



Wine List

Sparkling Wines and Champagnes

	<i>Bottle</i>	<i>Glass</i>
<i>Cava, Freixenet, Spain</i>	25.00	7.00
<i>Brut "Natural," Korbel, Russian River, CA</i>	33.00	
<i>Brut, Moet & Chandon, France</i>	75.00	
<i>Brut "Le Fleur," Perrier Jouët, France</i>	255.00	

Local Calvert Wines

<i>Traminette White, Friday's Creek Winery, Dunkirk, MD, 2009</i>	28.00	
<i>Chardonnay, Running Hare Winery, Prince Fredrick, MD, 2009</i>	32.00	
<i>Barbera, Friday's Creek Winery, Dunkirk, MD, 2008</i>	30.00	
<i>Malbec, Running Hare Winery, Prince Fredrick, MD, 2008</i>	36.00	

Light-Bodied Whites

<i>Pinot Grigio, Hogue, Columbia River, WA, 2009</i>	24.00	6.50
<i>Pinot Grigio, Santa Margherita, Delle Venezie, Italy, 2008</i>	55.00	
<i>Sauvignon Blanc, Casa Lapostolle, Casablanca Valley, Chile, 2010</i>	27.00	6.75
<i>Riesling, Fetzer, Sonoma, CA, 2009</i>	26.00	7.00

Medium-Bodied Whites

<i>Viognier, The Crusher, Clarksburg, CA, 2007</i>	28.00	
<i>Gewürztraminer, Hogue, Columbia Valley, WA, 2008</i>	22.00	
<i>Chardonnay, Joel Gott "Unoaked", Monterey, CA 2008</i>	28.00	

Full-Bodied Whites

<i>Chardonnay, Franciscan Oakville Estates, Napa, CA, 2008</i>	38.00	
<i>Viognier/Chardonnay/Muscat "Conundrum", Caymus, CA, 2008</i>	55.00	
<i>Chardonnay, J Lohr, Paso Robles, CA, 2008</i>	30.00	7.50
<i>Chardonnay, Kendall Jackson Grand Reserve, Napa Valley, CA, 2008</i>	36.00	
<i>Chardonnay, Sonoma-Cutrer, Russian River, CA, 2008</i>	42.00	

White Half Bottles

<i>Sauvignon Blanc, Merryvale Starmont, Napa Valley, CA, 2008</i>	19.00	
<i>Chardonnay, Chateau St Michelle, Columbia Valley, WA, 2007</i>	18.00	

Blush Wine

White Zinfandel, Beringer, Napa, CA, 2009 23.00 6.00

Light-Bodied, Soft Reds

Pinot Noir, Gloria Ferrer, Carneros CA, 2006 36.00 9.00
Pinot Noir, Steele, Santa Barbara, CA, 2007 40.00
Pinot Noir, Willamette Valley Vineyards, Oregon, 2007 38.00

Medium-Bodied, Rich Reds

Grenache "Boots," Trevor Jones, Barossa Valley, Australia, 2007 30.00
Chianti Classico, Castello de Gabbiano, Tuscany, Italy, 2006 28.00
Merlot, Fetzer, Sonoma, CA, 2008 23.00 6.00
Malbec, Catena, Mendoza, Argentina, 2007 34.00
Shiraz, Peter Lehmann, South Eastern Australia, 2007 36.00 8.50
Merlot, Kenwood, Sonoma, CA, 2008 26.00
Claret, Francis Coppola, Napa, CA, 2007 30.00
Petite Syrah, Guenoc, Lake County, CA, 2008 28.00

Full-Bodied, Deep Reds

Cabernet Sauvignon, Stag's Leap, Napa, CA, 2006 92.00
Cabernet Sauvignon, Kenwood, Sonoma, CA, 2008 30.00 8.00
Cabernet Sauvignon, Alamos, Mendoza, Argentina, 2004 28.00
Cabernet Sauvignon, Ferrari-Carano, Alexander Valley, CA, 2006 55.00
Cabernet Sauvignon, Far Neinte, Napa, Oakville, CA, 2007 200.00
Cabernet Sauvignon, Cakebread, Napa, CA, 2007 150.00
Cabernet Sauvignon, Silver Oak, Alexander Valley, CA 2006 165.00

Red Half Bottles

Merlot, Kenwood, Sonoma, CA, 2008 18.00
Cabernet Sauvignon, J. Lohr "7 Oaks", Paso Robles, CA, 2007 20.00



