

SHALLOW WATERS

Restaurant

DRAUGHT BEER LIST

- Guinness

Southern Tier Crème Brulee

Dogfish Head Namaste

Harpoon UFO White

Heavy Seas Loose Cannon

Kona Brewing Big Wave

Kona Brewing LongBoard

Brooklyn Lager

Duclaw Bare Ass Blonde

Duclaw Neon Gypsy

Maui Bikini Blonde

New Belgium Fat Tire

Angry Orchard Crisp Apple

Stella Artois Cidre

Crispin Pear Cider

Southern Tier 2XIPA

Leinenkugel Summer Shandy

Yuengling

Landshark

Coors Light
- Assawoman Bay Bayside Blonde Ale

Evo Lot #3

Boulder Beer Sweaty Betty

Union Craft Blackwing Lager

Lagunitas IPA

Firestone Union Jack

Breckenridge Agave Wheat

Breckenridge Nitro Vanilla Porter

Flying Dog Old Bay Summer Ale

Shock Top Belgian White

Abita Purple Haze

Abita Strawberry Harvest

Devils Backbone Pear Lager

Goose Island 312 Urban Wheat

Victory Golden Monkey

Burley Oak Robs Wife

Burley Oak Wit it & Quit it

Bud Light

Miller Lite

Natty Boh

SHALLOW WATER SPECIALS

- Shallow Crush

Passionfruit Vodka, Triple Sec, Freshly Squeezed Orange Juice, Sprite, and Blue Curacao
- Orange Crush

Orange Vodka, Triple Sec, Freshly Squeezed Orange Juice, and Sprite
- Grapefruit Crush

Grapefruit Vodka, Triple Sec, Freshly Squeezed Grapefruit, Sprite, Splash of Cranberry
- Creamsicle Crush

Whipped Cream Vodka, Triple Sec, Freshly Squeezed Orange Juice, and Sprite
- Shallow-tini

Raspberry Vodka, Peach Schnapps, Sweet and Sour mix, Sprite, and Blue Curacao, Rimmed with Blue Pop Rocks
- Pina-lada-Tini

Malibu Rum, Vanilla Vodka, Blue Curacao, and Pineapple Juice
- Blue Hawaiian

Light Rum, Pineapple Juice, Blue Curacao, and Sweet and Sour Mix
- Planters Punch

Myers Rum, Pineapple Juice, Orange Juice, and Grenadine
- Tequila Sunrise

Tequila, Orange Juice, and Grenadine
- Sex on the Bay

Vodka, Peach Schnapps, Orange Juice, and Cranberry Juice

Consumer Advisory: Consumption of undercooked meat may increase the risk of foodborne illnesses • Alert your server if you have any Allergies • 18% Gratuity added to large parties.

SMALL PLATES

House Crab Dip 14

Fresh Lump Crab • Cream Cheese • Monteray Jack • Served with a French Baguette

Bayside Blonde Drunken Mussels 12

PEI Mussels • Parsley • Shallots • Steamed in Assawoman Blonde Ale • Served with a French Baguette

Fried Green Tomatoes w/ Thai Crab Salad 12

Local Green Tomatoes • Beer Battered & Chilled • Jumbo Lump Crab • Cucumbers • Mayo • Chili Sauce - Sriracha

Oyster Imperial 16

4 Chincoteague Salts • Jumbo Lump Crab Imperial

Oyster Rockefeller 12

4 Chincoteague Salts • Fresh Spinach • Bacon • Parmesan

Old Bay Shrimp 12 / 20

Extra Large Gulf Shrimp • Steamed in Natty Boh Beer • Old Bay • Sweet Onions • Cocktail Sauce

Wings 10

Choose From....

