUS DESSERT! INDIVIDUAL KEY LIME CUSTARD TART WITH A GRAHAM CRACKER CRUST AND WHIPPED CREAM TOPPING. 7

NY CHEESE CAKE

DENSE AND RICH NEW YORK STYLE CHEESE CAKE SERVED WITH FRESH STRAWBERRIES. 7

SEASONAL DESSERT FEATURES AVAILABLE, PLEASE ASK YOUR SERVER FOR DETAILS

HAPPY HOUR ON THE 1/2 SHELL

TUESDAY THROUGH SUNDAY 4PM TO 6PM

\$1 OFF ALL ALCOHOLIC BEVERAGES

1/2 PRICE OYSTERS ON THE 1/2 SHELL

ALL OYSTER SELECTIONS FRESHLY SHUCKED ON THE 1/2 SHELL

1/2 PRICE APPETIZERS

STEAMED MUSSELS
STEAMED MIDDLENECK CLAMS
TUNA NACHOS
SEAFOOD NACHOS LIBRE
CHESAPEAKE CHICKEN NACHOS
CALAMARI
NOLA OYSTERS
BBQ OYSTERS
FAR EAST OYSTERS
BBQ CHICKEN SKEWERS
BBQ SHRIMP SKEWERS

BULK SEAFOOD TO GO

*LIMITED AVAILABILITY, PLEASE GIVE US A 24 TO 48 HOUR NOTICE WHEN POSSIBLE.

6OZ. UNCOOKED COLOSSAL CRAB CAKE \$14

SMOKED FISH DIP \$14 PER POUND

LOBSTA SALAD \$42 PER POUND

COOKED COLD WATER LOBSTER TAIL & CLAW MEAT \$36 PER POUND

10OCT. BAG OF ROCKFISH PUBLIC HOUSE OYSTERS IN SHELL \$98.00

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