

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>	<p>chicken ... 5.50</p> <p>salmon ... 11.50</p> <p>scallops ... 13.00</p> <p>grilled or blackened shrimp ... 13.00</p>
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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
house-made tartar, macaroni & cheese, cole slaw

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

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

Lobster (c,g) 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 ... 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

Sides	stewed tomatoes (g) 3.00	sweet potato fries4.00
	vegetable of the day 3.00	collard greens3.00
	macaroni & cheese 3.00	seasoned fries3.00
	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

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