

## Small Plates

**Fried Calamari** (c) ... 10.00  
san marzano tomato sauce, remoulade

**Shrimp Cocktail** (g) ... 15.00  
house-made cocktail sauce

**Chicken Wings** (g\*) ... (6) 7.00 ... (12) 14.00  
celery, bleu cheese, buffalo sauce

**Deviled Eggs** (g) ... (3) 5.00 ... (6) 9.00  
sweet pickle, mustard, bacon

**Maryland Oysters on the Half Shell** ... (6) 12.00 ... (12) 21.00  
mignonette, lemon & cocktail sauce

**Oysters Rockefeller** ... (4) 12.00  
spinach, parmesan, pernod

**Rod 'N' Reel Crab Balls** (c) ... 15.00  
house-made tartar sauce

**Chesapeake Hot Crab Dip** (g\*) ... 15.00  
gruyere, parmesan, spinach, pretzel bread

**Cheese or Pepperoni Flatbread** ... 11.00  
mozzarella, provolone, parmesan, san marzano tomato sauce

**Margherita Flatbread** ... 12.00  
mozzarella, roma tomatoes, basil, garlic, olive oil, parmesan

**Crab or Shrimp Flatbread** ... 14.00  
blue crab or gulf shrimp, roma tomatoes, mozzarella, parmesan, san marzano tomato sauce

## Soups & Salads

*all salads can be made gluten free w/ the omission of croutons*

**Chef's Soup of Yesterday** ... cup 4.00 ... bowl 5.00

\*\*cup 2.50 ... bowl 3.50  
(cause it's always better the second day)

**Cream of Crab Soup** ... cup 6.50 ... bowl 7.50

**Maryland Crab Soup** (g) ... cup 6.00 ... bowl 7.00

**Half 'N' Half** ... cup 6.50 ... bowl 7.50  
a calvert county favorite

**Crab & Shrimp "Wedge" w/ Green Goddess Dressing** (g) ... 16.00  
jumbo lump crab, gulf shrimp, iceberg, olives, hard cooked eggs, tomatoes

**Rod 'N' Reel Salad** (v,g) ... 7.00 ... \*\*5.50  
iceberg, romaine, cucumbers, peppers, tomatoes, red onions, choice of dressing

**French Style Tuna Salad** (g) ... 14.00  
sushi grade tuna served rare, potatoes, tomatoes, hard cooked eggs, kalamata olives, french green beans, pesto, tapenade

**Chopped Spa Salad** (g, v minus the bacon) ... small 6.00 ... full 11.00  
iceberg, romaine, green beans, cucumbers, tomatoes, red onions, avocado, red peppers, bacon, choice of dressing

**Spinach Salad** (v) ... small 6.00 ... full 11.00  
strawberries, red onions, spiced pecans, fresh oranges, house-made french dressing

**Caesar Salad** ... 8.00  
romaine, parmesan, croutons, creamy house-made Caesar dressing

<i>add to any salad</i>	<b>chicken</b> ... 5.50 <b>salmon</b> ... 11.50 <b>scallops</b> ... 13.00 <b>grilled or blackened shrimp</b> ... 13.00
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## Main Selections

**Filet Mignon** (g\*) ... 35.00  
8oz. filet, mashed potatoes, seasonal vegetables, cabernet mushroom reduction

**New York Strip** (g\*) ... 32.00 ... \*\*26.00  
grilled strip, mashed potatoes, seasonal vegetables, cabernet mushroom reduction

**Slow Roasted Half Chicken** (g) ... 20.00 ... \*\*15.00  
semi-boneless chicken, a rustic cheddar bread pudding, seasonal vegetables, rosemary chicken sauce

**Angel Hair Pasta** ... 15.00  
san marzano tomato sauce, parmigiano reggiano

**Rod 'N' Reel Crab Cake** (c) ... single 24.00 ... double 36.00  
tartar, macaroni & cheese, cole slaw

**Rockfish Crab Imperial** (cg) ... 31.00 ... \*\*26.00  
our signature crab imperial blend atop local rockfish, mashed potatoes, seasonal vegetables & lemon butter

**Mariner's Platter** (cg) ... 33.00  
crispy flounder, shrimp, scallops, oysters, crab balls, macaroni & cheese, cole slaw

**Lobster** (cg) Fresh Whole Live Maine from our tank ... (Market Price)

**Cold Water Tail** ... 32.00  
mashed potatoes, seasonal vegetables, lemon butter

**Grilled Atlantic Salmon** ... 25.00 ... \*\*19.00  
sweetcorn & bacon bread pudding, wilted spinach, lemon butter

**Fried Shrimp** ... 20.00  
hand breaded, fried, house-made cocktail sauce, macaroni & cheese, cole slaw

**Stuffed Shrimp** (g) ... 27.00 ... \*\*21.00  
our signature crab imperial blend atop gulf shrimp, mashed potatoes, seasonal vegetables

