

CELEBRATING 75 YEARS



Art work by Dean Lo

Capt. Bill Bunting's

Angler

RESTAURANT • PATIO BAR • MARINA

TALBOT ST. & BAY • OCEAN CITY, MD
410-289-7424 www.theangleroc.com



APPETEAZERS

Clams Casino

Delicate middle necks topped with casino butter, bacon, bread crumbs and provolone. \$10

Colossal Crab Cocktail

A mound of colossal crab served with cocktail and lemon. market price

Spinach & Artichoke Dip

A blend of cheeses baked with spinach and artichoke hearts. \$8

Crabby Dip

Our traditional recipe with a kick of horseradish. \$14

Oysters Rockefeller

Fresh Virginia oysters baked with creamy spinach and provolone cheese. \$10.5

Crab Nachos

Fresh cooked tortilla chips topped with our creamy crab dip, Monterey jack, tomato, lettuce and jalapeños. \$11

Baked Brie Wheel

Topped with honey, almonds, fresh fruit and crackers. \$12

Crab Caps

Silver dollar mushroom caps filled with crab imperial and topped with melted cheese. \$12

Captain's Calamari

Calamari rings lightly dusted and fried golden brown. Served with our house marinara. \$9

RAW BAR

Oysters* on the Half Shell or Steamed

(6) \$10 (12) \$20

Clams* on the Half Shell or Steamed

(6) \$6 (12) \$12

1/2 lb. Jumbo "OLD BAY" Shrimp

Steamed to perfection. \$9.5

Shrimp Cocktail

Chilled jumbo shrimp with cocktail sauce. \$9.5

Sautéed Mussels

A heaping bowl with butter, white wine and garlic. Served with a side of toasted ciabatta. \$12.5

SOUPS

New England Clam Chowder

\$6.5

Angler's Maryland Crab Soup

\$6.5



SALADS

Salads are also available with the following extra toppings: Grilled Chicken - \$5 Grilled Shrimp, Tuna or Jumbo Lump Crab Meat - \$7

Ranch, Bleu Cheese, Honey Mustard, Homemade Balsamic Vinaigrette, Caesar

Biloxi Salad

Fresh grilled tuna and shrimp, and fresh lump crabmeat atop mixed greens garnished with fresh veggies. \$16.5

The Wedge

A crisp wedge of iceberg dressed with sundried cranberries, bacon, diced tomatoes, bleu cheese crumbles and bleu cheese dressing. \$9

Sailor's Spinach Salad

A combination of spinach, glazed pecans and strawberries with balsamic vinaigrette. \$9

Fresh Local Tomato, Mozzarella and Basil Salad

Drizzled with a balsamic vinegar reduction. \$9

Angler's Specialty

A mixture of field greens, sun-dried tomatoes, pecans, artichoke hearts and bleu cheese in balsamic vinaigrette. \$9.5

Caesar Salad

The "traditional salad" – fresh romaine, parmesan and romano cheese, homemade croutons and a classic dressing. \$8

Captain's House Salad

Freshly chopped lettuce topped with fresh cut veggies. \$6

An 18% gratuity will be added for parties of 6 or more. To ensure better service, we have a two check maximum for each table

** Consuming raw or undercooked animal foods may increase your risk of contracting a foodborne illness, especially if you have certain medical conditions.*



BASKETS BY THE BOAT LOAD

All baskets, excluding wings, are served with French Fries. Substitute Potato Chips or Onion Straws for \$1.50

Chicken Tenders \$9

Grouper Fingers \$10

Clam Strips \$7

Wings \$8

Hot, Mild, BBQ, Teriyaki, Old Bay,
Garlic Parmesan

Fries \$5.5

Plain, Garlic, Old Bay or Buffalo

Fried Shrimp \$9.5

Loaded Fries \$7

Fries topped with shredded cheddar,
bacon, green onion & sour cream.



