

STARTERS

<p>Truffle-Tarragon Cream of Crab Soup 9/12 Burgundy Truffle, Fresh Herbs, Chesapeake Seasoning</p> <p>Blue Crab Hushpuppies 15 Safflower Fried Cornmeal, Crab & Herb Fritters Herb-Buttermilk Dipping Sauce</p> <p>Cottingham Farms Caprese Salad 13 Heirloom Tomatoes, Fresh Mozzarella, Balsamic Glaze, Basils & Pesto</p> <p>Baywater Farms Oak Leaf Salad 11 Dry Salami, Blackberries, Toasted Almonds Pecorino Cheese, Turmeric Vinaigrette</p>	<p>Local Oysters On the ½ Shell 15/26 Black Pepper Mignonette, Lemon & Cocktail</p> <p>Royal Oak Smoke Chicken Wings 9/14 Bleu Cheese or Ranch Dressing, Celery Sticks</p> <p>Cecil's Rubba Fried Oysters 13 Chesapeake Rub Remoulade, Farm Lettuce, Lemon</p> <p>Chesapeake Crab Dip 16 Lump Maryland Crab, Fresh Herbs, Cheddar, Cream Cheese, Parmesan, TIBC Stuffed Pretzel Roll</p>
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HANDS ON DECK

Served with a Dill Pickle Spear & choice of French Fries, Sweet Potato Fries or Carrot Cabbage Slaw

<p>Classic Burger 14 Shi Mar Farms Beef, Talbot White Cheddar, Farm Lettuces, Fresh Tomato, TIBC Toasted Brioche Roll</p> <p>Wylder Burger <i>-changes seasonally</i> 16 Shi Mar Farms Beef, Gingersnap Farm Fried Egg, Avocado, Smoked Bacon, Royal Oak Smoke Chipotle Mayo, Farm Lettuce, Tomato, TIBC Brioche Roll</p> <p>Honey Mustard Chicken Sandwich 12 Grilled Chicken Breast & Leg, Smoked Bacon, Gruyere Cheese, Farm Lettuces, TIBC Toasted Brioche Bun</p>	<p>Chesapeake Oyster Po Boy 15 Wild Diver Oyster Co. Fried Oysters, Carrot Cabbage Slaw, Old Bay Remoulade, Lemon, TIBC Po Boy Bun</p> <p>Ahi Tuna Burger 19 Lightly Seared Sesame-Soy Marinated Diced Tuna Crispy Shoestring Potatoes, Caper-Ginger Aioli TIBC Toasted Brioche Roll</p> <p>Maryland Lump Crab Cake Sandwich 19 Cottingham Farm Lettuce, Fresh Tomato, TIBC Toasted Brioche Roll, Tartar Sauce</p>
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MAIN COURSES

<p>Atlantic JM Dayboat Scallops 26 Pan Seared Scallops, Lemon-Prosciutto Risotto Parmesan Shards, Herb Pesto</p> <p>Chesapeake Shrimp Boil 19/34 ½ lb or 1 lb Steamed Chesapeake Seasoned Shrimp, Boiled Potatoes, Corn on the Cob, Andouille Sausage</p> <p>Maryland Crab Cake Dinner 21/36 Broiled 4 oz Crab Cake, Roasted Vegetable Hash, Tartar Sauce & Lemon</p>	<p>Bay Mushroom Pappardelle Pasta 22 Homemade Noodles, Roasted Local Mushroom Fricassee, Parmesan Butter, Fine Herbs</p> <p>Hudson Valley Duck a la Orange 26 Citrus Honey Roasted Breast, Cottingham Farm Greens, Shoestring Potatoes, Fresh Orange Duck Jus</p> <p>Surf & Turf 34 Broiled MD 4 oz Crab Cake, 6 oz NY Strip Steak Tartar Sauce, Lemon & Bordelaise Jus, Gaufrettes</p>
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Maryland Steamed Crabs	MKT Price
Fresh Locally Caught Maryland Steamed Crabs by the Dozen & Half Dozen Accompanied by Drawn Butter, Chesapeake Seasoning, Lemon & Malt Vinegar	

Extra Bites

4 oz Crab Cake	14	Cabbage-Carrot Slaw	4
Sweet Potato Fries	4	French Fries	6
Grilled Chicken Breast	7	Seasonal Vegetables	5
Side Garden Salad	5	TIBC Bread & Butter	3

