



Soups and Starters

CREAM OF CRAB SOUP cup 7 / bowl 9 RED SEAFOOD CHOWDER cup 6 / bowl 8

MIDDLENECK CLAMS

Pan roasted, tossed in chardonnay butter broth with sriracha, garlic, saffron and green onions, served with grilled baguettes 13

STEAMED MUSSELS

Served in a Thai curry coconut broth with scallions and grilled sourdough bread 13

CHICKEN WINGS

Buffalo style wings tossed in Frank's Red Hot Sauce. Served with bleu cheese and celery 12

BASKET OF BONES

Baby back rib sampler with Sweet Baby Ray's BBQ sauce 13

CHICKEN TENDERS

Served with honey mustard or bbq 10

TREE HUGGER

Roasted garlic hummus served with celery, carrots, chilled edamame and tortilla chips 11

HAND BREADED BASKET OF JUMBO FRESH NORTHERN NEW ENGLAND CLAM STRIPS

Cocktail and tartar sauce 11

ARTICHOKE AND CRAB DIP

A creamy cheesy dip made with Maryland blue crab meat, served in a sour dough bread bowl with tortilla chips 14

STEAMED SHRIMP *

Easy peel all natural shrimp steamed with Old Bay and served with cocktail sauce 1/2 lb. 13

SEAFOOD SKINS

Potato wedges topped with a rich cheesy mixture of shrimp, scallops and crab, baked to a bubbly golden brown 15

POTATO SKINS

Potato wedges topped with a blend of Monterey jack and cheddar cheese, smokey bacon, topped with scallions and sour cream 10

ROCKFISH FINGERS

Battered and served with cocktail, tartar and lemon 11

NACHOS *

Tortilla chips piled high with chili and queso blanco and topped with lettuce, tomatoes, jalapeños and sour cream 13

QUESADILLA

Marinated grilled chicken and 4 cheeses stuffed inside a garlic herb tortilla, served with chipotle cream 11

TEMPURA DUSTED TOWN DOCK CALAMARI

Marinara sauce for dipping 11

BASKET OF EDAMAME *

Served chilled & sprinkled with sea salt 8.

DIP TRIO *

Fresh guacamole made to order; black bean and corn salsa with roasted poblanos and cilantro; pico de gallo. Served with house made tortilla chips 13

SESAME CRUSTED SEARED AHI TUNA

Served with Wakami seaweed salad, pickled ginger, wasabi and soy sauce 14

BASKET OF SEASHORE FRIES 5

Old Bay Fries 6
Cheese Fries 7

Salads

add to any salad:

- Chicken 9, Shrimp 9, Crab Cake 12, Tuna 12, Mahi Mahi 14, Salmon 9, Rockfish 13

CAESAR

Crisp romaine hearts tossed with our house made classic creamy garlic dressing with shaved parmesan cheese and croutons 10

CHOPPED SALAD*

Crisp romaine, shoepeg corn, tomato, cucumber, avocado and shredded cheddar hand tossed in a light lemon vinaigrette 10

GREEK SALAD*

Romaine lettuce tossed with our house made oregano-red wine vinaigrette, with plum tomatoes, cucumbers, red onion, green peppers, kalamata olives and feta cheese 10

WEDGE*

Big 'ol wedge of iceberg topped with our malted buttermilk ranch dressing, thick cut cherry wood smoked bacon, tomatoes, bleu cheese crumbles and cucumbers 10

TOMATO & FRESH MOZZARELLA SALAD*

Served over field greens topped with balsamic syrup, e.v.o.o., sea salt, cracked black pepper and fresh basil chiffonade 10

TACO SALAD

Tortilla bowl filled with chopped greens, CERTIFIED ANGUS BEEF® chili, cheese, sour cream and pico de gallo 11

HOUSE SALAD

Mixed greens topped with cucumbers, tomatoes, red onions & cheddar cheese with ranch dressing 4.50

Sandwiches

Served with potato chips. Substitute french fries for an additional 2.50

CHEESEBURGER

Grilled CERTIFIED ANGUS BEEF® served on a corn-dusted kaiser roll with choice of cheddar, Swiss, American or bleu cheese 12
Cooked to medium unless otherwise specified

ADD:

grilled mushrooms, jalapeños, grilled onions 50¢ each
bacon, avocado 1.50 each

TURKEY BURGER

Pan roasted juicy turkey burger served on an kaiser roll 12

BLACKENED MAHI MAHI

Served on a Costanza kaiser roll with wasabi aioli 13

MARYLAND CRAB CAKE

Served on a Costanza kaiser roll with old bay mayonnaise 15

HERB MARINATED GRILLED CHICKEN BREAST

On a corn dusted kaiser roll, topped with bacon and cheddar cheese 12

BUFFALO CHICKEN & BLEU CHEESE

Chicken breast fried in a secret blend of spices, tossed in Franks Red Hot and topped with ranch and a blend of melted colby jack and bleu cheese, served on a corn dusted kaiser roll 13

