

Appetizers & Bar Bites

- Standing Shrimp Cocktail** 11.95
- Warm Maryland Crab Dip**
Topped with lightly toasted almonds. Served with French bread, saltines and our own salsa 11.95
- Crab Bake, All Lump**
Served with saltines. The Crab Cake Alternative. 13.95
- Fresh Mozzarella, Tomato & Basil** 🍅
Drizzled with Balsamic Glaze and Basil Oil 8.95
- Baked Brie** 🍇
With pears and grapes 9.50

- House Smoked Fish Plate**
With tartar sauce, cocktail sauce, pickled Onions, capers and saltines 11.95
- Shore Wings**
A basket, tossed in butter and Old Bay and served with Bleu Cheese Dip 9.95
- Buffalo Chicken Tenders**
So HOT, they're cool! 9.95
- Chicken Tenders** (All Natural)
Served with honey mustard dipping sauce 9.50
- Island Wedge Fries** Dusted with spices 7.50

Fresh Salads

- Ms. Jean's Organic Spinach Salad** 🍅
Baby spinach, apple, cashew nuts, golden raisins and sun-cured cranberries. Creamy Honey Dijon Dressing 9.50
- Classic Caesar** 8.95 🍅
- Island House Garden Salad** 8.75 🍅
Add bleu cheese for 1.00

Add to any Salad : Chicken, Salmon, Tuna, Swordfish 7 **Steak** 8 **Crab Cake** 9

Salad Entrees...\$15.95

- Fresh Broiled Salmon, Tuna, Swordfish or Organic Chicken Strips** Served on a cool bed of fresh seasonal field greens with virgin olive oil and balsamic vinaigrette dressing
- Marinated or Jerk Seasoned Grilled Chicken** *Served on a cool bed of fresh seasonal field greens with virgin olive oil and balsamic vinaigrette dressing*
- Bangkok Salad** Baked organic chicken over seasonal greens tossed in a spicy Thai plum dressing and topped with screamin' peanuts, sesame, cilantro and fried Asian noodles
- Bistro Steak Salad** Grilled and sliced on a cool bed of seasonal field greens with caramelized onions, mushrooms and white balsamic vinaigrette dressing (cooked medium to medium well only)
- Ranch Chop Salad** *Baked organic chicken strips (plain or BBQ) rested on a bed of iceberg lettuce, olives, diced tomato, sliced cucumber and pasta tossed with ranch dressing*

Soups

French Onion Our Mainstay 6.95

Maryland Crab 7.95

Raw Bar - when available
Spicy Steamed Shrimp
1/2 pound 10.50 1 pound 16.95

One Dozen Oysters or Clams
Served raw or steamed 14.00

Oyster Shooter 6.50

"South of the Border"

Island Fish CubanTacos

The freshest fish served on a soft tortilla with Havarti cheese, Cabbage, Thai sauce and cilantro avocado sauce
7.95 (2) 11.95 (3)

Quesadillas 12.95

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

Chicken	Steak	Crab	Shrimp
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Vegetable	8.95	Cheese Queso	6.95
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Sandwiches

All sandwiches are served with chips — substitute Island Wedge Fries for \$2.00 or a Small House Salad for \$3.95

Maryland Crab Cake

Served broiled with potato salad 13.95

Crab Melt

Jumbo lump crabmeat served open-faced on English muffin, tomato, cheddar cheese or imperial sauce 14.95

Broiled Fresh Salmon, Tuna or Swordfish Filet

Served with tartar sauce on a Kaiser roll, potato salad and sweet and tangy cole slaw 14.95

The Islander

OUR ORIGINAL

House roasted turkey breast, deep smoked ham, Swiss cheese, romaine lettuce and Russian dressing on thick sliced soft rye. Add bacon for 1.00 10.50

Grilled Salmon BLT

Served with roasted red peppers, apple wood smoked bacon and pesto mayo on Artisan bread 14.95

