



signature cocktails check out the drink menu for more cocktails

**OCEAN’S CRUSH**  
ORANGE VODKA, BLUE CURACAO, FRESHLY SQUEEZED  
ORANGE JUICE, AND TOPPED WITH SPRITE - 8

**IT’S A MERMAN’S WORLD**  
KRAKEN RUM, COCONUT CREAM, PINEAPPLE JUICE,  
AND ORANGE JUICE, SPLASH OF NUTMEG - 15

**PIRATE’S PUNCH**  
CAPTAIN MORGAN, COCONUT RUM, ORANGE JUICE,  
PINEAPPLE JUICE - 11

# SET SAIL

**FRIED MOZZARELLA**  
HAND-BREADED TRIANGLES | HOUSE MARINARA  
SAUCE - 9

**SHRIMP TEMPURA**  
5 TEMPURA JUMBO FRIED SHRIMP | SESAME SEEDS |  
HONEY WASABI SAUCE | POKE SAUCE - 14

**CALAMARI**  
FRIED TUBES AND TENTACLES | PARMESAN CHEESE |  
BANANA PEPPERS | PARSLEY | MARINARA | HONEY  
WASABI SAUCE - 14

**STEAMED SHRIMP**  
MARINATED SHRIMP | LEMON CHILI BUTTER |  
HALF LB - 12 | 1 LB - 21

**OYSTER ROCK**  
FBAKED OYSTER ON HALF SHELL | CREAM CHEESE |  
PARMESAN | SPINACH | BACON - 15

**CRAB DIP**  
LUMP CRAB | CREAM CHEESE | OLD BAY | GRILLED  
GARLIC NAAN - 17

**RAW OYSTERS**  
6 FRESH OYSTERS | CUCUMBER CEVICHE - 9

**TRUFFLE FRIES**  
OUR SIGNATURE FRIES | GRATED PARMESAN CHEESE  
| GREEN ONIONS | OCEAN’S SAUCE - 10

**\*TUNA TOWER**  
YELLOWFIN TUNA | POKE SAUCE | AVOCADO |  
PINEAPPLE | SEAWEEED SALAD | SOY GINGER SAUCE -  
15

**TANDOORI WINGS**  
TANDOORI GRILLED CHICKEN WINGS | CURRIED  
RANCH - 12

## Aqua Pazza

DELVE INTO OUR FLAVORFUL SEAFOOD CREATIONS, ALL SIMMERED IN ACQUA PAZZA—A TWIST ON AN ITALIAN BROTH MADE WITH WHITE WINE,  
GARLIC AND SRICACHA. KNOWN AS "CRAZY WATER" FOR ITS BOLD AND VIBRANT FLAVORS. SERVED WITH GARLIC CROSTINI.

CHOICE OF: MUSSELS OR LITTLE NECK CLAMS - 10

*Add 4 oz Lobster Tail - 19.50*

# MAIN HAUL

**CRABCAKES**  
TWO HOUSE-MADE CRAB CAKES | LEMON BUTTER SPREAD | RISOTTO | DAILY  
HARVEST - 28

**FISH N’ CHIPS**  
FRIED VIRGINIA FLOUNDER | PINEAPPLE SLAW | HOUSE FRIES - 19

**LOBSTER MAC N’ CHEESE**  
RICH & CREAMY CHEESE SAUCE | BUTTER-POACHED LOBSTER | CAVATAPPI  
PASTA | GARLIC BREAD - 33

**CHICKEN PESTO ALFREDO**  
GRILLED CHICKEN | GARLIC ALFREDO SAUCE | ANGEL HAIR PASTA | PESTO  
DRIZZLE - 16

**SEAFOOD CAJUN PASTA**  
CLAMS | MUSSELS | SHRIMP | ROASTED PEPPER CAJUN SAUCE |  
CAVATAPPI PASTA | GARLIC BREAD - 20

**GINGER CITRUS SALMON**  
SPICED CITRUS GLAZED GRILLED SALMON | ARUGULA SALAD | ROASTED RED  
POTATOES - 17

**SHORT RIB RAVIOLI**  
GIANT HOUSE MADE SHORT RIB RAVIOLI | LEMON CREAM SAUCE | GARLIC  
BREAD - 20

**ROSEMARY APPLE CIDER CHICKEN**  
ROASTED CHICKEN | ROSEMARY APPLE GLAZE | DAILY HARVEST ROASTED  
POTATOES - 16



## SWEET TOOTH

BROWNIE SUNDAE - 9  
CHOCOLATE BOMB - 9  
SUMMER BERRY CAKE - 10

### ADD ONS

5 JUMBO SHRIMP - 9 | CHICKEN BREAST  
- 6 | TUNA - 9 | SALMON - 10 |  
LOBSTER TAIL - 19.50

## KIDS

*\*no grown ups allowed  
all kids meals are \$10*  
CHICKEN TENDERS  
FRIED SHRIMP

## SIDES

FRIES/SWEET POTATO FRIES - 5|6  
ROASTED RED POTATOES - 6  
CARROTS - 5  
RISOTTO - 6

# SOUP & SALADS

**SHE CRAB SOUP**  
LUMP CRAB MEAT | CAJUN SPICES -9

**ROASTED TOMATO BISQUE**  
ROASTED TOMATOES | GARLIC | HERB | CREAM - 7

**GRILLED CHICKEN CAESAR**  
GRILLED CHICKEN | ROMAINE LETTUCE | CHERRY TOMATOES | HOUSEMADE  
CAESAR DRESSING | CROUTONS | PARMESAN - 14

# HANDHELDS

**LOADED SMASH**  
DOUBLE SMASH PATTIES | AMERICAN & SWSS CHEESE | FRIED &  
CAMELIZED ONION | MUSHROOM | BACON | OCEAN'S SAUCE | RED  
CHILI AIOLI | ARUGULA | BRIOCHE BUN - 15

**NASHVILLE HOT FISH**  
SPICY FRIED FLOUNDER | NASHVILLE HOT SAUCE | CUCUMBER WASABI  
RANCH | CUCUMBER | ONIONS | PINEAPPLE SLAW | BRIOCHE BUN - 15

**CRABCAKE SANDWICH**  
LUMPED CHESAPEAKE BAY CRAB MEAT | ARUGULA | ROASTED TOMATOES  
| OCEAN'S SAUCE | BRIOCHE BUN - 15

**FRIED CHICKEN CAPRESE**  
FRIED CHICKEN | BASIL | MOZZARELLA | BALSAMIC GLAZE | CHIMICHURRI  
| ROASTED TOMATOES | TOASTED SOURDOUGH BREAD - 15

**STEAK SANDWICH**  
SHORT RIB | CAMELIZED ONION | HORSERADISH | PESTO | CHEESE |  
SOURDOUGH - 17

**GRILLED CHEESE**  
PARMESAN | SWISS | MOZZARELLA | SOURDOUGH | SERVED WITH  
TOMATO BISQUE -15

NO SUBSTITUTIONS PLEASE | FOR YOUR CONVENIENCE, A 20% GRATUITY IS ADDED TO ANY PARTY OF 6 OR MORE.  
\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESSES. | WHILE WE OFFER GLUTEN-FREE MENU  
OPTIONS, WE ARE NOT A GLUTEN-FREE KITCHEN. CROSS-CONTAMINATION COULD OCCUR, AND OUR RESTAURANT IS UNABLE TO GUARANTEE THAT ANY ITEM CAN BE  
COMPLETELY FREE OF ALLERGENS.