TRIPLE DECKER TURKEY CLUB

Fresh turkey breast roasted daily, bacon, multi-grain bread, lettuce, tomato, avocado and mayo 13

BLT

Bacon, wheatberry bread, local farm fresh tomato, green leaf lettuce and mayo 10

GRILLED AHI TUNA SANDWICH

Served on a Costanza kaiser roll with a teriyaki glaze 14

CRAB IMPERIAL SANDWICH

House recipe crab imperial baked on an over-sized English muffin with cheddar cheese 15

GLUTEN-FREE GRILLED CHEESE *

Gluten-free bread and American cheese grilled in a panini press 10

PRIME RIB & CHEDDAR PANINI

With caramelized onions 13

SLOW-ROASTED FRESH TURKEY BREAST & SWISS PANINI

With honey mustard 13

FISH TACO

Grilled Mahi Mahi served in a soft flour tortilla with Asian slaw and Sriracha cream 12

SHORT RIB TACO

Served in a soft flour tortilla with pickled red onions & cojita cheese 12

FRIED FLOUNDER SANDWICH

served on a hoagie roll with lemon and tartar 12

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

*GLUTEN-FREE

MAXIMUM OF 2 CREDIT CARDS PER TABLE PLEASE

Gratuity of 18% added to parties of 6 or more

Entrées

Served with baked potato and vegetable of the day. Substitute french fries for an additional 2.50

BROILED SEAFOOD LOVERS PLATTER

Jumbo lump crab cake, shrimp, scallops and rockfish broiled with white wine, lemon juice, butter, parsley and old bay 35

FLAT IRON STEAK

Pan-roasted blackened 8 oz. steak of CERTIFIED ANGUS BEEF, smothered with grilled mushrooms and onions 19

MARYLAND JUMBO LUMP CRAB CAKES

Broiled to perfection – a Rudder specialty for 39 years 30

12-OZ PRIME RIB

Slow-roasted pepper crusted prime rib, served with au jus 25

CHICKEN CHESAPEAKE

Topped with crab imperial and asparagus with a rich imperial sauce 21

ONE POUND STEAMED SNOW CRAB CLUSTERS

Served with drawn butter and lemon 29

FETTUCINI ALFREDO

Spinach pasta tossed in a rich garlic cream sauce 14 (add shrimp or chicken 9)

BBQ BABY BACK RIBS 20

12-OZ NY STRIP STEAK

Grilled 12 oz. NY strip steak of CERTIFIED ANGUS BEEF 32

Fresh Fish

CHOOSE YOUR FISH,
CHOOSE YOUR PREPARATION,
CHOOSE YOUR TOPPING:

Tuna 30	Broiled
Rockfish 30	• Blackened
Salmon 22	• Grilled
Mahi-Mahi 30	

Pico de Gallo (OR)
Shoepeg Corn &
Black Bean Salsa (OR)
Lobster Cream Sauce (OR)
ADD CRAB IMPERIAL
FOR ADDITIONAL 12

Fried Platters

Served with fries, vegetable of the day, lemon, cocktail and tartar

FRIED SEAFOOD PLATTER

Jumbo lump crab cake, jumbo shrimp & rockfish fingers 23

JUMBO FRIED SHRIMP

Hand-breaded all natural shrimp fried to a golden brown 21

FISH & CHIPS

Beer-battered cod and fries 16

FRIED OYSTERS 18

HAND BREADED JUMBO NORTHERN NEW ENGLAND CLAM STRIPS 19

FRIED PANKO CRUSTED SCALLOPS 23

Prices & Items Subject To Change



Sunset Sippers

Add a Cruzan 151 or Patron Reposado floater for 3

SUNSET RUM PUNCH

A mixture of rum, peach, amaretto, cranberry, orange and pineapple juices

MARGARITA

The classic—the perfect blend of tequila, triple sec, lime, sour and oj, frozen or on the rocks

GOLDEN MARGARITA

Splurge for the top shelf version! Sauza Blue Tequila, triple sec, lime juice and sour with a Gran Marnier floater

STRAWBERRY OR MANGO MARGARITA

A fruity spin off the classic

PIÑA COLADA

Coconut perfection

MUDSLIDE

Dessert in a cocktail glass! A creamy blend of vodka, Kahlua, Bailey's and milk.