Old Bay • Asian Style • Hot

The Brewery Pretzels 8

2 Soft Pretzels • Coastal Edge Copper Ale Cheese Sauce • Pimentos • Jalapeno

SOUPS

Shallow Waters Seafood Chowder 8

Potatoes • Scallops • Shrimp • Crab • Cream Base

Soup of the Day 8

Chefs Daily Special

SALADS

Caesar 5 / 8

Romaine • Croutons • Parmesan Cheese • Caesar Dressing

Wedge Salad 8

Baby Iceburg • Bacon • Bleu Cheese • Tomato • Bleu Cheese Dressing

Heirloom Tomato Salad 10

Heirloom Tomatoes • Avocado • Jumbo Lump Crab • Roasted SilverQueen Corn • Lemon DijonVinaigrette

Salad Add-ons

Grilled Chicken Breast 6

Crab Cake 14

Tuna 12

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FLAT BREAD PIZZA

Cheese 8
Sweet and Smoky House Made Marinara • Mozzarella • Provolone • Basil

Veggie 10
Mushrooms • Onions • Peppers • Tomatoes • Basil Oil

Pepperoni 10
Sweet and Smoky House Made Marinara • Mozzarella • Provolone • Italian Pepperoni • Basil

Buffalo Chicken 12
Buffalo Chicken • Ranch • Bleu Cheese • Monterey Jack Cheese • Ranch

Seafood Pizza 17
Shrimp • Crab • Seafood Cream Sauce • Mozzarella • Provolone

SANDWICHES

Comes with choice of Regular or Sweet Potato fries

Ahi Tuna Sandwich 16
Pan Seared Fresh Ahi Tuna • Wasabi Sour Cream • Brioche Roll

Blackened Fish Tacos 15
Blackened Catch of the Day • Pico de Gallo • Shredded Cheddar Cheese • Chipotle Sour Cream

Shallow Burger 12
Simply Delicious! • 1/2 Pound Certified Angus Beef • Brioche Roll • Lettuce • Tomato
Add Bacon for \$1

Chicken Bacon Avocado Club 12
Grilled Chicken • Lettuce • Tomato • Onion • Bacon • Avocado • Spicy Mayo • Brioche Roll

Chipotle Cheesesteak 16
Smoked Steak & Onions with a Chipotle Glaze and Cheese Sauce. Incredible!

Crab Cake Sandwich 17
Best Crab Cake in OC • Fresh Jumbo Lump MD Crabmeat • Broiled to Perfection
Romaine Lettuce • Tomato • Old Bay Tartar • Brioche Roll

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ENTREES

Stuffed Chicken 21
Panko Encrusted Whole Chicken Breast Stuffed & Topped with Mushrooms, Spinach, and Boursin Cheese • Choice of 1 Side

Pan Seared RockFish 23
Local Rockfish Pan Seared and Topped with a Cajun Seafood Cream Sauce • Choice of 1 Side

Ahi Tuna 23
Pan Seared Fresh Catch Ahi Tuna Served with Wasabi and Ponzu Sauce • Choice of 1 side

Crab Cake Entree 28
Two Jumbo Lump Crab Cakes • Old Bay Tartar • Choice of 1 side

Soft Shell Crabs 24
Fresh Soft Shell Crabs Topped with Lump Crabmeat, Roasted Corn, and Tomatoes • Choice of 1 Side

Jumbo Lump Crab Imperial 24
Classic Jumbo Lump Crab Imperial Served Pipping Hot • Choice of 1 Side

Creamy Shrimp Scampi 23
Sauteed Local Shrimp • Garlic Cream Sauce • Over a bed of Fettuccine

Filet Mignon 28
8oz Certified Angus Filet Mignon • Grilled to Order • Choice of 1 side

NY Strip 25
12oz Certified Angus NY Strip • Grilled to Order • Choice of 1 side • Get it Blackened for \$2 More

ENTREE ADD ONS

Add Crab Imperial \$12
Add a Crab Cake \$14
Add Shrimp \$8

DESSERTS

Strawberry Cheesecake 8
Chocolate Brownie Sundae 8

SIDE DISHES

Maryland Grilled Corn with Cotija Cheese & Chopped Pepper Aioli 4

Coastal Edge Mac & Cheese 4

Coastal Edge Crab Mac & Cheese 7

Sauteed Spinach 4

Sweet Potato Fries - Served with Cinnamon Cream Sauce 4

French Fries 4

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WHAT IS A CRAFT BEER

American IPA

The American IPA is a different soul from the reincarnated IPA style. More flavorful than the withering English IPA, color can range from very pale golden to reddish amber. Hops are typically American with a big herbal and / or citric character, bitterness is high as well. Moderate to medium bodied with a balancing malt backbone. ABV range: 5.5-7.5%

