

FISH HAWK

OYSTER BAR

SMALL BITES

CHESAPEAKE BAY CRAB CAKES avocado relish, chipotle tartar	18
PEEL & EAT CAROLINA SHRIMP* GF drawn butter, roasted lemon, Old Bay aioli	18
CHICKEN DRUMMIES Old Bay seasoning, gorgonzola, carrot & celery slaw	12
OLD BAY EDAMAME GF steamed pods and tossed with Old Bay seasoning	11
TUNA POKE* blue fin, stir-fry vegetables, Virginia peanuts, wakame, sweet soy sauce	18
GRILLED CORN ON THE COB GF drawn butter upon request	8

SALAD BOWLS

FIESTA CHOPPED SALAD GF romaine, tortilla, corn, black beans, avocado, pico de gallo, avocado ranch	12
HOUSE SALAD GF Dug In Farms greens, tomato, cucumber, sprouts, house dressing	7 half 11 full
3 GRAIN BOWL quinoa, barley, farro, baby kale, sweet peppers, baby carrots, lemon vinaigrette	12
CAESAR SALAD GF chopped romaine, pecorino crisps, house croutons, Caesar dressing	12

Add:

FRIED OYSTERS	12
ROASTED CHICKEN BREAST GF	10
CAROLINA SHRIMP GF	12

BASKETS

SERVED WITH OLD BAY-SEASONED FRIES

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

SANDS

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

CRAB CAKE SANDWICH BLT slaw, potato bun, tartar sauce	18
CARTER CREEK CLUB Virginia ham, roasted turkey, provolone, griddled multi-grain	14
CHESHIRE FARM BBQ PORK SLIDERS Cheshire BBQ pork sliders, black pepper biscuits, slaw	12
THREE CHEESE GRILLED Boursin, swiss and cheddar on country bread	11
JOYCE FARMS ROASTED CHICKEN pesto aioli, local sprouts, tomato, mozzarella	14

BURGERS

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

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

SIGNATURE BURGER caramelized onions, pecan smoked bacon, cheddar, house sauce	16
HOMEMADE VEGGIE BURGER brown rice, black beans, beets, oats, pita	14
BUILD YOUR OWN BURGER	16
<i>Choice of Three Toppings</i>	
ROASTED MUSHROOMS. CARAMELIZED ONIONS. PECAN SMOKED BACON. CHEDDAR. AMERICAN. SWISS. LETTUCE. TOMATO. ONION. JALAPEÑO PEPPERS	
all burgers come with house sauce upon request	

OYSTER BAR

3 LOCAL OYSTERS SERVED DAILY

HALF DOZEN OYSTERS* GF	14
DOZEN OYSTERS* GF	26
HALF DOZEN CLAMS* GF	16
LOCAL OYSTER TASTING* 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

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

Includes:

OLD BAY DRAWN BUTTER. COCKTAIL SAUCE. ROASTED LEMONS

IRVINGTON,
VIRGINIA

EST — 2019

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.

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

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

WINES

BY THE GLASS

WHITE & ROSÉ	
TRAMIN - PINOT GRIGIO - ITALY	13
GROTH - SAUVIGNON BLANC - NAPA. CA	15
DUCKHORN - CHARDONNAY - NAPA. CA	18
HENDRY - UNOAKED CHARDONNAY - NAPA. CA	15
DOMAINE SORIN TERRA AMATA - ROSÉ - FRANCE	12
BABE SPARKLING ROSÉ - CALIFORNIA	10
RED	
IMAGERY - CABERNET SAUVIGNON - SONOMA. CA	13
RUTHERFORD RANCH - MERLOT - NAPA. CA	13
ELOUAN - PINOT NOIR - OREGON COAST	12
ARUNDELL - CABERNET SAUVIGNON - WILLIAMSBURG. VA	12

BEVERAGES

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

BEERS

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

ASK ABOUT OUR DAILY DRINK SPECIALS

JUICES & SMOOTHIES

10
BANANA & BLUEBERRY
bananas, blueberries, flax seed, soy milk, greek yogurt
TRIPLE BERRY
raspberry, strawberry, blackberries, lime, greek yogurt, soy milk
APPLE-SPINACH
soy milk, orange juice, flax seed, honey, lemon juice

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