Appetizers

Rod 'N' Reel Crab Balls	12.99
Fried Jumbo Lump Crab Balls with our Home Made Tartar Sauce	
Grilled Lamb Brochette	12.49
Skewered Marinated Lamb Loin with Grilled Pita Bread, Tomato Feta Salad and Tzatziki Sauce	
Portobello Neptune	9.99
Stuffed with Roasted Tomatoes, Fresh Mozzarella, Crab and Shrimp	
Artichoke Dip	8.99
With Spinach, Parmesan, Romano, and Crispy Baguette	with Crab 12.99
Shrimp Cocktail	12.99
Classic with our Home Made Cocktail Sauce	
Oysters Rockefeller	10.99
Baked and Stuffed and with a Rich Spinach and Pernod filling	
Clams Casino	8.99
½ Dozen Clams with Casino Butter and Smoked Bacon, Baked to Perfection	
Shrimp Pot Stickers	8.49
Oriental Dumplings, Fried in the Classic Tradition Served with our Asian Szechuan Sauce	
Fried Asparagus	7.49
Breaded and Fried to a Golden Brown and Served with a Lemon Aioli	

Salads

Garden Green Salad	5.59
Baby Field Greens Tossed with Our House Vinaigrette, Shaved Fennel, Grape Tomatoes, European Cucumbers and Pan Roasted Croutons	
Wedge Salad	6.59
Our version of Bleu Cheese Crumbles, Bacon, and Grape Tomatoes	
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	

Soups

Cream of Crab

A Decadent Treat with fresh Maryland Crabmeat

Cup-5.59 Bowl-6.59

Maryland Crab

Genuine Chesapeake Bay Cuisine with Chunks of Crabmeat and Hearty Vegetables

Cup-5.29 Bowl-6.29

New England Clam Chowder

Rich, Traditional Chowder of Sweet Clams, Potatoes and Fresh Herbs

Cup-5.29 Bowl-6.29

Raw Bar

**** Middle Neck Clams***

½ Dozen on the Half Shell

7.99

**** Blue Point Oysters***

½ Dozen, Blue Points

10.99

From the Steamer

Middle Neck Clams

Steamed fresh clams with drawn butter

dozen 12.99

Steamed Mussel Bucket

Sweet Prince Edward Island Rope Mussels steamed to order and served with drawn butter, Old Bay, lemon and cocktail sauce.

8.99

Chesapeake Bay Steamers

Soft Shell Clams – Very Seasonal, when available

Market Price

Steamed Shrimp

With Old Bay and our Home Made Cocktail Sauce

Half Pound 12.99 Pound 22.99

Satisfying Portions for the Smaller Appetite

Rod 'N' Reel Crab Cake Platter

We use only fresh Maryland Crabmeat. Enjoy a Maryland Crab Cake with our House Made Tartar Sauce, Served with French Fries and Cole Slaw

17.99

Mini Mariner Platter

Deep Fried Golden Brown Flounder, Shrimp, Scallop, Oyster and Mini Crab Cake with French Fries and Cole Slaw

19.99

Baked Cod Provencal

Atlantic Cod Fillet Baked with Lemon, Capers and Tomatoes with Saffron Orzo

15.99

Grilled Bistro Steak

Six Ounce Sirloin Steak with French Fries and Seasonal Vegetables

17.99

Chesapeake Bay Classics



Maryland Crab Cakes 24.99

We use only fresh Maryland Crabmeat. We hope you will enjoy the quality of this classic favorite. Served with French Fries and Cole Slaw

Chesapeake Bay Count Oysters 19.99

Golden Brown with Fries and Cole Slaw

Baked Maryland Crab Imperial 24.99

Fresh Maryland Crabmeat in our Imperial Sauce Served with Seasonal Vegetables and Rice Pilaf, a favorite for over 60 years

Fresh Local Stuffed Rockfish 24.99

With fresh Maryland Crab Imperial, Rice Pilaf and Seasonal Vegetables

R 'N' R Classics

Baked Stuffed Shrimp 24.99

Jumbo Shrimp stuffed with Maryland Crab Imperial by Saffron Orzo and Seasonal Vegetables

Mixed Mariner's Platter 29.99

Deep Fried Golden Brown Flounder, Shrimp, Scallops, Oysters and Mini Crab Cakes with French Fries and Cole Slaw

Fish Offerings

**Served Grilled, Fried or Broiled with Rice and Seasonal Vegetables or
Blackened with Chesapeake Red Skin Potatoes and Seasonal Vegetables
Enhance Your Meal with Sautéed Shrimp or Colossal Crabmeat 7.99**

<i>Rockfish</i>	20.99
<i>Mahi Mahi</i>	17.99
<i>Salmon</i>	18.99
<i>Flounder</i> ⊙	17.99
<i>Ahi Tuna</i>	18.99