Desserts

Blades Orchards Peach Crumble	8
Classic Brownie Sundae	9
Highland Creamery Ice Cream	per scoop 2
Chocolate/Vanilla/ Strawberry	



COCKTAILS

"One martini is all right. Two are too many, & three are not enough." -J. Thurber

CLASSICS

SPECIALTY

Orange Crush Rocktown Orange Vodka, Triple Sec, Fresh O.J., Sprite	12	Tickler's Famous Watermelon Margarita Sauza Tequilla, Triple Sec, Watermelon Mix	12
Salty Dog Rocktown Vodka, Grapefruit Juice, Salted Rim	10	Cucumber-Jalapeno Margarita Sauza Tequilla, Triple Sec, Cucumber-Jalapeno Mix	12
Dark & Stormy Goslings Rum, Ginger Beer	11	Waterman's Lemonade Amsterdam Gin, Lyon's Curacao, Lemon Juice	11
Rosé Aperol Spritz Aperol Liqueur, Seaglass Rosé, Club Soda	10	Tilghman Island Mule Lyon's Rum, Creme de Cacao, Ginger Beer, Lime Juice	10
Mint Julip Jim Beam Bourbon, Mint Leaves	10	Whiskey Smash Bulliet Bourbon, Pineapple, Cranberry, Fresh O.J.	11

BEER

"Today I was a hero, I rescued some beer that was trapped in a bottle" -Anonymous

TAPPED

TRAPPED

RAR Brewing "Groove City" distinctive wheat notes, banana and clove are ever so subtly detected on the finish.	7
Eastern Shore Brewing "Back Creek Blonde" crisp blonde ale, good ol' American barley, classic hops, full of flavor, named after St. Michaels, MD waterway	7
Rotating Seasonal Selection please ask your server for our current selection	7

<i>Enjoy an Eastern Shore Tradition - 10oz cans</i>			
Bud Light	3	Budweiser	3
Miller Lite	3	Michelob Ultra	3

Corona Extra	6
Dogfish Head Seaquench Ale	6
Dogfish Head Namaste	6
Bold Rock Hard Cider	6
St. Michaels Situation Critical	6
St. Michaels Amber Ale	6
Hoop Tea	6

PITCHERS	24
the easiest thing to pass round' the picnic table - 60oz draft pitchers	
BEER BUCKETS	16
pick your favorite 10oz beer & we'll throw 6 of em' in a bucket	

WINE BY THE GLASS

"Wine makes every meal an occasion, every table more elegant, every day more civilized." -A. Simon

SPARKLING	Poema – Cava Brut, Spain, NV peach, pears & toasted brioche on the nose with layers of orange & spice on the finish	10 / 35
WHITE	Cortefresca – Pinot Grigio, Italy, 2019 flowers & herbs lead to flavors of melon, pear & apricot with fruity finish	10 / 35
	Alexander Valley – Chardonnay, CA, 2018 vanilla & floral notes lead to flavors of apple & pear with long oak finish	11 / 38
	Patient Cottat "Le Grand Caillou" – Sauvignon Blanc, France, 2018 tropical fruit, melon & citrus flavors with crisp finish	10 / 35
ROSÉ	Lago Cerqueira – Rosé, Portugal, 2019 Strawberry-like fruit notes revealing pleasant freshness & crisp acidity finish	10 / 35
RED	Dark Horse – Pinot Noir, CA, 2017 light oak & rose petal nose, blackberry & cherry velvet smooth finish	10 / 35
	Dark Horse – Cabernet Sauvignon, CA, 2017 dark berries with black plum, chocolate & espresso mocha finish	10 / 35
WINE BY THE CAN	Crafter's Union – Brut Bubbles, CA, NV 375ml orange blossom, white peach & lemon creme notes	12
	Crafter's Union – Pinot Grigio, CA, NV 375ml citrus, lime & stone fruit notes	12
<i>Served Chilled</i>	Crafter's Union – Rosé, CA, NV 375ml floral, strawberries & watermelon notes	12
	Crafter's Union – Red Blend, CA, NV 375ml vanilla, chocolate, blackberry & jam notes	12