Witbier

A Belgian Style ale that's very pale and cloudy in appearance due to it being unfiltered and the high level of wheat, and sometimes oats, that's used in the mash. Always spiced, generally with coriander, orange peel and other oddball spices or herbs in the back ground. The crispness and slight twang comes from the wheat and the lively level of carbonation. This is one style that many brewers in the US have taken a liking to and have done a very good job of staying to style. Sometimes served with a lemon, but if you truly want to enjoy the untainted subtleties of this style you'll ask for yours without one. Often referred to as "white beers" (witbieren) due to the cloudiness / yeast in suspension. Average alcohol by volume (abv) range: 4.0-7.0%

American Pale Ale (APA)

Of British origin, this style is now popular worldwide and the use of local ingredients, or imported, produces variances in character from region to region. Generally, expect a good balance of malt and hops. Fruity esters and diacetyl can vary from none to moderate, and bitterness can range from lightly floral to pungent. American versions tend to be cleaner and hoppier, while British tend to be more malty, buttery, aromatic and balanced. Average alcohol by volume (abv) range: 4.0-7.0%

Kölsch

First only brewed in Köln, Germany, now many American brewpubs and a hand full of breweries have created their own version of this obscure style. Light to medium in body with a very pale color, hop bitterness is medium to slightly assertive. A somewhat vinous (grape-y from malts) and dry flavor make up the rest. Average alcohol by volume (abv) range: 4.0-6.0%

American Double / Imperial IPA

Take an India Pale Ale and feed it steroids, ergo the term Double IPA. Although open to the same interpretation as its sister styles, you should expect something robust, malty, alcoholic and with a hop profile that might rip your tongue out. The Imperial usage comes from Russian Imperial stout, a style of strong stout originally brewed in England for the Russian Imperial Court of the late 1700s; though Double IPA is often the preferred name. You can thank west coast American brewers for this somewhat reactionary style. ABV range: 7.0-14.0%

American Porter

Inspired from the now wavering English Porter, the American Porter is the ingenuous creation from that. Thankfully with lots of innovation and originality American brewers have taken this style to a new level. Whether it is highly hopping the brew, using smoked malts, or adding coffee or chocolate to complement the burnt flavor associated with this style. Some are even barrel aged in Bourbon or whiskey barrels. The hop bitterness range is quite wide but most are balanced. Many are just easy drinking session porters as well. Average alcohol by volume (abv) range: 4.0-7.5%

American Amber / Red Ale

Primarily a catch all for any beer less than a Dark Ale in color, ranging from amber (duh) to deep red hues. This style of beer tends to focus on the malts, but hop character can range from low to high. Expect a balanced beer, with toasted malt characters and a light fruitiness in most examples. The range can run from a basic ale, to American brewers who brew faux-Oktoberfest style beers that are actually ales instead of lagers. Average alcohol by volume (abv) range: 4.0-7.0%

Hefeweizen

A south German style of wheat beer (weissbier) made with a typical ratio of 50:50, or even higher, wheat. A yeast that produces a unique phenolic flavors of banana and cloves with an often dry and tart edge, some spiciness, bubblegum or notes of apples. Little hop bitterness, and a moderate level of alcohol. The "Hefe" prefix means "with yeast", hence the beers unfiltered and cloudy appearance. Poured into a traditional Weizen glass, the Hefeweizen can be one sexy looking beer. Often served with a lemon wedge (popularized by Americans), to either cut the wheat or yeast edge, which many either find to be a flavorful snap ... or an insult and something that damages the beer's taste and head retention. Average alcohol by volume (abv) range: 4.0-7.0%