
Appetizers

Rod 'N' Reel Crab Balls			12.99
Fried Jumbo Lump Crab Balls with our Home Made Tartar Sauce			
Rod 'N' Reel Crab Ball Slider			
Fried Jumbo Lump Crab Ball served on a Mini Roll. Enjoy as many as you like! Each 3.99			
Steamed Shrimp	half pound	11.99	pound 22.99
With Old Bay and our Home Made Cocktail Sauce			
Spicy Jerked Chicken Skewers			9.79
Straight from the Island with a Mojo Dipping Sauce			
Portobello Neptune			9.99
Stuffed with Roasted Tomatoes, Fresh Mozzarella, Crab and Shrimp			
* Blue Point Oysters			10.99
½ Dozen, Blue Points			
Artichoke Dip	8.99	with Crab	11.99
With Spinach, Parmesan, Romano, and Crispy Baguette			
Shrimp Cocktail			10.99
Classic with our Home Made Cocktail Sauce			
Oysters Rockefeller			10.49
Broiled and Stuffed and with a rich Spinach and Pernod filling			
Clams Casino			8.99
½ Dozen Clams with Casino Butter and Smoked Bacon, Broiled to perfection			
Shrimp Pot Stickers			7.99
Oriental Dumplings, pan fried in the classic tradition served with our Asian Szechuan Sauce			

Soups & Salads

Cream of Crab			Cup-5.29 Bowl-6.29
A decadent treat loaded with crab meat.			
Maryland Crab			Cup-4.99 Bowl-5.99
Genuine Chesapeake Bay cuisine with chunks of crab and hearty vegetables			
New England Clam Chowder			Cup-4.99 Bowl-5.99
Rich, traditional chowder of Sweet Clams, Potatoes and Fresh Herbs			
Garden Green Salad			5.29
Baby Field Greens tossed with our house vinaigrette, shaved fennel, Grape Tomatoes, European Cucumbers and Pan Roasted Croutons			
House Specialty Spinach Salad			6.99
Strawberries, Mandarin Oranges, Spiced Pecans and Bermuda Onions in our Poppy Seed Dressing			
Classic Caesar			5.99
Creamy House Dressing with Pan Roasted Croutons and Shredded Parmesan Cheese			

A Standard 18% gratuity will be added to all parties of six and larger.

** Items marked are served raw or undercooked. Consuming raw or undercooked animal products may increase your risk of food-borne illness, especially if you have certain medical condition.*

**Our Menu Items are prepared Daily in limited quantities if we sell out we apologize, your server will inform you of availability.*

August 2010

Fresh Fish Offerings

**Served Grilled or Broiled with Rice and Seasonal Vegetables or
Blackened with Red Skin Potatoes and Seasonal Vegetables (*Not available Grilled)**

<i>Rockfish</i>	20.99
<i>Tilapia*</i>	17.99
<i>Salmon</i>	18.99
<i>Rainbow Trout</i>	16.99
<i>Flounder*</i>	17.99

R 'N' R Classics

<i>Jumbo Fried Shrimp</i>	18.99
Deep Fried Golden Brown with French Fries, Cole Slaw, Cocktail Sauce and Lemon	
<i>Fried Count Oysters</i>	20.99
Golden Brown with Fries and Cole Slaw	
<i>Crab Cakes</i>	28.99
Served Fried with Sweet Potato Fries and Cole Slaw (broiled upon request)	
<i>Fresh Local Stuffed Rockfish</i>	23.99
With Jumbo Lump Crab Imperial, Rice Pilaf and Seasonal Vegetables	
<i>Baked Stuffed Shrimp</i>	24.99
Crab Imperial filled accompanied by Saffron Orzo and Seasonal Vegetables	
<i>Crab Imperial</i>	25.99
Jumbo Lump Crab Meat in our Imperial Sauce served with Seasonal Vegetables, a favorite for over 60 years	
<i>Mariner Platter</i>	26.99
Deep Fried Golden Brown Flounder, Shrimp, Scallops, Oysters and Mini Crab Cakes with French Fries and Cole Slaw	
<i>Twin Cold Water Lobster Tails</i>	Market Price
Broiled and Served with Red Skin Potatoes, Seasonal Vegetables and Drawn Butter	