**Count Oysters** ... 23.00  
hand breaded, fried, house-made cocktail sauce, macaroni & cheese, cole slaw

**Linguine with Clams** (g\*) ... 22.00 ... \*\*16.00  
freshly steamed clams tossed w/ linguini in garlicky white cream sauce, crusty garlic bread

**Seafood Norfolk** (g) ... 29.00  
sautéed crab, gulf shrimp & scallops, garlic white wine butter sauce, mashed potatoes, seasonal vegetables

**Baked Crab Imperial** (g) ... 29.00  
our original recipe since 1946, crab folded into imperial sauce, mashed potatoes, seasonal vegetables

**Fish & Chips** ... 20.00 ... \*\*15.00  
beer battered cod, seasoned fries, cole slaw

**Oven Baked Cod** ... 17.00  
mashed potatoes, collard greens, blistered tomato relish, lemon butter

<b>Sides</b>	stewed tomatoes (g) .... 3.00	sweet potato fries ....4.00
	vegetable of the day ..... 3.00	collard greens .....3.00
	macaroni & cheese ..... 3.00	seasoned fries .....3.00
	mashed potatoes (g) .... 3.00	cole slaw (g) .....2.50

## Handhelds

*all served w/ choice of cole slaw or seasoned fries*

**Turkey Sandwich** ... 10.00  
roast turkey, lettuce, tomato, bacon, mayo, your choice of bread

**French Dip** ... 13.00  
prime rib soaked in au jus, swiss on a soft roll

**Crab Reuben** ... 20.00  
jumbo lump crab, tossed with thousand island dressing, swiss cheese, sauerkraut, jumbo seeded rye bread

**Fish Tacos** ... 11.00  
seared white fish, cilantro crema, pico de gallo, queso fresco, shredded cabbage, salsa, flour tortillas

**Hamburger** ... 12.00  
half pound brisket and short rib blend patty  
add: (1.00 each)  
cheese • caramelized onions • sautéed mushrooms • bacon  
avocado • fried egg

**Crab Cake Sandwich** ... 20.00  
jumbo lump crab cake, lettuce, tomato, house-made tartar, brioche bun

**Monterey Jack Chicken Sandwich** ... 14.00  
grilled or fried chicken breast, shredded iceberg, tomato, bacon, monterey jack cheese, ranch dressing, brioche bun

**Po Boy** ... 15.00  
fish, shrimp or oysters, lettuce, tomato, remoulade sauce, soft roll

<b>Express Lunch</b> <i>11:00 am to 3:00 pm</i>	<b>Half Turkey Sandwich, Choice of Bread</b> ... 10.00 cup of chef's soup of yesterday, upgrade to crab ... 2.00
	<b>Half Bacon, Lettuce &amp; Tomato Sandwich, Choice of Bread</b> ... 10.00 cup of chef's soup of yesterday, upgrade to crab ... 2.00

## Bill Gideon, Executive Chef

**\*\*early bird pricing available 3:00-5:00 pm**

No Substitutions. We are dedicated to bringing you the freshest local ingredients.  
Our thanks to our local watermen, farmers and businesses that bring us the best Maryland can offer.  
A standard 18% gratuity will be added to all parties of six or more.

**c - Chesapeake Bay Classic • g - Gluten Free • g\* - Gluten Free, upon request • v - Vegan • v\* - Vegan, upon request**

Some items are served raw or undercooked.

Consuming raw or undercooked animal products may increase your risk of foodborne illness, especially if you have certain medical conditions.

To make a reservation for parties of 25 or more and inquiries regarding private events, please contact our Sales & Catering Department at 410.286.2110



## Wine

### RED

Sterling “Vintners Collection”, Pinot Noir, *Carneros, CA*  
 ... 10 glass/37 bottle  
 Talbott “Kali Hart”, Pinot Noir, *Monterey, CA* ... (bottle only) 46  
 19 Crimes Shiraz, *Australia* ... 8 glass/29 bottle  
 Josh Cellars Merlot, *Lake County, CA* ... 8 glass/29 bottle  
 Rodney Strong, Merlot, *Sonoma, CA* ... (bottle only) 35  
 Don Miguel Gascon, Malbec, *Mendoza, Argentina*  
 ... 8 glass/29 bottle  
 Apothic, Red Blend, *Central Valley, CA* ... 8 glass/29 bottle  
 Stonypoint, Cabernet, *San Luis Obispo, CA* ... 9 glass/33 bottle  
 Hess “Shirttail Creek”, *Cabernet, Napa, CA* ... 14 glass/53 bottle  
 Cakebread, Cabernet, *Napa, CA* ... (bottle only) 150  
 Silver Oak, Cabernet, *Napa, CA* ... (bottle only) 165  
 Far Niente, Cabernet, *Napa, CA* ... (bottle only) 200  
 Mark West Pinot Noir, *Acampo, CA* ... 8 glass/32 bottle