Garden Burger

Vegetarian with lettuce, tomato, sprouts and mayo served on a Kaiser roll 7.50

Boneless Breast of Chicken

Marinated or jerk seasoned, char-grilled and served on a Kaiser roll 10.95

Powerhouse Wrap

With sprouts, carrot, lettuce, tomato, onion, garlic mayo and provolone cheese 8.95

Jerk Chicken BLT

Jerk seasoned char-grilled chicken breast with apple wood smoked bacon, lettuce and tomato on Focaccia with basil mayo 12.95

Shrimp Salad on French Bread or Platter

12.95

8 oz. Char-Grilled Burger

Made with fresh ground Certified Angus Beef® and served on a Kaiser roll 9.95

with cheese add .50 **with bacon** add 1.00 **with bleu cheese** add 1.00 **with mushrooms & Swiss** add 1.00

“All Natural” Fresh Ground Brisket Burger 11.95

“Kitchen Sink Burger”

Topped with bacon, mushrooms, lettuce, tomatoes, pickles, cheese and fried onions.

Served with a side of jalapeños and Island wedge fries 12.95



Big Platters

All accompanied with Island Wedge Fries and Sweet and Tangy Cole

Maryland Crab Cake Platter

Two of our delicious broiled Crab Cakes with dill Dijon mayo 25.95

Grilled 6 oz. Beef Tenderloin Filet 23.95

Broiled Salmon Filet or Tuna or Swordfish Platter

With dill Dijon mayo 19.95

Steak and Cake Dinner

6 oz. Filet and a Maryland Crab Cake 34.95

Add a small House Salad with your choice of “house” dressing, lemon raspberry vinaigrette, ranch, bleu cheese, thousand island 3.95

Kid Friendlies

Triple Layer PB&J 2.50 Hot Dog 2.75
 Cheese Quesadilla 4.50 Kids Fries 3.95
 Basket of Chicken Tenders 6.95
 Grilled Peanut Butter and Banana Sandwich 3.50

“Sweets”

Bourbon Pecan Pie

A thick cookie-like mixture of pecans and chocolate chips, flavored with bourbon and baked in a pie shell. Served warm and topped with fresh whipped cream 7.95

Lemon Lust

A lemon cream pie in a pecan cookie crust with sweetened cheese filling and fresh whipped cream on top 8.95

Chocolate Kiss Cake 7.95



Great Value / Great Wine — Our Private Label Collection

	<u>glass</u>	<u>bottle</u>		<u>glass</u>	<u>bottle</u>
Fager's Island Chardonnay Burgundy, France. Winery-Bouchard Aine & Fils Citrus, hints of vanilla, medium bodied, perfect oak influence.	8	29	Fager's Island Bordeaux-Claret Larroque, France. Winery-Chateau des Cedres. Fresh, bright fruit made from merlot, cabernet sauvignon and cabernet franc.	8	29
Fager's Island Blanc de Blanc Sparkling Savoie, France. Winery-Varichon y Clerc. Celebrate with*SPARKLES*! Delicate, tiny bubbles, escaping with each sip.	8	31	Fager's Island Merlot Bordeaux, France. Winery-Château Lauduc Food friendly style, medium bodied, full of cherry and chocolate flavors with a clean finish.	8	29

Rosé

	<u>glass</u>	<u>bottle</u>
Cinsault 2009 `Les Jamelles' Vin de Pays, France. Fresh, fruity, crisp and clean from Southern France.	8	27

