



Carry Out Menu

410-745-FISH



SHELL RECYCLING
ALLIANCE | SRA
OYSTER RECOVERY PARTNERSHIP



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402 South Talbot Street • PO Box 771 • St. Michaels, Maryland



Appetizers

Blackened Tuna Bites 17
seared yellowfin tuna served with choice of horseradish ranch and ginger soy dipping sauce

^{GF} **Day Boat Scallops (5) 16**
wrapped in bacon with hollandaise sauce

Fried Oysters 16
fried local oysters with a spicy remoulade and tarter sauce

Lobster Mac and Cheese 25
New England lobster, Chapel's County Creamery cheddar, elbow macaroni

^{GF} **Crab Dip 16**
lump crabmeat, blended cheeses, water crackers

^{GF} **Oysters Awful (5) 15**
baked oysters topped with chorizo, jalapeno and smoked gouda cheese

Jumbo Lump Crab Balls (4) 19
miniature version of our crab cakes, broiled, homemade tartar

^{GF} **Shrimp & Grits 13**
grilled bbq shrimp with cheesy grits



Soups

^{GF} **Maryland Crab Soup 7**
Blue Crab, fresh vegetables, tomato broth, JO spice

^{GF} **Webb's Island Clam Chowder 7**
clam broth base, local farm raised clams, fresh vegetables

Lobster Bisque 10
New England lobster, sherry, cream



Salads

^{GF} **House Salad 9**
mixed greens, cherry tomatoes, cucumber, sweet red onion, honey vinaigrette dressing

^{GF} **Caesar Salad 9**
crisp romaine, croûtons, shredded parmesan cheese, caesar dressing

^{GF} **Seasonal Salad 10**
spring mix with figs, dried cranberry, candied walnuts, goat cheese, maple balsamic vinaigrette 10

Add your favorite

^{GF} **Tuna 10**
Grilled or Blackened

Grilled Shrimp 9
Shrimp Salad 10
Fried Oysters 10

Chicken 7
Grilled or Blackened



Sides

^{GF} **French Fries 5**

^{GF} **Fresh Fruit 5**

^{GF} **Fresh Vegetable of the Day 5**

^{GF} **Homemade Cole Slaw 3**

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Sandwiches

Served with french fries



Angus Burger 12

grilled 8oz. burger, served with lettuce, tomato, onion, choice of cheese

Angus Hot Dog 8

grilled 1/4lb. All-American

Grilled Mahi Taco (2) 17

crispy cabbage, pico de gallo, fresh crema

Blackened Ahi Tuna Taco (2) 17

served with crispy cabbage, grilled pineapple salsa, wasabi cream sauce

Shrimp Salad 15

fresh gulf shrimp, mayo, celery, JO spice

Oyster Po'Boy 18

lightly battered plump local oysters, golden fried, shredded lettuce, tomato, spicy cajun remoulade

Fish & Chips 16

beer battered cod, golden fried, malt vinegar served without bread

Grilled Chicken Breast 12

chipotle marinade, avocado mayo, bacon, provolone cheese, crispy fried onions

Classic Reuben 12

Boars Head corned Beef, thousand island dressing, sauerkraut, swiss, rye

French Dip 14

shaved medium rare prime rib on a toasted hoagie roll, swiss cheese, caramelized onion and au jus

Jumbo Lump Crab Cake 22

local Maryland jumbo lump broiled, served with lettuce, tomato and homemade tartar

Lobster Roll 25

classic New England lobster roll,

Lobster Reuben 25

New England lobster, thousand Island dressing, sauerkraut, swiss, rye



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