Satisfying Portions for the Smaller Appetite

<i>Rod 'N' Reel Crab Cake Platter</i>	17.99
Fried Jumbo Lump Crab Cake with our House Made Tartar Sauce, served with French Fries and Cole Slaw	
<i>Grilled Boneless Breast of Chicken</i>	13.99
With French Fries and Cole Slaw	
<i>Fried Shrimp Platter</i>	15.99
Deep Fried Golden Brown with French Fries, Cole Slaw, Cocktail Sauce and Lemon	
<i>Golden Fried Flounder</i>	14.99
Golden Brown served with French Fries and Cole Slaw	

Entrées

<i>Crab Balls & Shrimp</i>	18.99
Enjoy Two Crab Balls and Four Jumbo Fried Gulf Shrimp	
<i>Macadamia Crusted Tilapia</i>	19.99
Finished with a Jamaican Rum butter, Rice and Seasonal Vegetables	
<i>Stuffed Salmon</i>	20.99
Shrimp, Brie and Spinach filling with a Chive Beurre Blanc Sauce and Saffron Orzo Confetti	
<i>Blackened Rainbow Trout and Shrimp</i>	20.99
Oven Roasted Potatoes and Seasonal Vegetables	
<i>Norfolk Sampler</i>	26.99
Shrimp, Jumbo Lump Crabmeat and Sea Scallops Broiled in Norfolk Butter	
<i>Grilled Breast of Chicken</i>	15.99
Finished with Mashed Potatoes and Seasonal Vegetables	
<i>New York Strip Steak</i>	28.99
With Parmesan Cheese Potatoes and Seasonal Vegetables	
<i>Filet Mignon</i>	29.99
On Mashed Potatoes and Seasonal Vegetables	
<i>Surf 'N' Turf</i>	Market Price
Grilled Petite Filet and Broiled Lobster Tail with Mashed Potatoes and Seasonal Vegetables	
<i>Pan Seared Sea Scallops</i>	22.99
Nantucket Scallops pan seared served with Rice and Seasonal Vegetables	
<i>Seafood Pasta</i>	20.99
Penne tossed with Shrimp, Scallops, Spinach and Tomatoes in a Seasoned Cream	
<i>Seafood Combo</i>	22.99
Fresh Seared Rockfish paired with Grilled Shrimp and Scallops served with Rice Pilaf and Seasonal Vegetables	
<i>Live Maine Lobsters (1 ½ lbs. to 3 lbs.; upon availability)</i>	Market Price
From our Tank, Steamed with Drawn Butter	

*Sides & Add Ons *(with entrée)*

Red Skin Potatoes	2.99	Sweet Potato Fries	2.99
French Fries	2.99	Cole Slaw	2.59
Vegetable of the Day	3.29	Saffron Orzo	2.99
Mashed Potatoes	2.99	Rice Pilaf	2.79

LUNCH ENTREES and SANDWICHES

All Sandwiches are served with French Fries and Cole Slaw unless noted otherwise.

Available Anytime! Including Dinner Hours

Crab Cake Sandwich

Our Jumbo Lump Crab Cake Served on a Roll with Tartar Sauce 17.99

Rod 'N' Reel Burger

Ground Chuck on a Roll with Melted Cheese and Smoked Bacon 9.99

Cajun Chicken Sandwich

Blackened Chicken Breast on a grilled Roll with Avocado, Spinach, Tomato, Jack Cheese and Chipotle Aioli 9.99

Grilled Crabmeat Sandwich

Not your typical grilled cheese! We have added our Classic Crab Imperial to this old-fashioned standard, grilled on Rye 16.99

Chicken Salad Croissant

Creamy Chicken Salad on a croissant with Lettuce and Tomato, served with potato chips and cole slaw 9.99

California Club

Smoked Turkey, Smoked Bacon, Wasabi Mayonnaise, Tomato, Lettuce served on a croissant 10.99

Fried Flounder Sandwich

From the cold waters of the Northern Atlantic 10.99

Shrimp Salad Croissant

Tender chunks of Gulf Shrimp on a croissant with Lettuce and Tomato, served with potato chips and cole slaw 14.99

