



CELEBRATING 80 YEARS!

APPETIZERS

CRISPER FINGERS / \$11.5

Local's favorite! Hand-battered & lightly fried. Served with our homemade tartar sauce.

WINGS (7) / \$10

Your Choice of hot, mild, BBQ, Teriyaki, Old Bay, Garlic Parmesan or Key West

• Teriyaki wings are not Gluten Free

CHICKEN TENDERS (4) / \$9

Crunchy chicken tenders served with your choice of honey mustard or BBQ

CHIPS / \$4

Seasoned with Old Bay and served with ranch dressing

HAND CUT FRIES

• Just Crispy \$6/ Old Bay \$7/ Garlic Parmesan \$8/ Capized (cheddar, bacon, sour cream, green onion & ranch) \$10

CRABBY FRIES / \$14.5

Our hand cut fries topped with luscious crab dip, cheddar and green onion

CAPTAIN'S BAIT / \$12

Fresh calamari and banana peppers, lightly dusted and fried golden brown. Served with house marinara sauce.

CRABBY DIP / \$14.5

Our legendary recipe with a kick of horseradish, Lump Crab meat & topped with baked Cheddar cheese. Served with fresh rolls and crackers.

• Gluten free option served with corn tortilla chips

CAPTAIN PARKER'S CASINO / \$12.5

An Angler tradition. Delicate middle-necks topped with our house made casino butter, bacon, bread crumbs and melted Provolone

DOCKSIDE SHRIMP DIP / \$11

Tons of shrimp, minced celery, onion & spices blended into a chilled dip. Served with a selection of crackers and vegetables

• Gluten free option served with corn tortilla chips

HOMEMADE SOUP

ANGLER MARYLAND CRAB / \$8

A tomato base soup with hearty vegetables and fresh lump crabmeat seasoned with herbs, spices and a hint of old bay. Done the OC way!

SALADS

Add ons: Grilled Chicken \$6.00, Shrimp Salad \$8.00, Seared Tuna \$8.00, Jumbo Lump Crab Meat \$11.00, Grilled Shrimp \$10.00, Crab Cake \$12.00

Ranch, Bleu Cheese, Honey Mustard, Caesar, Oil & Vinegar, or our Signature House Vinaigrette

CAPTAIN'S HOUSE / \$8

Freshly chopped romaine mixed with field greens, topped with seasonal veggies. Served with your choice of dressing

CAESAR / \$9.5

The "Traditional Salad". Fresh romaine, Parmigiana cheese, homemade croutons & a classic dressing

BILOXI / \$18.5

Grilled local tuna, shrimp and Fresh Lump Crab meat atop mixed greens. Garnished with seasonal veggies. Served with your choice of dressing

BEEF SALAD / \$12

Fresh Arugula, pickled beets, Feta Cheese and candied pecans. Tossed in a light house vinaigrette.

ANGLER COBB / \$14.5

Mixed greens topped with bacon, boiled egg, avocado, tomato, green onion, Bleu Cheese crumbles and grilled chicken. Served with your choice of dressing.

RAW BAR

LOCAL OYSTERS / \$22

12 Fresh shucked local Scotts Landing oysters. Served on the 1/2 shell or steamed

• Make it only 6 for \$11.5

VIRGINIA MIDDLENECK CLAMS / \$12.75

12 locally sourced clams. Served on the 1/2 shell or steamed

• Make it only 6 for \$6.5

1/2 LB. JUMBO MARYLAND STYLE SHRIMP / \$12

1/2 Lb. of Jumbo shrimp, steamed to perfection with Old Bay and onion, served with cocktail sauce and lemon

• Make it a full lb. for \$22

STARBOARD SANDWICHES

All Sandwiches (with the exception of the Topside Tacos) Served with chips & a pickle. Substitute house cut fries or onion rings for \$2

FRIED FLOUNDER / \$13

A WHALESIZE fresh Flounder filet fried golden brown. Served on a Crack of Dawn Bakery sub roll served with lettuce, tomato and tartar sauce

CRAB CAKE / \$16

A freshly made Jumbo Lump 5oz crab cake. Lightly fried or broiled. Served on a local Crack Of Dawn fresh brioche roll

SHRIMP SALAD AVOCADO BOAT / \$13

Traditional recipe made fresh daily. Chilled and seasoned steamed shrimp mixed with lots of goodies. Served on half of an avocado

