# DINNER

### SOUP

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6 | Delaware Crab Soup
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## 7 | New England Clam Chowder

#### SALADS

- 7 | Garden Salad: carrots, onions, radish, celery, cucumber, shallot mustard vinaigrette
- 9 | Iceberg Wedge: bacon, lettuce, tomato, chopped egg, onion, blue cheese crumbles, blue cheese dressing
- 10 | Chopped Salad: cucumber, tomato, zucchini, squash, corn, raisins, radish, apples, carrots, purple cabbage, celery,

#### buttermilk ranch

#### ADD-ONS:

- 10 | CRABCAKE
- 16 | LOBSTER SALAD
- 9 | GRILLED SHRIMP
- 8 | GRILLED CHICKEN

#### STARTERS

- 8 | Garlic Parsley Fries
- 8 | Clams Stuffie: lemon, thyme, fresh corn, and scallion imperial
- 7 | Onion Rings: mustard cream
- 7 | Lobster Deviled Eggs
- 10 | BBQ Grilled Shrimp: on pickled veg
- 10 | Smoked Bluefish Dip: crackers
- 16 | Fried Ipswich Clams: tartar sauce
  - 4 | Oven Roasted Parker House Rolls: butter, sea salt
- 13 | Hot Bacon Crab Dip: kettlle chips
- 12 | Matts Crab Balls: lemon, cocktail
- 10 | Mussels Spicey Red or White: pan roasted
- 12 | Clams: bakers dozen, lemon, butter
- 14 | Shrimp: half pound, matt's fish camp seasoning, cocktail, lemon

## JARS

- 3 | Matt's Spice Roasted Peanuts
- 3 | Homemade Semi Spicy Pickles

PIER FRESH FISH served with chefs local veg and starch

We work with the fisherman to bring you the freshest fish. Because of our commitment to quality, our fish change daily. This is just a sample of what we may have. Feel free to call to see what fish we have, before you come in.

Salmon New Brunswick

Bluefish Chincoteague, VA

Rainbow Trout North Carolina

Haddock New Bedford, MA

Skate Chincoteague, VA

Softshell Crabs Melfa, Va

BBQ Swordfish Wanchese, NC

Whole Spanish Mackerel Port Orange, FL

Whole Black Sea Bass Indian River,  $\ensuremath{\text{DE}}$ 

Mahi West Palm, FL

Wahoo Chincoteague, VA

 $\textbf{Rockfish} \ \texttt{Chincoteague,} \ \texttt{VA}$ 

Mako Cape May, NJ

Cobia Cape Charles, VA

Whole Red Snapper Moorehead City, NC

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PLATTERS served with fries, slaw, lemon, and tartar sauce
24 | Fried Shrimp
21 | Fried Oyster
19 | Fresh Fish and Chips
24 | Authentic Ipswich Belly Clams
29 | Fried Seafood Combo
26 | Fried Sea Scallops
Pier Fresh Entrees
29 | Matt's Fish Camp Stew: shrimp, scallop, clam, mussel, fish, lobster
18 | Buttermilk Fried Chicken with Bacon Corn Gravy: mashed potato, chefs veg
29 | Seafood Combo: crabcake, fish, shrimp, clam stuffie
26 | Broiled Crabcakes: potato salad, chefs veg, and cocktail
mkt | Colossal Crabcakes: mustard cream, fries, and slaw
SANDWICHES served with chips and pickles
13 | Fried Fish Sandwich: mustard cheddar sauce, tartar sauce
17 | Ipswich Clam Roll: tartar sauce
15 | Oyster Roll: mustard cream
14 | Crabcake: cocktail sauce
21 | Lobster Roll: traditional or warm
10 | Double Cheeseburger: mustard cream
10 | Grilled BBQ Chicken: grilled onion, cheddar, applewood bacon
 DESSERTS all made fresh in house
 5 | Homemade Style Ice Cream: vanilla, chocolate, huckleberry
 6 | Brandy's Peanut Butter Pie
 6 | Double Chocolate Cake
 6 | Seasonal Cobbler
 7 | Fresh Made Floats: made with caffeine-free, all natural maine root root beer, mandarin orange, or blueberry soda
 SIDES
 3 | Cole Slaw
 3 | Fries
 4 | Mac and Cheese
 3 | Mashed Potato
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20% gratuity will be added to parties of six or more. Please, No Substitutions. No Separate Checks.

4 | Veg of the Day
3 | Potato Salad