Margherita Pizza

Neapolitan Style, with Roma Tomatoes, Fresh Mozzarella, Parmesan Cheese and Basil 10.99

White Shrimp Pizza

Neapolitan Style, Garlic Butter, Pepper Jack Cheese, Shrimp and Cilantro 12.99

Chicken Caesar Salad

Grilled Breast of Chicken on our Caesar Salad 12.99

Shrimp and Spinach Salad

Our House Specialty Spinach Salad topped with Grilled Shrimp 15.99

Oyster Poor Boy

Plump Count Oysters Fried Golden Brown served on a grilled Roll with Lettuce, Tomato and Tartar 12.99

Classic BLT

Crisp Bacon, Lettuce, Tomato and Mayo served on your choice of White, Wheat or Rye 7.99

Saturday Breakfast Bar Buffet

(served from 8 am – 12 noon)

Omelets made to order, Scrambled Eggs with Cheese, Waffles made to order with Strawberry & Whipped Cream topping. Doughnuts, Bacon, Sausage, Turkey Sausage, Grits, Home Fries, Fresh Fruit, Biscuits, Bagel Bar with assorted Cream Cheese flavors.

Plus: Fresh Fruit Juices, Coffee, Tea and Sodas included!

Adults \$11.95, Children (ages 5-10) \$6.95, Children (4 & under) \$3.25

Sunday Breakfast Brunch Buffet

(served from 8 am – 1 pm)

New-Our Colossal Display of Seasonal Fresh Fruit

Omelets made to order, Scrambled Eggs with cheese, Eggs Benedict, Cream Chipped Beef, Sausage Gravy, Turkey Sausage, Bacon, Turkey Bacon, Corn Beef Hash, Kielbasa, Home Fries, Bay Fries, Hominy, Grits, Homemade French Toast, Homemade Bread Pudding with Vanilla Sauce. Pancakes and Waffles made to order with Strawberry & Whipped Cream topping. Bagel Bar with assorted Cream Cheese flavors. Plus: Biscuits, Doughnuts, Toast, Muffins, Assorted Danish,

Fresh Fruit Juices, Coffee, Tea and Sodas included!

Adults \$14.95, Children (ages 5-10) \$9.95, Children (4 & under) \$4.95

Desserts

Crème Brulee	5.99
Creamy and light with a crisp sugar crust	
Chocolate Lava Cake	5.99
Finished with Dulce de Leche Ice Cream	
New York Style Cheesecake	5.99
A classic!	
With Fresh Strawberries 6.99	
Tiramisu	5.99
Lady Fingers encased in Mascarpone filling finished with dusted cocoa	
Apple Crisp	5.99
Apples and Raisins baked in an Oatmeal and Brown Sugar Crust with Vanilla Ice Cream and Cinnamon Syrup	
Lemon Raspberry Torte	5.99
Light and refreshing Lemon Mousse Torte finished with Raspberry Coulis	
Ice Cream and Sorbets	4.99
Your Server will inform you of today's selection	

'Reel' Specialty Martinis

\$7.50

Sour Apple

Van Gogh Vodka with DeKuyper Sour Apple Pucker and a splash of Sprite topped with an apple garnish. Pucker Up!

Georgia Peach

Peachy Keen! Stolichnaya Vodka, Peach Schnapps, a splash of orange juice and garnished with an orange slice. This will make you feel all fuzzy inside.

Chocolate Martini

Simply decadent! Stolichnaya Vodka and Godiva white and dark chocolate liqueurs make this martini lovable, especially after being garnished with a Hershey's HUG dropped in the middle.

The Chesapeake

The perfect drink for the perfect place. Absolut Mandarin Vodka with Grand Marnier, a splash of Sprite and Sour Mix.

Lemon Pucker

Wake up your taste buds! This is a special drink served in a sugar-rimmed glass with Absolute Citron Vodka and fresh lemon juice.

Captain's Martini

Aye-Aye! Stolichnaya Vodka, Champagne, a splash of cranberry juice and a garnish of orange makes this a 'Reel' pleaser.

Keep your Rod 'N' Reel Martini Glass...only \$5.00 more.