RUM RUNNER

Everyone's favorite! Our menu wouldn't be complete without this mix of rum, banana and razzmatazz

STRAWBERRY DAIQUIRI

The preferred cocktail of all fruit frozen drink drinkers!

DIRTY MONKEY

A delicious blend of Cruzan Rum, Kahlua, banana liqueur, real bananas and milk

OUTRIGGER

Rum, banana liquor, triple sec, oj and pineapple juice, with a splash of grenadine—it's a local favorite!

Beer

DRAFT

Bud Light
Goose Island
Blue Point
Shock Top

BOTTLED

Bud Light
Michelob Ultra
Rolling Rock
Budweiser
Bud Light Lime
Shock Top
Shock Top Lemon
Landshark
Stella Artois
Stella Cidre
Blue Point Summer
Goose IPA
Corona Light
O'Douls
Devils Backbone Vienna Lager
Spiked Seltzer Grapefruit
Spiked Seltzer Orange

Get Crushed on the Deck

16 ounces, freshly-squeezed

Add a Pinnacle Whipped Vodka floater for 3

ORANGE CRUSH

Svedka Clementine Vodka, triple sec, freshly-squeezed oj, splash of Sierra Mist

ORANGE POWER CRUSH

Svedka Clementine Vodka, triple sec, Redbull Orange Edition, freshly-squeezed oj, splash of Sierra Mist

PEACH CRUSH

Deep Eddy Peach, triple sec, freshly-squeezed oj, splash of Sierra Mist

WATERMELON CRUSH

Smirnoff Watermelon Vodka, fresh watermelon, splash of Sierra Mist

CAPTAIN CRUSH

Captain Morgan Original Spiced Rum, triple sec, freshly-squeezed oj, splash of Sierra Mist

THE "ORIGINAL" RUBY RED CRUSH

Pinnacle Ruby Red Vodka, freshly-squeezed grapefruit juice, splash of Sierra Mist

COCONUT CRUSH

Cruzan Coconut Rum, freshly-squeezed oj

AGAVE CRUSH

Sauza Blue Tequila, triple sec, freshly-squeezed oj, splash of Sierra Mist, lime wheel

MANGO CRUSH

Malibu Mango Rum, triple sec, freshly-squeezed oj, splash of Sierra Mist

LEMON MERINGUE CRUSH

Deep Eddy Lemon Vodka, Pinnacle Whipped Vodka, Liquor 43, splash of Sierra Mist with whipped cream and fresh lemon

Wines

REX GOLIATH

Chardonnay • Moscato • Merlot
Cabernet Sauvignon • Pinot Noir
7/glass

Cavit Pinot Grigio IT 7/17

Voga Pinot Grigio IT 8/19

Urban Riesling DEU 7/17

Kung Fu Girl Riesling WA 8/19

Woodbridge White
Zinfandel CA 7/18

Noble Vines 515 Rose CA 9/21

Cupcake Moscato CA 9/21

Nobilo Sauvignon Blanc NZ 8/19

Oyster Bay Chardonnay NZ 9/21

Kendall Jackson
VR Chardonnay CA 10/20

Cakebread Chardonnay CA 5/8

Charles Smith Velvet
Devil Merlot WA 9/21

Meiomi Pinot Noir CA 14/30

Diseno Malbec ARG 7/18

Robert Mondavi SS
Cabernet Sauvignon CA 9/21

Seven Moons Red Blend CA 8/19

Ruffino Proseco IT 2/5

Sunset Skinnys

under 200 calories per serving

ORANGE CRUSH

Svedka Orange Vodka, freshly-squeezed oj & club soda

ANNIE PALMER

Svedka Orange vodka, lemonade & iced tea

RASPBERRY LEMONADE

Svedka Blue Raspberry Vodka, lemonade & club soda

COLADA

Malibu Coconut Rum Upside Down Cake, splash of pineapple juice & club soda

DEEP EDDY SPRINGWATER

Deep Eddy Lemon Vodka, fresh lemon and water

SKINNY GIRL MARGARITA

Served over ice

STRAWBERRY KIWI CRUSH

Pinnacle Strawberry Kiwi Vodka, fresh strawberries & club soda

Mules

MOSCOW MULE • ABSOLUT LIME MULE • SAUZA BLUE MEXICAN MULE • SVEDKA CUCUMBER LIME MULE

Rusty Rudder • 113 Dickinson Street and The Bay • Dewey Beach

302-227-3888 • www.deweybeachlife.com

Land & Sea Buffet Served Everyday During The Season • Friday & Saturday Off Season