



Mother's Day Menu

FRIDAY, MAY 7 - SUNDAY, MAY 9 FROM 11AM - 9PM

APPETIZERS

Shrimp Cocktail with cocktail sauce	\$16	Rod 'N' Reel Crab Balls with tartar sauce	\$15.50
Chesapeake Hot Crab Dip	\$15.25	Crabmeat Cocktail with louis sauce	\$18
gruyere, parmesan, spinach, pretzel bread		Deviled Egg Crostini with Asparagus	\$10

SOUPS

Cream of Crab Soup	Cup \$7 Bowl \$8	MD Crab Soup	
Soup of the Day	\$6		Cup \$6.50 Bowl \$7.50

SALADS

Iceberg Wedge Salad	\$9	Artisan Caesar Salad	\$9
crumbled blue cheese, bacon, tomatoes, cucumbers, blue cheese dressing		romaine, provencal olives, shaved parmesan, oyster cracker croutons	
Rod 'N' Reel Salad	\$8		
iceberg, romaine, cucumbers, peppers, tomatoes, red onions, choice of dressing			

MAIN SELECTIONS

Grilled Salmon	\$27	Seafood Norfolk	\$31
glazed with ponzu sauce, asian pears, sticky rice, seasonal vegetables		sautéed crab, gulf shrimp, scallops, garlic white wine butter sauce, mashed potatoes, seasonal vegetables	
Herb Seared Rockfish	\$27	Dry Age NY Strip	\$45
citrus butter, mashed potatoes, seasonal vegetables		maytag blue cheese butter or bordelaise sauce, loaded mashed potatoes, seasonal vegetables	
Add crab imperial \$34		Filet Mignon	\$35
Mariners Platter		maytag blue cheese butter or bordelaise sauce and loaded mashed potatoes	
fried shrimp, scallops, oysters, rockfish bites, crab balls, macaroni & cheese, coleslaw	\$36	Surf and Turf	\$57
Rod 'N' Reel Crab Cake		grilled 6 oz filet mignon, 3 ounce lobster tail, mashed potatoes, seasonal vegetables, drawn butter	
tartar, macaroni & cheese, coleslaw	Single \$25	Pan Fried Oysters	\$25
Grilled Scallops and Creamed Corn	Double \$37	cocktail sauce, cole slaw, macaroni and cheese	
mashed potatoes	\$32	Baked Crab Imperial	\$32
Crispy Charred Half Chicken		our original recipe since 1946; crab folded into imperial sauce, mashed potatoes, seasonal vegetables	
collards, biscuits, loaded mashed potatoes, house made hot sauce	\$24	Baked Stuffed Lobster Tail	\$59
Fried Shrimp		6 ounce cold water lobster tail with crab imperial, mashed potatoes, seasonal vegetables	
hand breaded, cocktail sauce, macaroni & cheese, cole slaw	\$25		
Baked Stuffed Shrimp			
mashed potatoes, seasonal vegetables	\$33		

DESSERTS

Sea Salt Caramel Pretzel, Chocolate Dip	\$9	Smith Island Cake	\$9
Blackberry Coconut Cream Mason Jar	\$10	NY Cheesecake	\$9
with Coconut Cookie Crisp			