⊙Not Available Grilled

Landfare

New York Strip Steak 28.99

A 12 oz. Choice Strip Steak served with Parmesan Cheese Potatoes and Seasonal Vegetables

Filet Mignon 29.99

A Center Cut 8oz. portion of beef tenderloin served with your choice of Maitre d'hotel Butter or Madeira Demi Glace, Mashed Potatoes and Seasonal Vegetables

Grilled Breast of Chicken 15.99

Marinated breast of chicken served with Mashed Potatoes, Seasonal Vegetables and a Rich Demi-Glace

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.*

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

July 2011

Seafood

Jumbo Fried Shrimp	18.99
Deep Fried Golden Brown with French Fries, Cole Slaw, Cocktail Sauce and Lemon	
Salmon	20.99
Served with Seasoned Spinach, Saffron Orzo and Roasted Vegetable Vinaigrette	
Norfolk Sampler	26.99
Shrimp, Jumbo Lump Crabmeat and Sea Scallops sautéed in Norfolk Butter Served with Chesapeake Red Skin Potatoes and Seasonal Vegetable	
Soft Shell Crab (Seasonal)	<i>Market Price</i>
Soft Shell Crabs buttermilk battered and deep fried crisp and served with a lemon beurre blanc, Chesapeake Red Potatoes and Seasonal Vegetables	
Broiled Sea Scallops	22.99
Nantucket Scallops broiled, served with Rice and Seasonal Vegetables	
Mussels Royale	16.99
Prince Edward Island Mussels simmered in a Saffron Cream Sauce with Tomatoes and Fresh Chervil on a bed of Al dente Linguini	
Seafood Pasta	23.99
Penne Tossed with Shrimp, Mussels, Scallops, Spinach and Tomatoes in a Seasoned Cream	
Seafood Combo	24.99
Fresh broiled Rockfish Paired with Sautéed Shrimp and Scallops Served with Rice Pilaf and Seasonal Vegetables	
Live Maine Lobsters (1 ½ lbs. to 3 lbs.; upon availability)	<i>Market Price</i>
From our Tank, Steamed with Drawn Butter	
Broiled Cold Water Lobster Tail	29.99
7-8 oz. Lobster Tail with drawn butter, Chesapeake Red Skin Potatoes and Seasonal Vegetables	

Sides

Chesapeake Red Skin Potatoes	2.99	Stewed Tomatoes	2.49
French Fries	2.99	Sweet Potato Fries	2.99
Vegetable of the Day	3.29	Cole Slaw	2.59
Mashed Potatoes	2.99	Saffron Orzo	2.99
Sautéed Spinach	3.99	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!!

Rod 'N' Reel Burger

Fresh Black Angus Beef 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

Turkey Cobb Sandwich

Sliced Smoked Turkey Breast piled high on Sour Dough Bread with Bleu Cheese Dressing, Lettuce, Tomato, Bacon and Sliced Avocado 12.99

Fried Flounder Sandwich

From the Cold Waters of the Northern Atlantic 10.99

Soft Shell Crab Sandwich

(Seasonal) Deep Fried to a Golden Brown served on White Bread with Lettuce and Tomato 15.99

Maryland Crab Cake Sandwich

We use only fresh Maryland Crabmeat. Served with potato chips 15.99

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 Caesar Salad

Five Jumbo Shrimp served on our Caesar Salad 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

Fish and Chips

Beer Battered Cod Fillet Served with Crispy French Fries, Tartar Sauce and Malt Vinegar 14.99

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 \$12.99, 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 \$15.99, Children (ages 5-10) \$10.50, Children (4 & under) \$4.95

Desserts

Crème Brulee	5.99
Creamy and Light with a Crisp Sugar Crust	
Chocolate Lava Cake	5.99
Warm Chocolate Lava Cake finished with Vanilla Ice Cream	
House Made Bread Pudding	5.99
With Vanilla sauce	
New York Style Cheesecake	5.99
A classic!	
With Fresh Strawberries 6.99	
Apple Crisp	5.99
Apples and Raisins baked in an Oatmeal and Brown Sugar Crust with Vanilla Ice Cream and Carmel	
Ice Cream and Sorbets	4.99
Your server will inform you of Today's Selection	
Seasonal Berries	6.99
A seasonal selection of Fresh Berries with Crème Anglaise	

65th Anniversary Special

Hot Fudge Ice Cream Cake	5.99
Vanilla Ice Cream sandwiched between Pound Cake and topped with Chocolate Fudge	
Fresh Strawberry Ice Cream Cake	5.99
Vanilla Ice Cream sandwiched between Pound Cake and topped with Fresh Strawberries	

'Reel' Specialty Martinis

\$7.75

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 Mandrin 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 Absolut 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.