

# FISH HAWK

## OYSTER BAR

### SMALL BITES

<b>CHESAPEAKE BAY CRAB CAKES</b> avocado relish, chipotle tartar	18
<b>PEEL &amp; EAT CAROLINA SHRIMP*</b> GF drawn butter, roasted lemon, Old Bay aioli	18
<b>CHICKEN WINGS</b> <i>Choice of Sauce</i> MILD. MEDIUM. HOT	12
<b>OLD BAY EDAMAME</b> GF steamed pods and tossed with Old Bay seasoning	11
<b>TUNA POKE*</b> blue fin, stir-fry vegetables, Virginia peanuts, wakame, sweet soy sauce	18
<b>GRILLED STREET CORN ON THE COB</b> GF with Chesapeake Bay Butter and cotija cheese	8

### SALAD BOWLS

<b>FIESTA CHOPPED SALAD</b> GF romaine, tortilla, corn, black beans, avocado, pico de gallo, avocado ranch	12
<b>HOUSE SALAD</b> GF <i>Dug In Farms</i> greens, tomato, cucumber, sprouts, house dressing	7 half 11 full
<b>3 GRAIN BOWL</b> quinoa, barley, farro, baby kale, sweet peppers, baby carrots, lemon vinaigrette	12
<b>CAESAR SALAD</b> GF chopped romaine, pecorino crisps, house croutons, Caesar dressing	12
<i>Add:</i> <b>FRIED OYSTERS</b>	12
<b>ROASTED CHICKEN BREAST</b> GF	10
<b>CAROLINA SHRIMP</b> GF	12

### BASKETS

SERVED WITH OLD BAY-SEASONED FRIES

<b>FRIED OYSTERS</b>	16	<i>Choice of Sauce:</i>
<b>FRIED CAROLINA SHRIMP</b>	18	CHIPOTLE AIOLI
<b>FRIED SOFT-SHELL CRAB</b> (SEASONAL)	18	OLD BAY TARTAR
<b>FRIED CHICKEN TENDERS</b>	14	BBQ
		HONEY MUSTARD
		COCKTAIL SAUCE
		HOT SAUCE

### SANDS

COLESLAW ON SIDE, ADD FRIES FOR 4 (GLUTEN-FREE BREAD AVAILABLE)

<b>CRAB CAKE SANDWICH</b> lettuce, tomato, potato bun, tartar sauce	18
<b>CARTER CREEK CLUB</b> Virginia ham, roasted turkey, provolone, sourdough	14
<b>CHESHIRE FARM BBQ PORK</b> Cheshire BBQ pork, potato bun, slaw	12
<b>THREE CHEESE GRILLED</b> Boursin, swiss and cheddar	11
<b>JOYCE FARMS ROASTED CHICKEN</b> pesto aioli, local sprouts, tomato, mozzarella	14

### BURGERS

COLESLAW ON SIDE, ADD FRIES FOR 4 (GLUTEN-FREE BREAD AVAILABLE)

our burgers are a unique blend of short rib, brisket and ground flank

<b>SIGNATURE BURGER</b> caramelized onions, pecan smoked bacon, cheddar, house sauce	16
<b>BEYOND BURGER</b> plant based patty, soy and gluten-free	16
<b>BUILD YOUR OWN BURGER</b> <i>Choice of Three Toppings</i> ROASTED MUSHROOMS. CARAMELIZED ONIONS. PECAN SMOKED BACON. CHEDDAR. AMERICAN. SWISS. LETTUCE. TOMATO. ONION. JALAPEÑO PEPPERS	16
all burgers come with house sauce upon request	

### OYSTER BAR

3 LOCAL OYSTERS SERVED DAILY

<b>HALF DOZEN OYSTERS*</b> GF	14
<b>DOZEN OYSTERS*</b> GF	26
<b>HALF DOZEN CLAMS*</b> GF	16
<b>LOCAL OYSTER TASTING*</b> GF	14 half dozen 26 dozen

*Oysters Can Be:*

SHUCKED. ROASTED. BROILED OR CORN MEAL CRUSTED & FRIED

*Choice of Sauce:*

JALAPEÑO MIGNONETTE GF	MAUI ONION RELISH GF
SWEET SOY VINAIGRETTE	COCKTAIL SAUCE GF
SALSA VERDE GF	

### CHESAPEAKE BAY BOIL

AVAILABLE AFTER 5PM, SERVES 2 GF

<b>CHESAPEAKE BLUE CRAB</b>	42
<b>CAROLINA SHRIMP</b>	
<b>HAND DUG MARBLE POTATOES</b>	
<b>SWEET CORN</b>	
<b>NORTHERN NECK LITTLENECK CLAMS</b>	

*Includes:*

OLD BAY DRAWN BUTTER. COCKTAIL SAUCE. ROASTED LEMONS

IRVINGTON,  
VIRGINIA

EST — 2019

# We Follow the Fish Hawk..

Another name for the Osprey, the “Fish Hawk” has a notoriously social disposition – migrating in numbers along Virginia’s shore and allowing birds of very different character to nest nearby. They are the natural caretakers of the Chesapeake and they always know the freshest seafood when they see it.

