

## Appetizers

All appetizers are  $\frac{1}{2}$  price from 3:30-6 daily

### BE HAPPY

**STEAMED CLAMS** - A dozen Littleneck Clams steamed with

Garlic butter & fresh basil \$9.95

**STEAMED MUSSELS** - Mussels with garlic butter & fresh basil \$9.95

**STEAMED SHRIMP** -  $\frac{1}{2}$  pound of old bay seasoned jumbo shrimp served with cocktail sauce \$9.95

**JERK CHICKEN or SHRIMP** - Your Choice of Jamaican grilled Chicken or Shrimp served with Honey Mustard \$9.95

**FRIED LOBSTER TAIL** - 4 oz. Coldwater tail flash fried served with drawn butter, wasabi soy & Horseradish Sauce. \$12.95

**PEPPER CRAB BALLS** - 3 Lump Crabmeat & Banana Pepper balls fried and served with tartar sauce \$8.95

**STUFFED BABY BELLA MUSHROOMS** - Marinated baby portabella Mushrooms Filled with Crab Lobster Imperial, Topped with roasted red pepper and jack cheese \$9.95

**FRIED CALAMARI** - Lightly breaded calamari, fried and served with wasabi soy dipping sauce \$8.95

**SAUTEED CALAMARI** - Calamari sautéed in fresh Garlic & white wine served with wasabi soy dipping sauce \$8.95

**SCALLOPS n BACON** - Bay scallops wrapped in bacon and fried served with cocktail sauce \$9.95

**CAJUN FIRECRACKERS** - Spice breaded crawfish fried and served with red hot dipping & creamy cucumber sauce \$9.95

## SOUPS, SALADS & SANDWICHES

**CRAB BISQUE** - One of Our House Specialties Cup \$4.95 / Bowl \$5.95

**MARYLAND CRAB** - Traditional Spicy Maryland Crab Soup. Cup \$4.95 Bowl \$5.95

**OYSTER STEW** - Classic family recipe Cup \$4.95 Bowl \$5.95

**PAYNTER'S CHILI** - Junior Chef's Specialty Yummy not too Spicy Cup \$4.95 Bowl \$5.95

**FRENCH ONION** - Classic French Onion topped with Swiss cheese & Croutons BOWL ONLY \$5.95

**COTTON BAY PINEAPPLE & GIN** - Served Cold a Bahaman favorite Cup \$4.95 Bowl \$5.95

### SANDWICHES

#### CRAB CAKE

EASTERN SHORE STYLE CAKE SERVED WITH FRIES & TARTAR \$10.95

#### GRILLED CHICKEN

8 OZ. BONELESS BREASTS WITH YOUR CHOICE OF SAUCE SERVED WITH FRIES \$9.95

#### BURGER

1/2 POUND ANGUS BURGER WITH TOMATO LETTUCE & ONION SERVED WITH FRIES \$8.95

**CAESAR** - Tossed romaine, fresh grated parmesan, croutons with a classic Caesar dressing \$8.95 Family Style \$12.95 (add blackened chicken or shrimp for \$6)

**BERRY SALAD** - House specialty with tossed romaine, strawberries, blackberries, raspberries, Cucumber & Sweet red onion tossed with delicious and sweet poppy seed dressing \$8.95 Family Style \$12.95

**TOMATO MOZZARELLA & BASIL** - Garden grown tomato, fresh mozzarella and basil \$8.95

**FOREST** - Tossed field greens with pine nuts, candied walnuts, dried cherries and cranberries, feta cheese Served with a homemade raspberry dressing \$8.95 Family Style \$12.95

**OCEAN** - Seared Tuna bites over Arugula with tomatoes red onion & fresh grated parmesan with a spicy wasabi dressing \$12.95

**Colossal Cocktail** - Colossal Crab meat, Jumbo Shrimp & Lobster tail served in a Catcher's Chiller with Old Bay and Cocktail Sauce. \$15.95

## DINNER ENTREES

**ROAST PRIME RIB** - A 14 oz. Queen Cut of Aged Angus Beef slow Roasted. Served with Potato Choice and Vegetable \$20.95 - ADD 3 Jumbo Fried Shrimp (\$4) - Broiled or Fried Crab Cake (\$6) **4 oz. Coldwater Lobster Tail** (\$8)