White Wines

	<u>glass</u>	<u>bottle</u>
Andeluna Torrontes 2008 Mendoza, Argentina. Aromas of white flowers, jasmine, peach and apricot with a hint of tropical fruit, citrus and spices.	8	28
Basignani Winery Chardonnay 2008 Sparks, Maryland. Bright, luscious pear flavors coupled with wet pebble cleanliness. Maryland's finest wine + Maryland's finest seafood = A local legend!	7	27
Napa Cellars Sauvignon Blanc 2008 Napa Valley, California. Depth of fruit, creamy texture with fine acidity and a mouth filling long clean finish.	8	31
Santi Pinot Grigio "Sortesele" 2009 Delle Venezie, Italy Food friendly style, medium bodied, full of fruit, very fresh and crisp.	8	29
Horton Viognier 2009 Orange County, Virginia From our great neighbor to the south comes this full bodied golden wine with a tantalizingly elusive bouquet and flavors of peach, pear, and apricots.	8	31
Monkey Bay Sauvignon Blanc 2009 Marlborough, New Zealand Refreshing kiwi fruit flavor complimented by a crisp clean dry finish.	7	27
Sterling Chardonnay 2009 Vintners Collection - Central Coast, California Very smooth with excellent balance of butter and oak.	9	32
Willamette Valley Vineyards Riesling 2009 Willamette Valley, Oregon Fresh citrus aromas with tropical fruit flavors.	7	27
Pighin Pinot Grigio 2009 Friuli, Italy Pale color with copper reflections. Delicate nose with hints of pear. Harmonious flavors with good balance and a lasting finish.	9	34
Chateau Coustaut Bordeaux Blanc 2009 Graves, France Exceptional shellfish wine, bright fantastic fruit with a very clean finish.	9	32
Frog's Leap Chardonnay 2009 Napa Valley, California Food friendly Napa fruit. Rich, elegant and lightly oaked.	12	45

Red Wines

	<u>glass</u>	<u>bottle</u>
Barossa Jack Shiraz 2008 Estate Grown. Barossa Valley, Australia Massive fruit accentuated by full bodied flavors of plums and licorice with a lingering fruity finish.	11	42
Schug Cabernet Sauvignon 2007 Sonoma, California Well balanced fruit and oak with a clean lingering finish.	12	46
Acacia Pinot Noir 2008 Carneros, California Full bodied, mouth filling, fresh cherry fruit with a clean silky finish.	11	43
Aromo Carmenere 2008 Colchagua Valley, Chile Rich fruit flavors of plum and blackberry with a hint of spice.	8	29
Beaujolsais Château de La Chaize 2008 Brouilly, France. This medium bodied red wine is filled with bright red fruit flavors and a touch of spice.	8	28
Cline Ancient Vines Zinfandel 2009 Contra Costa County, California. 80 to 100 year old vines produce this wine with bright fruit, elegance, finesse, and balance.	8	31
Cloudline Pinot Noir 2008 Oregon. This wine is deep ruby red, soft and round with a delightful core of cherries and red fruits.	9	35
Capestrano Montepulciano de Abruzzo 2008 Abruzzo, Italy Mouth filling fruit, well structured body with a silky finish.	7	27
Rosenblum Cellars Zinfandel 2007 Sonoma, California. Cherry and blackberry fruit along with light spices blended effortlessly in this fine offering.	8	29
Liberty School Cabernet Sauvignon 2008 Paso Robles, California Bright ruby red color, intense ripe fruit with mellow spices.	8	29
Benziger Family Winery Merlot 2006 Sonoma County, California. Lush, rich and full bodied red balanced by ripe fruit and soft tannins.	9	33
Doña Paula Malbec 2009 Estate Bottled. Mendoza, Argentina Rich fruit, full bodied and toasty. A model of purity and balance.	8	29
Sequoia Grove Cabernet Sauvignon 2007 Napa Valley, California. Serious California cabernet. Seamlessly smooth. Big fruit and toasty taste.	15	57

Wines by the glass are a six ounce pour. If the vintage listed is not available, the next best vintage will be presented.

Over 500 additional wines by the bottle are on our proprietor's list. ASK YOUR SERVER. Alcohol-free wines are available.

ESTABLISHED 1975 • SUNSETS INCLUDED



fager's
island

OCEAN CITY, MARYLAND
BEACH BARS & CASUAL FINE DINING