• Also available served on your choice of bread

GROUPEL OR SHRIMP TOPSIDE TACOS / \$12.5 / \$14

Hand battered Grouper fingers or grilled, seasoned shrimp folded into flour tortillas & topped with Baja slaw, tomatoes and shredded cheddar cheese. Served with homemade salsa, Cilantro lime sour cream and fresh corn tortilla chips

• Corn tortillas available for gluten free option \$1

"THE ORIGINAL" SOFTSHELL CRAB TACO / \$15

Hand Battered Softshell Crabs folded into Flour Tortillas & topped with Baja slaw, tomatoes and Monterey Jack Cheese. Served with homemade salsa, Cilantro lime sour cream and fresh corn tortilla chips

• Corn tortillas available for gluten free option \$1

CRAB IMPERIAL / \$16

Angler's jumbo lump crab Imperial served open-faced on a mini baguette & covered in melted Cheddar cheese

FILET CHEESESTEAK / \$15

Tender Filet, sautéed with mushrooms and onions, smothered with American cheese. Served on top of a fresh local Crack of Dawn Bakery soft sub roll.

BOURBON BLEU BURGER / \$13

Our locally butchered and hand made burger topped with Bacon, Bourbon caramelized onions, crumbled Bleu cheese and fresh Arugula served on a fresh Crack of Dawn brioche roll.

GRILLED CHICKEN / \$12.5

A perfectly grilled chicken breast topped with Monterey Jack cheese, bacon, avocado aoli, and local micro greens

• Gluten Free if served on a bed of field greens

FRESH YELLOWFIN TUNA MELT / \$13.5

Fresh tuna salad on a mini baguette. Served open face with Tomato and melted Cheddar cheese

• Gluten free if served on a bed of field greens

ROCKFISH SANDWICH / \$16.00

Lightly Fried Rockfish served on a Fresh Kaiser roll with homemade Coleslaw and topped with zesty Tartar sauce.

ANGLER'S SEAFOOD & LANDLUBBER SPECIALTIES

ENTRÉES AVAILABLE AFTER 4 PM DAILY

Add a side House or Caesar Salad for \$4.00

CRAB CAKE / \$23

One of Hester's famous 5 oz Crab Cakes made with Jumbo Lump crab meat, lightly seasoned & prepared broiled or fried. Served with a cheesy grit-cake and accompanied by Chef's daily vegetable
- Hungry? Make it a Double \$33 -

SEARED SCALLOPS / MARKET PRICE

Seared Dayboat Scallops served over coconut rice and Chef's daily vegetable. Finished with a house made cilantro oil.

SEAFOOD PASTA / \$32

Crab, shrimp, Bay scallops, tender clams & local vegetables sautéed in olive oil, white wine and garlic. Served with a side Caesar or House Salad
- Vegetarian Style \$18 -

IMPERIAL SHRIMP / \$28.5

Jumbo shrimp topped with fresh Lump crab meat, Imperial sauce and baked. Served alongside a cheesy grit-cake and Chef's daily vegetable

HOME STYLE ROAST CHICKEN / \$21.5

One half marinated roasted chicken. Served with a herbed risotto-cake and the Chef's daily vegetable

FLOUNDER BEURRE BLANC / \$24

Fresh local flounder baked and topped with a delicate lemon butter and white wine sauce. Served atop coconut rice and the Chef's daily vegetable

Or, you can try this Entree fried in our Authentic Maryland Seared Batter!

FIRST MATE'S FLAT IRON / \$26

Perfectly aged 6 oz. Flat Iron steak served with a herbed risotto-cake and Chef's daily vegetable

ADD THESE ITEMS TO ANY ENTRÉE!! Imperial Crab \$11 * Lump Crab Cake \$12 * 5oz Lobster Tail \$12 * Grilled Shrimp \$10

DINGHY DISHES

FRIED OYSTER SMALL PLATE / \$12.5

Eastern Shore Count Oysters (4) single dipped and fried. Served on a bed of greens with cocktail sauce and crackers.

DEVILED CRAB EGG / \$13

Lightly fried deviled eggs topped with jumbo lump crabmeat and sprinkled with Old Bay served over field greens.

