

Oysters :

- Chincoteague's – Kinsale., Va. \$2/per
Powder Points – Duxbury, Mass. \$3/per
Raspberry Points – Hope River, Canada. \$3/per
Salt Ponds – Judith Point, Rhode Island. \$3/per
The Sampler: (8) - 2 of each \$18 / (12) 3 of each \$28



Crab Centerpiece – 1lb. of Fresh Jumbo Lump – Dusted with Old bay.
- Served with Crackers & Cocktail & Old Bay tartar. \$42 (GF)

Soups:

- Maryland Crab – Classic Tomato & Vegetable - Blue crab – Cup \$6 / Bowl \$9 (GF)
Cream of Crab – Silky, Creamy & Crabby! – Cup \$8 / Bowl \$11
½ & ½ - Cup \$7 / Bowl \$10

Small Plates:

- BJ's Seafood Skins – Baked Potato Skin (4) - Creamy blend of Crabmeat, Shrimp, Scallops. Cheddar Jack cheese. \$16 (GF)
Steamed Shrimp – ½ lb. Texas Brown Shrimp. Served with Sweet Onions & Cocktail sauce \$14 (GF)
Sesame Seared Tuna Nachos – Rare "Ahi" Tuna, Wontons, Seaweed Salad, Red Chili Aioli, Asian BBQ & Cusabi Drizzle \$18
Thai Chicken Tenders – Crispy Tenders – Tossed in a Sweet Thai Chili sauce – Sesame & Scallion garnish \$12
Crispy Lobster Tails (2) – Lightly breaded & Flash Fried cold water tails – Asian BBQ & Old Bay Tartar dipping sauces \$29
Seared Diver Scallops – Pan Seared Diver Scallops over a Caramelized Red Onion & Bacon Jam. \$18 (GF)
Crispy Fried Oysters – Hand Breaded Local Oysters (4) - Cocktail Sauce . \$18

Salad Plates:

- The Caesar Salad – Chopped Romaine tossed in Roasted Garlic Caesar Dressing – Shaved Parmesan & Croutons \$8/\$12
Asian Tuna Salad – Sesame Crusted Seared Tuna, Diced Pear, Cucumber, Tomato, Red Onion over Mixed greens
- Cucumber Wasabi drizzle & Wonton garnish. \$18
Blue Heron Oyster Salad – Romaine & Mixed Greens, Tomato, Cucumber, Egg, Roasted Corn, Red Onion, Shaved Parm & Bacon.
Tossed in our Louie dressing. Topped with Crispy Hand Breaded Oysters. (4). \$22
Wedge Salad – Romaine Hearts, Blue Cheese dressing, Tomato, Bacon & Stilton Blue Cheese crumbles \$12 (GF)

Salad Add-Ons: (Must be ordered with Salad or Entrée)

Scallops \$12, Fried Oysters \$12, Seafood Salad \$14, Grouper \$10, Crab Cake \$14, Seared "Ahi" Tuna \$9, Grilled Shrimp \$10 or Chicken \$8

Sandwiches: Served with your choice of: Kettle Chips, Cole Slaw or Cucumber & Onion Salad - Add Skin On French Fries \$1

- "Bird is the Word!" – Crispy Buttermilk Chicken Breast, Siracha Mayo Slaw & Pickles – Toasted Roll \$18
Heron Seafood Salad – Creamy blend of Shrimp, Scallop, Crab & Old Bay on a Toasted Roll - Let & Tom. \$18
Meatloaf Sammich – Warm Meatloaf, Melted Cheddar, Crispy Onions, Meatloaf glaze on Toast Points \$16
Crab Cake – Broiled Lump Crab Cake, Let & Tom., Old Bay Tartar. Served on Toasted Roll \$22
Fried Oyster Po'boy – Hand Padded Oysters served on a toasted French Bread Roll. Red Chili Aioli garnish \$18
The Jive Chicken – Pan-Fried Fresh Chicken Breast, Bacon, Melted Cheddar. Toasted Roll & Honey Mustard \$16
Blackened Grouper BLT – Seared Grouper on Toasted roll - Crispy Bacon, Let, Tom & Old Bay Tartar \$18

* Sauces served on the side – Except for Bird is the Word *

Big Plates: - Served with Starch & Vegetable of the day.

Crab Cakes - Lump Blue Crab Cakes (Single or Twin) - Old Bay Tarter \$24 / 34 (GF)

Filet Fenwick - Seared 6 oz. Center Cut Fillet, Stilton Blue Cheese Crusted - Tawny Port Wine demi-glaze. \$36

Twin Lobster Tails (5oz.) - Two 5oz. Cold Water Lobster tails - Broiled & Served with Drawn Butter \$42 (GF)

Surf & Turf - Seasoned & Seared 6oz. Filet & Broiled Lobster Tail (6oz.) with Butter \$49 (GF)

Steak & Cake - Seasoned & Seared 6oz. Filet & Broiled Crab Cake - Old Bay Tartar \$42 (GF)

Crispy Buttermilk Chicken - Crispy Chicken Breast, Old Bay & Hot Honey drizzle. \$19

"Mom's" Meatloaf - Warm Meatloaf, Melted Cheddar Jack, Crispy Onions, Meatloaf glaze \$18

Pop Pop's Grilled Shrimp - Jumbo Shrimp (8) - Seasoned & Grilled - Served with Drawn Butter. \$26 (GF)

Pan Seared Grouper - Seasoned & Seared - Served with a Saffron, Shitake, Roasted Corn & Crab sauce \$28

Bone-In Pork Chop - Grilled Prime Chop - Apricot & Horseradish glaze & topped with Crispy Onions \$35

Flash Fried Oysters (5) - Hand breaded local oysters - Served with Cocktail sauce \$25

Seared Diver Scallops (6) - Pan seared - Garnished with a Bacon & Onion Jam - Balsamic reduction drizzle \$26 (GF)

Sides:

Starch of day \$4

Skin On French Fries (Frites) \$4

Vegetable of the Day \$4

Shredded Cole Slaw \$3

Cucumber & Onion Salad \$3

Side House Salad \$6

Side Caesar Salad \$8

Desserts: \$9

Warm Apple Snickerdoodle Pie *

Molten Lava Cake Sundae - Caramel & Chocolate drizzle. Whipped Cream \$10

Peanut Butter Pie *

Carrot & Pineapple Cake *

Add Ice Cream "Ala Mode" \$2.00

* From Sweet Checks (Rock Hall)

Kids Meals: (10 & Under only!)

* Served with choice of Side *

Crispy Chicken Strips \$8,

PBJ \$5

Grilled Cheese \$6

Crab Cake \$14

"The Spalding" - You'll get nothing & like it!



(GF) - Notes **Gluten Free** - served on some items w/o Bread, Crispy Onions, Crackers, Croutons, Sauces, Etc.