



SOUPS AND SALADS

Cream of crab soup, jumbo lump crab, thyme croutons \$14

Seasonal soup \$13

Roasted beets salad, watercress, goat cheese, honey bacon, citrus vinaigrette \$16

Autumal salad, mesclun mix, pumpkin seeds, dried cranberries, gorgonzola, pumpkin spiced vinaigrette \$15

Baby spinach salad, Virginia ham lardons, red onion, cornbread croutons, honey Dijon vinaigrette \$14

Caesar salad, romaine, parmesan, brown butter bread crumbs, traditional dressing \$14

SALAD ADDITIONS

Grilled Chicken \$10, Seared Shrimp \$12,
Fried Oysters \$10, Seared Salmon \$18,
3oz Jumbo Lump Crab \$15

STARTERS

Maryland crab fritters, baby arugula, charred lemon, old bayoli \$19

Lobster roll, tarragon butter, pickled celery, buttered potato roll \$22

Local oysters Rockefeller, spinach, mornay, bacon infused bread crumbs \$18

Old Bay jumbo shrimp cocktail, charred lemon, spicy cocktail sauce \$19

Fried Brussels Sprouts, lardons, maple soy glaze, benne seeds, mae ploy aioli \$14

Fried green tomatoes stack, pimento ricotta, hot pepper jelly \$14

Shared Snack Plate, Edwards of Surry Virginia Ham, Honey Biscuits, Hush Puppies, Fried Green Tomato, Nanny's Pickles, Pimento Ricotta, Hot Pepper Jelly, Toast Points \$38

HANDHELDS

The Canopy burger, house blend, sharp cheddar, bacon, crispy onions, tiger sauce, brioche bun, fries \$24

Classic burger, house blend, lettuce, tomato, red onion, pickles, aioli, brioche bun, fries \$20

Pickle brined crispy chicken sammy, bacon, pickles, lettuce, tomato, onion, Nashville hot aioli, fries \$19

Shrimp BLT wrap, smokey bacon, fried green tomato, crisp romaine, blackened aioli, mixed greens \$17

Cast iron Maryland crab cake, jumbo lump crab, romaine, tomato, tartar sauce, brioche bun, beach fries \$35

Chicken fried oyster po' boy, bacon, lettuce, tomato, spicy remoulade, toasted French baguette, fries \$24

ENTRÉES

Seafood brodetto, crispy fish, mussels, clams, shrimp, Maryland crab, creamy polenta, spicy tomato broth \$36

Roasted wild Atlantic salmon, hoppin' john salad, curried cauliflower, cucumber caper relish \$35

Cast iron Maryland crabcake, two jumbo lump crab cakes, fried green tomatoes, maque choux, charred salsa verde, chili oil \$MP

Fish of the day \$MP

Grilled 14oz applewood smoked pork chop, Anson Mills grits, braised greens, apple glaze, crispy shallots \$41

Steak frites, 16oz prime ribeye, house cut fries, grilled asparagus, truffled hollandaise \$62

Crispy fried Green Circle chicken, garlicky mashed potato, buttered peas, thyme gravy, honey biscuit \$33

SIDES \$9

Buttered peas

Honey biscuits

Creamy polenta

Kaleslaw

Beach fries or House fries

Mesclun salad

Garlicky mash potatoes

Grilled Asparagus

We hope you enjoy your meal! #CindyLousFishhouse

Please inform one of the team of any food allergies or dietary restrictions.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.
A gratuity of 20% will be included with parties of 5 or more.