BAYSIDE BURGERS

Gilligan

Just a grilled delicious burger. \$7.5

Mary Ann

A Gilligan with your choice of American, cheddar,
provolone or Monterey jack. \$8

Mr. Howell

Topped with bacon and your choice of American, cheddar,
provolone or Monterey jack. \$9

Mrs. Howell

Topped with mushrooms, onions and bleu cheese. \$9.5

The Skipper

Topped with tangy BBQ sauce, ham and your choice of American, cheddar, provolone or Monterey jack. \$9.5

PORT O' CALL PANINIS

French Dip

Our delicious prime rib thinly sliced and topped with
mushrooms, caramelized onions and melted provolone. Served
with a side of au jus for dipping. \$13

Turkey

Turkey, brie, sautéed onion, spinach and
mushrooms lightly grilled. \$9

Caprese

Fresh mozzarella, garden fresh local tomato and basil,
drizzled with balsamic and olive oil. \$9

Mahini

Fresh Mahi Mahi pressed and grilled to perfection with
a layer of spicy boom boom sauce. \$12.5

STARBOARD SANDWICHES

Crab Cake

A freshly made crab cake broiled or
lightly fried and served on a fresh
potato roll. \$14

Shrimp Salad

Old Bay steamed shrimp mixed with
lots of goodies and spices served on a
croissant. \$12

N.C. BBQ Sliders

Shredded tender pork, slowly cooked
and ultra juicy! Served on three mini
rolls with a side of slaw \$9

Fresh Yellowfin Tuna Melt

Tuna salad on ciabatta, served open
faced and topped with tomato and
melted cheese. \$8.5

Angler's Fresh Catch

Your choice served broiled, fried,
blackened or teriyaki. Market Price



Crab Imperial

Our delicious crab imperial on ciabatta,
served open faced and covered with
melted cheddar cheese. \$14

Grilled Chicken

Grilled chicken breast topped with
Monterey jack cheese. \$8
Add Bacon \$2.00 Blackened \$2.00

Yacht Club

A triple decker sandwich made of
turkey, ham, cheese, bacon, lettuce,
tomato & mayonnaise. \$10.5

DAILY CATCH

Each entree is served with our freshly baked homemade muffins and rolls.

Plus your choice of two sides: vegetable of the day, cole slaw, french fries, smashed potatoes or garlic & herb rice.

Add to any Entrée:

5 oz. Lobster Tail \$12 Imperial Crab \$10 Crab Cake \$10
Side House Salad \$3 Side Caesar Salad \$4

CHOOSE YOUR FISH AND HOW YOU'D LIKE IT

market price



FLOUNDER



SALMON



MAHI

Fried Lightly breaded and deep fried to a golden brown.

Broiled Broiled in lemon, garlic, butter and white wine.

Teriyaki Glazed with a ginger sesame Asian sauce.

Blackened Coated with cajun spices, then seared to seal in the natural juices. (Add \$3)

ANGLER'S SEAFOOD SPECIALTIES

Jumbo Fried Shrimp

Lightly breaded and fried to a golden brown. \$22

Imperial Shrimp

Jumbo Shrimp stuffed with back fin crab meat topped with imperial sauce and baked. \$26

Local Sea Scallops

Lightly dusted and deep fried or broiled in lemon butter and white wine. Market Price

Crab Cakes

A tradition on the Eastern Shore. Deluxe crab meat, seasoned lightly and fried or broiled. (One) \$18 (Two) \$28

Captain's Combo

8 oz. prime rib & one backfin crab cake. \$32

Captain's Pride

A selection of seafood: broiled or fried, crab cake, scallops, shrimp, fish & snow crab legs. \$38

Snow Crab Legs (3)

One pound steamed. Market Price.

Surf n' Turf *

Filet Mignon & Lobster Tail served with drawn butter. Market price.