**FISH BOARD- CHECK WITH YOUR SERVER FOR TODAY'S CATCH!**

**NEW YORK STRIP STEAK**- A 12 oz. Prime Beef Cut Char grilled to order sautéed mushrooms Served with Potato Choice and Vegetable (not responsible for well done) 24.95

**STEAK JAMAICA** - Sliced beef marinated in jerk and island spices served over Mashers with Vegetable \$19.95

**MEATLOAF** - Grandma's recipe topped with Sweet Tomato Glaze and gravy served over Mashers with Vegetable \$12.95

**CHIPOTLE BBQ chicken or shrimp**- Your choice of our Boneless Breast chicken filets or Jumbo Shrimp sautéed with our own CHIPOTLE Bar B Q sauce served over mashers with Vegetable \$16.95

**ORANGE GINGER chicken or shrimp**- Your choice of our Boneless Breast chicken filets or Jumbo Shrimp sautéed with our own SWEET ORANGE GINGER sauce served over wild rice with vegetable \$16.95

**HONEY SALMON**- Finger cut salmon steak flat grilled served with a honey pecan Dijon glaze Served with Potato Choice and Vegetable \$17.95

**FLOUNDER** - Generous filet of flounder your choice

**STUFFED FLOUNDER**- Generous filet of flounder your choice fried or broiled Served with Potato Choice and Vegetable \$14.95

**CATCHER'S CRAB & LOBSTER IMPERIAL**- House specialty Served with Potato Choice and Vegetable \$17.95

**Melanie's SEAFOOD MEDLEY** - Broiled Medley of a crab cake, Sea scallops, jumbo shrimp, and yellowtail flounder Served with Potato Choice and Vegetable \$24.95

**FRIED SEAFOOD COMBO** - A fried combination of a crab cake, Sea scallops, jumbo shrimp, and yellowtail flounder Served with Potato Choice and Vegetable \$24.95

**CRABCAKES** - A 4 oz. mixture of Jumbo Lump and Lump Crabmeat No fillers, classic eastern shore spiced Served Broiled or Fried Served with Potato Choice and Vegetable One 16.95 ....Two 19.95

**TWIN LOBSTER TAILS** - Two 4 oz. cold water Lobster Tails broiled And Served with melted butter Served with Potato Choice and Vegetable \$24.95

**STUFFED SHRIMP**- Five Jumbo Shrimp topped with crab & lobster imperial & lobster cream sauce Served with Potato Choice and Vegetable \$21.95

**LOBSTER ELIZABETH** - Lobster over fettuccini blended with our tomato basil cream sauce served with Chef's Vegetable \$21.95

**THAI SHRIMP & SCALLOPS** - Jumbo shrimp & bay scallops sautéed with green onions and wild mushrooms in a spicy red Thai sauce served over Wild Rice with a vegetable \$21.95

**FRIED JUMBO SHRIMP** - Seven Jumbo Gulf Shrimp, lightly breaded, fried, served with a Traditional Cocktail Sauce with Potato Choice and Vegetable \$17.95

**FRIED OYSTERS** - Generous portion of oysters, lightly breaded, fried, served over mashers with a creamy sauce with Vegetable \$17.95

**SEAFOOD NEWBURG** - Shrimp, Scallops & Lump Crabmeat in a creamy Newburg sauce served over fettuccini pasta with Chef's vegetable \$19.95

**SAUTEED SCALLOPS**- ½ pound of scallops sautéed with red onion, honey roasted pecans, scallions, mushrooms, and garlic finished in chardonnay butter sauce Served with Potato Choice and Vegetable \$17.95

**SAUTEED SOFTSHELLS**- 2 large soft shell crabs pan sautéed with eastern shore spices Served over mashers with Vegetable \$17.95

**SPICY MUSSELS MARANARA** - Classic recipe spicy marinara and plentiful mussels served over fettuccini pasta with Chef's Vegetable \$16.95