### HOUSE

Pinot Grigio, Chardonnay, White Zinfandel,  
 Merlot, Cabernet Sauvignon ... 7

### SPARKLING

Freixenet “Cordon Negro”, Cava, *Catalonia, Spain*  
 ... 9 glass/33 bottle  
 La Marc, Prosecco, *Treviso, Italy* ... 10 glass/37 bottle  
 Moet & Chandon, Brut Champagne, *France* ... (bottle only) 85  
 Dom Perignon Champagne, *France*... (bottle only) 250

### WHITE

Mirassou, Moscato, *California* ... 7 glass/25 bottle  
 Bonterra, Sauvignon Blanc, *Mendocino & Lake, CA*  
 ... 9 glass/33 bottle  
 Matua, Sauvignon Blanc, *Marlborough, Australia*  
 ... 8 glass/29 bottle  
 Gabbiano, Pinot Grigio, *Friuli-Venezia, Italy* ... 7 glass/25 bottle  
 Santa Margarita, Pinot Grigio, *Trentino, Italy* ... (bottle only) 58  
 Torresella, Pinot Grigio, *Veneto, Italy* ... 9 glass/33 bottle  
 William Hill, Chardonnay, *Central Coast, California*  
 ... 8 glass/29 bottle  
 Laguna Ranch, Chardonnay, *Russian River Valley, CA*  
 ... 12 glass/45 bottle  
 Beringer White, Zinfandel, *California* ... 6 glass/21 bottle  
 Pighin “Friuli” Pinot Grigio, *Italy* ... 8 glass/32 bottle

## Classic Cocktails

**Negroni** ... 10  
 Bombay Sapphire, sweet vermouth, Campari, orange zest  
**Manhattan** ... 10  
 Woodford Reserve, vermouth, bitters  
**Old Fashioned** ... 10  
 Sagamore Rye, simple syrup, orange bitters  
**Side Car** ... 10  
 cognac, lemon juice, triple sec

**Mojito** ... 10  
 Bacardi, mint, lime, sugar  
**Lemon Drop Martini** ... 10  
 Deep Eddy Lemon, triple sec, sugar, lemon  
**Gimlet** ... 10  
 Bombay Sapphire, lime, agave, basil leaf garnish  
**Paloma** ... 10  
 Patron, lime, grapefruit, club soda, sugar

## Desserts

**Crème Brulee** ... 8  
**House-Made Bread Pudding** ... 8  
 raisins, vanilla sauce  
**New York Style Cheesecake** ... 8  
 classic or with fresh strawberries  
**Apple Crisp** ... 8  
 granny smith apples, raisins, vanilla ice cream, caramel sauce  
**Chocolate Lava Cake** ... 8  
 flourless chocolate cake, warm liquid center,  
 vanilla bean ice cream, raspberries

**Seasonal Berries** ... 8  
 with crème anglaise  
**Hot Fudge Ice Cream Cake** ... 8  
 vanilla ice cream, pound cake, chocolate fudge  
**Fresh Strawberry Ice Cream Cake** ... 8  
 vanilla ice cream, pound cake, strawberries  
**Smith Island Cake** ... 8  
 Maryland state favorite  
**Ice Cream** ... 6  
 vanilla, chocolate, strawberry

## Chef's Biography

William “Bill” Gideon was appointed as our Resort Executive Chef in August 2018.

He has had a storied career with 37 years of culinary experience. Chef Gideon has cooked for the Clinton's, King Hussein and Queen Rania of Jordan, Prince Charles and Princess Diana, Sylvester Stallone and Julia Child. He is a true culinary innovator who prides himself on the belief you're “only as good as what you do tomorrow, not today”.

Chef Gideon oversees the resorts culinary operations and will be assisting with the concept development of our new restaurant venues. His primary objective will be to establish the Rod N Reel as the region's premier destination for dining and events.

Bill has held the position as Executive Chef at the prestigious Seminole Hard Rock Casino in Tampa and the famed Coral Beach and Tennis Club in Paget, Bermuda. Additionally, he has worked for Four Seasons Hotels and Resorts and has owned his own restaurant. Chef Gideon has been nominated for many prestigious awards including the James Beard Foundation as Top Hotel Chef.