

Appetizers & Small Bites

Seafood:

Crab Claw Cocktail (12)	South Beach Sauce	15.00
House Smoked Salmon		9.00

Classic:

Chicken Livers & Water Chestnuts in Bacon		
Since 1976! Horseradish sauce		9.95
Fresh Mozzarella, Tomato & Basil		
Drizzled with balsamic glaze and basil oil		9.00
Baked Brie With pears and grapes		9.50
Shore Wings (7)		
A basket, tossed in butter and Old Bay and served with Bleu Cheese Dip		9.50
Buffalo Chicken Tenders So HOT, they're cool!		11.00
Chicken Tenders (All Natural)		
Served with honey mustard dipping sauce		11.00
Island Round Fries Dusted with spices		6.00
Beef Tenderloin Kabob (Cooked Medium)		
Peppers & onions. Worcestershire Glaze		11.00



CARRY OUT & DELIVERY

11AM — 7PM daily

410-524-5500

\$25 minimum for *Delivery

*delivery area- Fenwick Ditch down to 15th street Ocean City and Ocean Pines

Lobster Macaroni with Gouda & Sherry 15.50

Salads

Island House Garden Salad	6.00	Add bleu cheese for 1.00	Classic Caesar	7.00
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Spinach Beet Salad

Baby spinach leaves tossed in housemade honey pomegranate vinaigrette, topped with roasted beet slices, mandarin orange wedges, shaved fennel, toasted walnuts and ricotta salata chunks 12.50

Add to Any Salad: Chicken - add 6.00 Salmon - add 7.00 Crab Cake - add 10.00

Salad Entrees 14.00

Fresh Broiled Salmon (or Crab Cake, add \$5)

Served on a cool bed of fresh seasonal field greens with virgin olive oil and balsamic vinaigrette dressing.

Marinated or Jerk Seasoned Organic Chicken

Served on a cool bed of fresh seasonal field greens with virgin olive oil and balsamic vinaigrette dressing.

Quesadillas

Made with cheddar & jack cheese, Southwestern black bean & corn, served with salsa and sour cream

Chicken 10.00 Vegetable 8.00 Cheese 7.00

Special Sandwiches

All sandwiches are served with chips. Substitute Fries for \$2.50, add a Small House Salad for \$4.00, or small Caesar Salad for \$4.50

Crab Cake Maryland Style Served broiled with cole slaw, lettuce, tomato	15.00
Fresh Grilled Salmon BLT (5 oz.) With roasted red peppers, applewood smoked bacon and pesto mayo on Artisan bread	14.00
Boneless Breast of Chicken Marinated or Jerk Seasoned, organic, and served on a fresh roll	10.00
Jerk Chicken BLT Jerk seasoned organic chicken breast with applewood smoked bacon, lettuce and tomato on Focaccia with basil mayo	12.00
Powerhouse Wrap With sprouts, carrot, lettuce, tomato, onion, fresh avocado, garlic mayo and provolone cheese	8.00
Carolina Pulled Pork BBQ With cole slaw served on a fresh roll	10.00
The Islander (Our Original) Roasted turkey breast, deep smoked ham, Swiss cheese, romaine lettuce and Russian dressing on thick sliced soft rye. Add bacon for 1.50	11.00

Best Burgers - Fresh Ground

8 oz. Char-Grilled Burger / Cheese Fresh ground Certified Angus Beef®, served on a house baked roll	9.50
With bacon add 1.50 With bleu cheese add 1.00 With mushrooms & Swiss add 1.00	
"Kitchen Sink Burger" Topped with bacon, mushrooms, lettuce, tomatoes, pickles, cheese and fried onions. (Sorry, no changes.) Served with a side of jalapeños and Island round fries	11.00
Avocado Burger With fresh avocado, swiss cheese, roasted red peppers, lettuce, tomato. Topped with fried wontons	11.00
Garden Burger Vegan with lettuce, tomato, sprouts, avocado and mayo served on a fresh roll	7.00

Ask about Take and Bake Crab Cakes - Order as many as you like ready for the oven \$ 10.00 each

Fresh Baked Desserts Daily—Ask for Today's Selection