



APPETIZERS

Middleneck Clams

1-doz. steamed in chardonnay butter broth with sriracha, garlic, saffron & green onion, with grilled sourdough bread. \$14

Chicken Wings * (8)

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

Chicken Tenders

Honey mustard or bbq. \$10

Artichoke & Crab Dip

A creamy cheese dip made with Maryland Blue Crab, in sourdough bread bowl with tortilla chips. \$14

Potato Skins *

Topped with Monterey Jack and Cheddar, crumbled bacon, scallions & sour cream. \$10

*TOP WITH SHRIMP & CRAB IMPERIAL * \$21*

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, with lettuce, tomatoes and jalapeños. Sour cream & salsa on the side. \$10

ADD CHILI OR GRILLED CHICKEN BREAST \$5

Chicken Quesadilla

Marinated grilled chicken & cheeses stuffed in garlic herb tortilla, served with chipotle crème & salsa. \$12

Rockfish Fingers

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

Loyster Mac & Cheese

Jimmy's famous mac & cheese baked with bites of Maine lobster \$16

Twin Petite Lobster Tails

North Atlantic lobster tails lightly battered, served with brown butter vinaigrette \$19

Sesame-Crusted Ahi Tuna

With Wakami seaweed salad, pickled ginger, wasabi & soy sauce \$18

Basket of Seashore Fries \$6

OLD BAY \$7/CHEESE \$8/CHILI CHEESE \$9

Asian Chicken Lettuce Wraps

Pulled chicken slow cooked with soy, ginger, sesame & hoisin, on bibb lettuce \$12

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. \$11

Wedge *

Wedge of iceberg topped with buttermilk ranch dressing, cherywood smoked bacon, tomatoes, bleu cheese crumbles & cucumbers. \$10

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. \$4.50

ADD TO ANY SALAD:

Broiled Maryland Jumbo Lump Crab Cake \$19

GRILLED OR BLACKENED:

Shrimp \$9

Chicken \$9

Tuna \$27

Mahi Mahi \$19

Atlantic Salmon \$15

Rockfish \$24

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 cucumbers & onions. Substitute shore fries for an additional 2.50
Gluten-free bread available*

Cheeseburger

Grilled Certified Angus beef on a corn-dusted Kaiser roll with choice of Cheddar, American, Swiss, Provolone or Bleu cheese. \$13

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

The "Beyond Burger"

Revolutionary plant-based burger that looks, cooks and satisfies like meat (20g plant protein, no soy, gluten or GMOs). \$14

Grilled Chicken Breast Sandwich

Fresh grilled boneless breast topped with bacon and cheddar on a kaiser roll. \$14

Broiled Maryland Jumbo Lump Crab Cake

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. \$14

Turkey Cheesesteak Tacos (2)

Fresh-baked shaved turkey breast, grilled with onions & topped with melted Swiss, served in a warm flour tortilla, honey mustard on the side. \$13

COLD CLASSICS

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

Triple Decker Turkey Club

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. \$18

Smoked Salmon BLT

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

MORE SIDES

\$2.50 each • No Substitutions

Loaded Baked Potato • Cucumbers & Onions

Collard Greens • Mac & Cheese

Fresh Seasonal Vegetable • Asian Slaw • Shore Fries

Grilled Sourdough 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

NY Strip Steak *

12-oz. of Certified Angus Beef, grilled to order. \$32

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. \$20

Penne Carbonara

Penne tossed in garlic cream sauce with bacon, peas & parmesan. \$16

add shrimp or chicken: \$9

4 FISH 4 WAYS

With baked potato and fresh seasonal vegetable

TUNA \$34 • ROCKFISH \$31 • SALMON \$22 • MAHI MAHI \$26

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

Choose Your Topping: lobster cream sauce • pico de gallo
corn & black bean salsa • roasted garlic cream sauce

COMBOS

Fish & Chips

Hand-battered Cod Fillet and shore fries, served with cucumbers & onions, lemon and tartar. \$19

Jumbo Fried Shrimp & Chips

Shrimp fried to a golden brown, with shore fries, cucumbers & onions, 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 cucumbers & onions. \$31

STEAMER POTS

Shellfish Sampler Steamer Pot *

1-lb Littleneck Clams, 1-lb Mussels, & ½-lb Shrimp, corn on cob, red bliss potatoes, drawn butter. \$30

Alaskan Snow Crab Sampler Steamer Pot *

1-lb Alaskan Snow Crab Clusters, corn on the cob, red bliss potatoes, drawn butter & lemon \$32

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! \$7