



## APPETIZERS

### Middleneck Clams

1-doz. steamed in chardonnay butter broth with sriracha, garlic, saffron & green onion, with grilled foccacia bread. \$15

### Chicken Wings \* (8)

Choice of Buffalo, bbq, or Old Bay, served with celery & bleu cheese dipping sauce. \$12

### Chicken Tenders

Honey mustard or bbq. \$11

### Artichoke & Crab Dip

A creamy cheese dip made with Maryland Blue Crab, baked until bubbly, served with tortilla chips. \$15

### Half-Pound Steamed Shrimp

Easy-peel all natural shrimp steamed with Old Bay & served with cocktail sauce. \$15

### Nachos\*

House-made corn tortilla chips with queso blanco, lettuce, tomatoes and jalapeños. Sour cream & salsa on the side. \$13  
*ADD CHILI OR GRILLED CHICKEN BREAST \$5*

### Chicken Quesadilla

Marinated grilled chicken & cheeses stuffed in garlic herb tortilla, served with chipotle crème & salsa. \$14

### Rockfish Fingers

Battered & served with cocktail sauce, tartar & lemon. \$11

### Lobster Mac & Cheese

Jimmy's famous mac & cheese baked with bites of Maine lobster \$19

### Twin Petite Lobster Tails

North Atlantic lobster tails lightly battered, served with brown butter vinaigrette \$23

### Popcorn Shrimp

Served with a zesty "sriracha" boom boom dipping sauce \$12

### Basket of Seashore Fries \$6

*OLD BAY \$7/CHEESE \$8*

### Fresh Baked Pretzel Nuggets

Served with a warm queso blanco dipping sauce \$11

### Cream of Crab

Made with Maryland Blue Crab \$10

## SALADS

### Caesar

Crisp romaine hearts tossed with house made classic creamy garlic dressing with shaved parmesan cheese & croutons. \$10

### Chopped Salad \*

Crisp romaine, shoepeg corn, tomato, cucumber, avocado & shredded cheddar in a honey balsamic vinaigrette. \$13

### Blue Ranch Salad \*

Wedge of iceberg topped with buttermilk ranch dressing, smoked bacon, tomatoes, bleu cheese crumbles & cucumbers. \$12

### Fresh Burrata and Tomato Salad

Served over field greens with fresh Mozzarella, balsamic syrup, e.v.o.o., sea salt, cracked black pepper and fresh basil—served in season. \$11

### House Salad \*

Mixed greens with cucumbers, tomatoes and red onions with ranch dressing. \$9

### ADD TO ANY SALAD:

Broiled Maryland Jumbo Lump Crab Cake \$19

**GRILLED  
OR  
BLACKENED:**

Shrimp \$10

Chicken \$9

Tuna \$13

Mahi Mahi \$19

Atlantic Salmon \$13

Rockfish \$18

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.*

*\* DENOTES GLUTEN-FREE*

## HOT SANDWICHES

*Served with kettle-cooked potato chips and creamy coleslaw.  
Substitute shore fries for an additional \$3  
Substitute house salad \$4.50  
Gluten-free bread available*

### Buffalo Burger

Naturally lean buffalo served on a soft bun with your choice of cheese. \$18

### Cheeseburger

Grilled Certified Angus beef on an Everything roll with choice of Cheddar, American, Swiss, Provolone or Bleu cheese. \$14

*ADD GRILLED MUSHROOMS, JALAPEÑOS, GRILLED ONIONS: 50¢ EACH  
BACON, AVOCADO \$1.50 EACH*

### The "Beyond Burger"

Great tasting plant-based burger that looks, cooks and satisfies like meat (20g plant protein, no soy, gluten or GMOs). \$15

### Grilled Chicken Breast Sandwich

Fresh grilled boneless breast topped with bacon and cheddar on a soft roll. \$15

### Jumbo Lump Crab Cake

Broiled Maryland Lump served on Costanza Kaiser Roll with Old Bay mayonnaise. \$21

