



Happy Hour

Drink Specials
At The Bar

Bottled Brews / \$2.⁵⁰

Miller Lite Natural Light
Coors Light Natty Boh

Draft Craft Brews

RAR Brewing Co. \$5
Nanticoke nectar IPA

Union Brewing Co. \$4.⁵⁰
Zaddie's lager

Du Claw Brewing Company \$4.⁵⁰
Sweet baby jesus porter

Dogfish Head Craft Brewery \$5
Hazy O IPA

Big Oyster Solar Power \$4.⁵⁰
Belgian witbier

Burley Oak Brewing Co. \$4.⁵⁰
High Whhheat

Cocktails:

Rail Liquor Cocktails \$3.⁵⁰
(Vodka, Rum, Gin, Tequila,
Bourbon, Blend & Scotch)

Wines By The Glass:

"Party Starter" / champagne / aperol \$6
2 Vines Chardonnay \$4
2 Vines Cabernet \$4
Astica Torrontes \$4
2 Vines Riesling \$4



snacks

(offered Sunday – Friday 3pm – 6pm)

wings (6) all natural chicken wings /
buffalo –or- BBQ (your choice) / ranch dip (GF*) **\$12**

dynamite shrimp (6)
country fried shrimp / thai chili mayo / sriracha /
scallions / benne **\$8**

windy city hotdog grilled kobe beef hotdog /
vidalia slaw / pickles / jalapenos / beer mustard /
soft roll / all natural house cooked chips **\$8**

all natural beef burger (roseda farm, monkton,md)
kaiser roll / all natural house cooked chips **\$7**
add bacon \$1.⁵⁰ / add cheese \$1.⁵⁰
add pickles .25 / add fried onion .25
substitute fries for chips \$1.⁵⁰

spuds basket of regular fries, sweet potato fries or
all natural house cooked chips **\$4**

mixed organic greens grape tomatoes /
cucumber / house dressing **\$4**

fish n' chips (3)
battered rockfish / fries / jalapeno tartar **\$8**

eastern shore nachos all natural house cooked
potato chips / old bay cheddar cheese sauce /
tomato salsa / bacon / scallion / cilantro (GF*) **\$7**
add lump crab..... plus \$16

steamer stuff

white wine, garlic, lobster, butter broth /
garlic oil brushed baguette

middleneck clams **\$9**

shellfish and sausage **\$9**
PEI mussels / andouille sausage

steamed shrimp
jumbo gulf coast shrimp / old bay / cocktail sauce
half # **\$10** full # **\$20**