Summer Seafood Pasta

Shrimp, crabmeat, and scallops sautéed in olive oil, white wine, garlic and fresh herbs and vegetables. \$28
Vegetarian style \$18

Littleneck Linguine

Chopped clams, onion, garlic and wine-butter sauce atop delicate linguine \$22

LANDLUBBER

Top any steak with bleu cheese crumbles \$2

New York Strip *

The overwhelming choice of steak lovers.
12 oz. strip broiled to your taste. \$29

Prime Rib *

A succulent cut of aged prime rib. \$26

Roast Chicken

One half of a chicken brushed with delicious butter & herb seasoning then baked. \$19

Filet Mignon *

8 oz. tenderloin broiled to perfection. \$36

Penne Bianco

Boneless breast of chicken sautéed with spinach, garlic, olive oil, white wine, parmigiana, fresh herbs and heavy cream, tossed with Penne pasta. \$19 substitute or add shrimp for an additional \$7



HOUSE FAVORITES

Goombay Smash

Most infamous drink downtown! A bit of the Bahamas & **the specialty of the house!** Coconut rum, 151 rum & our Pineapple Coconut blend.

Mai Tai

Literally "Out of this world"! Relax on the bay with this island favorite and enjoy our special blend of Rum, Almond and tropical juices.

Fresh Squeezed Crushes

Orange, Grapefruit and Watermelon with triple sec and a refreshing splash of Sierra Mist

Pina Coladas & Daquiris

Cool off with a frozen classic Pina Colada or a fresh Strawberry, Banana or Peach Daquiri!

The Marina Mojito

Fresh Mint and Lime juice muddled together with Bacardi Limon and a sweet surprise! Topped with club soda to make this refreshing drink a summertime favorite!

Angler Sangria

Our incredibly refreshing and fruity take on the classic Sangria! Fresh fruit and great wine are surely our secret with this summertime favorite!

Bahama Mama

Four rums, then Coconut Rum, Grenadine and our secret blend of Pineapple and Coconut juices. (Novice drinkers BEWARE!)

Dirty Banana

Frozen banana, Kahlua, cream & rum...
Get Down and Dirty!

Ultimate Silver Margarita

A top-shelf favorite, especially for Patron lovers. Treat yourself to great Tequila and Cointreau today!

Planter's Punch

Two superb rums, a secret blend of tropical juices & topped with Meyers rum for the real punch!

BEER

CANS

| | | |
|--------------------------|-------------|---------------|
| Bud Light Lime | Budweiser | Natural Light |
| Coors Light | Miller Lite | O'Douls |
| Woodchuck Amber Hard Ale | | |

BOTTLES

Bud Light Platinum
Corona
Corona Light
Heavy Seas Marzen
Heineken
Yuengling

DRAFT

Budweiser
Bud Light
Fat Tire
Landshark
Miller Lite
Stella Artois

WINE LIST

House Wine - Domino \$6 Glass

Pinot Grigio, Chardonnay, Merlot, Cabernet Sauvignon

| | Glass | Bottle |
|---|-------|--------|
| Beringer White Zinfandel | \$6 | \$20 |
| Chateau St. Michelle "Harvest" Riesling | \$6 | \$20 |
| Simi Sauvignon Blanc | \$8 | \$28 |
| Capasaldo Pinot Grigio | \$7 | \$26 |
| Chalone Chardonnay | \$8 | \$30 |
| Parducci Pinot Noir | \$8 | \$28 |
| J. Lohr Merlot | \$9 | \$32 |
| Joel Gott Cabernet Sauvignon | \$9 | \$32 |
| Hogue Meritage | \$8 | \$28 |
| MALBEC ???? | \$? | \$?? |

ASK YOUR SERVER TO
SEE OUR DESSERT TRAY



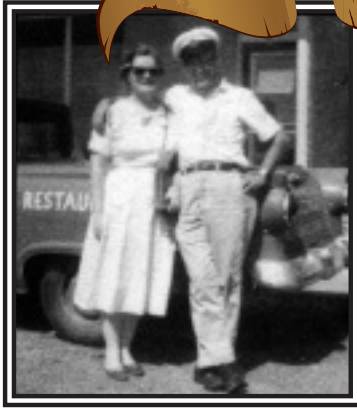
Pepsi, Diet Pepsi, Ginger Ale, Pink Lemonade,
Sierra Mist, Lipton Iced Tea, Mug Root Beer