### Crab Imperial Sandwich

House recipe crab imperial baked on an oversized English muffin with cheddar cheese. \$18

### Prime Rib and Cheddar Panini

Hot-pressed on a Ciabatta roll with grilled onions and Cheddar. \$16

## TACOS

### Blackened Grouper Fish Taco (2)

Served in a warm flour tortilla with Asian Slaw and Sriracha cream. \$15

## COLD CLASSICS

*Served with kettle-cooked potato chips and cucumbers & onions.  
Substitute shore fries for an additional 2.50  
Gluten-free bread available*

### Oven Roasted Turkey

Fresh turkey breast roasted daily, bacon, multi-grain bread, lettuce, tomato, avocado & mayo. \$16

### Maine Lobster Roll

Tender lobster tossed with mayo on top of a bun toasted with butter. \$19

### Smoked Salmon BLT

Smoked salmon layered with bacon, lettuce & tomato on a toasted foccacia bread with wasabi-cucumber mayo \$17

## MORE SIDES

**\$2.50 each • No Substitutions**

Loaded Baked Potato • Cucumbers & Onions  
Brown Rice • Coleslaw • Mac & Cheese  
Asian Slaw • Shore Fries  
Grilled Foccacia Bread • Corn on the Cob

## ENTRÉES

*Includes baked potato and fresh seasonal vegetable*

### Maryland Jumbo Lump Crab Cakes

Broiled to perfection—Rudder specialty for 40 years. \$39

### Ahi Tuna Poke Bowl

Seasoned spicy diced raw tuna served with brown rice, edamame, carrot matchsticks, avocado, cucumbers & daikon radish \$22

### 12-oz Prime Rib \*

Slow-roasted pepper crusted prime rib, with au jus. \$29

### Flat Iron Steak

8-oz steak of Certified Angus Beef with grilled mushrooms and onions. \$22

### Penne Carbonara

Penne tossed in garlic cream sauce with bacon, peas & parmesan. \$18

*add shrimp or chicken: \$9*

## 4 FISH 4 WAYS

*With baked potato and fresh seasonal vegetable*

TUNA \$27 • ROCKFISH \$31 • SALMON \$24 • MAHI MAHI \$26

**Choose Your PREP:** broiled • blackened • grilled • baked with crab imperial *(add \$12)*

**Choose Your Topping:** lobster cream sauce • pico de gallo  
mango pineapple salsa • roasted garlic cream sauce

## COMBOS

### Fish & Chips

Hand-battered Pollack Fillet and shore fries, served with coleslaw and tartar. \$21

### Jumbo Fried Shrimp & Chips

Shrimp fried to a golden brown, with shore fries, coleslaw, lemon and cocktail. \$24

### Seafood Lovers Platter

Blackened Mahi Mahi, Broiled Maryland Jumbo Lump Crab Cake, and Grilled Shrimp, served with baked potato and fresh seasonal vegetable. \$43

### Fried Seafood Platter

Jumbo lump crabcake, panko-crusted jumbo shrimp & rockfish fingers, with cocktail, tartar, Old Bay mayo, shore fries, and coleslaw. \$31

## STEAMER POTS

### Shellfish Sampler Steamer Pot \*

1-lb Littleneck Clams, 1-lb Mussels, & 1/4-lb Shrimp, corn on cob, red bliss potatoes, drawn butter. \$32

### Alaskan Snow Crab Steamer Pot \*

1-lb Alaskan Snow Crab Clusters, corn on the cob, red bliss potatoes, drawn butter & lemon \$38

## ALL YOU CAN EAT SUNDAE BAR

Unlimited soft serve vanilla, chocolate, and swirl ice cream with hot fudge, strawberry sauce, butterscotch topping, caramel sauce, gummy bears, Swedish fish, M&M's, chocolate chips, Oreo Cookie pieces, crushed Butterfingers, tutti fruity and chocolate Jimmies, chopped peanuts, whipped cream and cherries! \$5