**STEAMED ALASKAN SNOW LEGS** - 1 1/2 Pounds of Alaskan Snow Crab Legs steamed served with drawn butter Served with Potato Choice and Vegetable \$24.95

**STEAMED ALASKAN KING CRAB LEGS** - 1 1/2 Pounds of Alaskan KING Crab Legs steamed served with drawn butter Served with Potato Choice and Vegetable \$24.95

**WHOLE LOBSTER** - 1 1/2 Pound MAINE Lobster steamed served with drawn butter Served with Potato Choice and Vegetable market price

## **SPECIALITY MARTINIS**

All Served with a "chiller" for an Instant Refill

\$9.00

### **ISLAND TROPICAL**

Grey Goose Vodka, Peach Schnapps, and Pineapple Juice with a splash of Orange Garnished

With Fresh Pineapple

(Step one of the Program)

### **CHOCOLATE FRANGELICA**

Grey Goose Vodka, Frangelica, Baileys Irish Cream

Garnished with Chocolate and Chocolate Shavings

### **CARMEL APPLETINI**

Grey Goose Vodka, Apple Pucker, and Something Bubbly

In a carmel coated glass

### **CATCHERS COSMO**

Grey Goose L'Orange, Lime, and Splash of Cranberry

Garnished with an Orange & Lime

### **CATCHERS X-RATED MARTINI**

XRATED Liquor blend mango puree and something secret

### **CATCHERS LIQUID LAPDANCE**

Absolut Vodka, Coconut Rum, Raspberry liqueur

And Pineapple (Please keep your hands to yourself)

### **WATERMELON MARTINI**

Absolut Vodka Watermelon Pucker and

Watermelon balls

## **BEERS AND BEVERAGES**

**\$2 BEER AND ½ PRICE WINE EVERYDAY FROM 3:30-6**

MOOSEHEAD \* BUDWEISER \* MILLER LITE \* COORS LITE \* BUD LIGHT \* MICHELOBULTRA \*

O'DOULES (NON-ALCOHOLIC) \$3.75

SAMUEL ADAMS \* BECKS DARK \* RED STRIPE \* GROLSH \* YUENGLING\* CORONA \*

CORONA LIGHT \$4.25

PEPSI \* DIET PEPSI \* SIERRA MIST \* A & W ROOT BEER\* MOUNTAIN DEW \*ICED TEA

\* RASPBERRY ICED TEA \* PINK LEMONADE

### **WHITE Wines**

\*MONKEY BAY Sauvignon Blanc (New Zealand) \$6.50 Glass \$25.00 Bottle

Kendall Jackson Vintner's Chardonnay (California) \$8.00 Glass \$27.00 Bottle

\*3 BLIND MOOSE Chardonnay (California) \$6.50 Glass \$25.00 Bottle

Luna Di Luna Chardonnay/Pinot Grigio (Italy) \$6.00 Glass \$22.00 Bottle

\*COVEY RUN RIESLING (Washington YUM!!) \$6.00 Glass \$23.00 Bottle

Cavit Pinot Grigio (Italy) \$7.00 Glass \$26.00 Bottle

### **BLUSH WINES**

\*Beringer White Zinfandel (California) \$5.50 Glass \$24.00 Bottle

### **RED WINES**

\*3 BLIND MOOSE CABERNET (California) \$6.50 Glass \$25.00 Bottle

Luna Di Luna merlot / cabernet (Italy) \$6.00 Glass \$22.00 Bottle

SANTA EMA Merlot (Chile) \$6.00 Glass \$24.00 Bottle

Rex Goliath Pinot Noir (California) \$6.00 Glass \$24.00 Bottle

Black Swann Shiraz (Australia) \$6.00 Glass \$23.00 Bottle

SANTA EMA Merlot (Chile) \$6.00 Glass \$24.00 Bottle

Rex Goliath Pinot Noir (California) \$6.00 Glass \$24.00 Bottle

Black Swann Shiraz (Australia) \$6.00 Glass \$23.00 Bottle

Wild Horse Pinot Noir (California) \$12.00 Glass \$45.00 Bottle

House Chard Zin & Cab available \$5.00 glass