Fish Hawk at the Tides Inn invites birds of all feathers to come together and share in the bounty of our Chesapeake Bay.

## COCKTAILS

<b>SIGNATURE LANCASTER LEMONADE</b> chilled vodka, limoncello, Northern Neck Ginger Ale, fresh squeezed lemon, garnished with lemon balm	14
<b>SOUTH OF MANHATTAN</b> our signature Tides Inn John J. Bowman bourbon, sweet vermouth, touch of cherry	14
<b>DARK &amp; STORMY</b> Gosling’s Black Seal rum, ginger beer, fresh lime juice	12
<b>THE OSPREY MARGARITA</b> tequila, brandy, triple sec, house-made sweet & sour	12
<b>RUM PUNCH</b> Malibu, Captain Morgan, Myer’s Rum, blend of fresh fruit juices	12
<b>THE MERMAID MULE</b> vodka, blue curaçao, ginger beer, fresh lime juice	12
<b>PALOMA</b> tequila, grapefruit juice, fresh lime juice	12

## WINES

BY THE GLASS

<b>WHITE &amp; ROSÉ</b>	
TRAMIN - PINOT GRIGIO - ITALY	13
RANGA RANGA - SAUVIGNON BLANC - NEW ZEALAND	15
DUCKHORN - CHARDONNAY - NAPA. CA	18
HENDRY - UNOAKED CHARDONNAY - NAPA. CA	15
DOMAINE SORIN TERRA AMATA - ROSÉ - FRANCE	12
<b>RED</b>	
IMAGERY - CABERNET SAUVIGNON - SONOMA. CA	13
RUTHERFORD RANCH - MERLOT - NAPA. CA	13
ELOUAN - PINOT NOIR - OREGON COAST	12
ARUNDELL - CABERNET SAUVIGNON - WILLIAMSBURG. VA	12
<b>CANNED WINES</b>	10
BABE - ROSÉ with bubbles	FLIP FLOP - RED
VINNY - BLANC with bubbles	STELLA - PINOT GRIGIO
VINNY - ROSÉ with bubbles	

## BEERS

<b>CRAFT DRAFTS</b>	8
<b>DEVIL’S BACKBONE BELGIAN LAGER</b> Czech Saaz hops and Belgian yeast give a deceptively strong, pale golden ale	
<b>ALE WORKS CHESAPEAKE PALE ALE</b> this local amber ale with a citrus and malty aroma provides an abundant pine hop finish	
<b>CENTER OF THE UNIVERSE POCAHOPTAS IPA</b> a hop forward IPA with 4 different hops from the Pacific Northwest combined with English 2-row barley and crystal malts	
<b>NEW REALM HAZY LIKE A FOX</b> a double dry-hopped soft beer fermented with pineapple and tangerine aromatics	
<i>Fish Hawk Growler Included:</i>	
<b>34oz CRAFT GROWLER</b>	34
<b>68oz CRAFT GROWLER</b>	53
<b>GROWLER REFILL</b> DRAFT OF CHOICE	34oz / 14 68oz / 26
<b>IMPORT &amp; CRAFT BEERS</b>	7
Fairwinds Stella Artois Modelo Especial 3 Notch’d Minute Man 3 Notch’d Ghost of 43 <sup>rd</sup> IPA Ancient Grains Lager Starhill Ramble on NE Style IPA	

ASK ABOUT OUR DAILY DRINK SPECIALS

## SMOOTHIES

10
<b>BANANA &amp; STRAWBERRY</b> bananas, strawberries, flax seed, soy milk, greek yogurt
<b>TRIPLE BERRY</b> raspberry, strawberry, blueberries, lime, greek yogurt, soy milk
<b>APPLE-SPINACH</b> soy milk, orange juice, flax seed, honey, lemon juice

## BEVERAGES

4
<b>SODAS</b> Northern Neck Ginger Ale, Coke, Diet Coke, Root Beer, Sprite, Orange
<b>LEMONADE</b>
<b>ICED TEA</b> Sweet Tea, Unsweetened Tea
<b>WATER</b> Still, Sparkling

GF - Gluten-Free

At Fish Hawk we support organic and local ingredients and do not use hormones or antibiotics in our food.

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

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