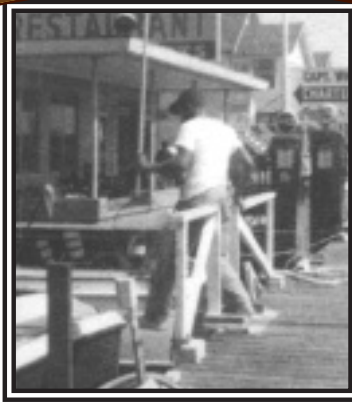
Bottled Water \$2.5

Saratoga Sparkling Water \$4

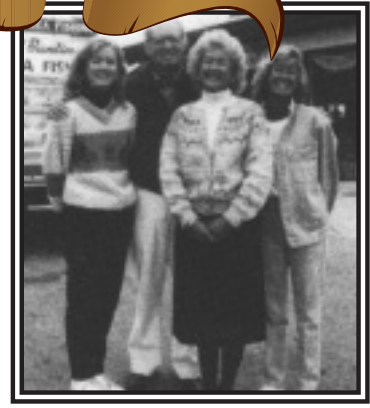
CELEBRATING 75 YEARS



Capt. & Mrs. William Bunting, Sr.



Marina & Restaurant since 1938



Capt. & Mrs. Bill Bunting & their daughters, Julie & Jayne

Around the turn of the century, Charles Rollins Bunting, great-grandfather of the present Buntings, purchased the property where the Angler Restaurant now stands. At that time there was no dock, only marsh grass through which the first Buntings pulled their sail bateaux and rowboats to shore.

While the elder Bunting worked on a fish pound boat, his five sons began the small fishing business. As business grew and a dock was needed, the Buntings were issued the first Ocean City dock building permit. Lumber was brought in from West Ocean City by a scow, for the only access to the island other than by water was over a narrow railroad bridge. When completed, the Bunting dock became a favorite relaxation spot. Local residents and visitors alike enjoyed sitting out over the quiet bay waters.

As the years wore on, the five sons went on to pursue their own careers. In the winter of 1934, his son, William, returned to Ocean City from North Carolina. A year later, he bought the house and property adjoining his father's dock. There he built a small 20' x 20' building where he sold fishing bait, cool sodas and rented small boats. His wife, Louise, an enterprising young woman, started selling homemade pies. It soon became obvious that they needed to serve breakfast, lunch and dinner. Small tables were placed in the fishing office. It became a combined business venture.

Along came World War II. The Captain and his boat, the Angler, were called to serve in the Coast Guard. When he returned, he found that the storms had washed nearly all of the old dock away. A new dock and addition were built in 1945.

By the spring of that year, William and Louise Bunting's only son, William Porter, came home from the Coast Guard and joined his parents in business. He captained the sportfishing boat, Sunshine, during the day and assisted in the operation of the restaurant during the evenings. His wife, Martha, participated in the family operation in much the same capacity as his mother. The four Buntings continued to run the business until the retirement of Bill, Sr. and Louise in 1971. Then, their two daughters joined Bill and Martha. Now, five generations and 70 years later, Julie and Jayne's children are learning the ropes of the family business. Julie's children Meegan Jayne, R.J., and Maura, along with Jayne's son Porter are becoming integral parts of the Angler tradition.

Much of this history of the Angler Restaurant could not have been written without the loyalty and devotion from our staff. There are many who deserve accolades. The Bunting family looks forward to continuing to serve you, your children and their children in the manner to which they are committed.

Of course, none of us would have needed to be here if it were not for our many, many friends who have patronized us faithfully for over 75 years. We, of the Angler, thank you!