SEARED TUNA / \$13.5

Sesame coated and Seared Tuna served with a Black Bean Salsa over coconut rice

SIMPLY FRIED SHRIMP / \$13

Large domestic shrimp (5) single dipped and served with a cheesy grit cake and a sweet Thai Chili sauce

BEVERAGES

COLD DRINKS / \$3

- Pepsi, Diet Pepsi, Sierra Mist, Mtg Root Beer, Ginger Ale, Iced Tea, Sweet Iced Tea, Raspberry Iced Tea, Pink Lemonade, Mt. Dew -

ICED TEA / \$3

- freshly brewed sweet or unsweetened -

HOT DRINKS / \$3

- Serving a bottomless cup of Eastern Shore Coffee's Kona Blend and a selection of Bigelow hot teas -

JUNCES / SM \$2.5 / LG \$3.5

- Orange, Ruby Red Grapefruit, Tangelo, Apple, Cranberry and Pineapple -

CREWS WATER

PURA STILL H2O MANDARIN ORANGE / \$4

BON & VIV SPIKED SELTZER / \$4

CHECK FOR FLAVORS

- Consuming Raw or Under-cooked Animal Foods may increase your risk of contracting Food Born Illness-

BREWS

DRAFTS

LANDSHARK * BUD LIGHT

ASK YOUR SERVER ABOUT OUR SELECTION OF LOCAL CRAFT BEERS FEATURING BURLEY OAK, EVO, AND RAR

DOMESTIC CANS

BUDWEISER * BUD LIGHT * COORS LIGHT * MILLER LITE * NATURAL LIGHT * O'DOULS * NATURDAYS

DOMESTIC AND IMPORT BOTTLES

NATTY BOH * HEINEKEN * CORONA * CORONA LIGHT * CORONA PREMIUM * MICHELOB ULTRA * MICHELOB GOLD * YUENGLING * STELLA ARTOIS * ANGRY ORCHARD

SCREWS

BERINGER WHITE ZINFANDEL

- 6oz \$7 / 9 oz \$8 / Bottle \$20 -

TWO OCEANS MOSCATO

- 6oz \$7 / 9oz \$11 -

PROVERB WINES BY THE GLASS

Pinot Grigio, Chardonnay or Cabernet

- 6oz \$7 / 9 oz \$11 -

SANTA MARGHERITA PINOT GRIGIO

- 6oz \$12 / 9oz \$16 / Bottle \$46 -

KENDALL JACKSON "VINTNER'S RESERVE" CHARDONNAY

- 6oz \$10 / 9oz \$14 / Bottle \$28 -

FERRARI CARRARO CHARDONNAY / \$38 BOTTLE

SIMI ALEXANDER VALLEY CABERNET / \$38 BOTTLE

SIGNATURE COCKTAILS

GOOMBAY SMASH

Most Infamous Drink Downtown! Coconut Rum, 151 Rum and our House blend of Pineapple and Coconut Juices

GET CRUSHED!

Your choice of freshly squeezed Orange, Grapefruit, Watermelon or Lemon

PINEAPPLE SMASH

Pineapple Rum and Vanilla Vodka with freshly muddled Pineapple and Pineapple Juice. Served in a Martini Glass

MONEYBEE

Arnold Palmer meets Honey Wild Turkey for a sweet and wild combination!

ANGLER SANGRIA

Our incredibly Refreshing & Fruity take on the classic Sangria. Fresh Fruit, Great Wine and a splash of Brandy! Available in Red or White

BAHAMA MAMA

A mix of Three Rums, Grenadine and our Secret Blend of Pineapple and Coconut Juices. Novice Drinkers Beware!

HEMINGWAY

Rum, Maraschino Cherry Juice, Grapefruit Juice, Lime Juice and Simple Syrup. Served Up in a Martini Glass

MARINA MOJITO

Fresh Mint and Lime Juice muddled together with Light Rum. Topped with Club Soda to make this refreshing drink a summertime favorite! Make it a Blueberry or Strawberry YUM!

BLUEBERRY LEMONADE

Fresh muddled blueberries, vodka, blueberry syrup and lemonade. Sweet, tangy and so refreshing...the perfect way to cool down on a HOT day!

CUCUMBER COOLER

Freshly muddled cucumber with vodka, St. Germaine, simple syrup and topped with a splash of soda water. An invigorating summer drink that will have you feeling cool as a cucumber!