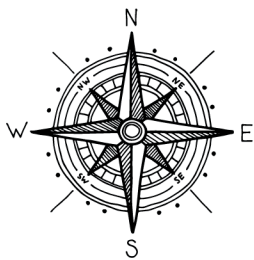


FORT

DOLLY SPANKER'S

30 Clinton Street - Delaware City - 302-832-5100

FERRY



APPETIZERS

CRISPY BRUSSELS

flash fried brussel sprouts tossed in
ginger lime vinaigrette 11.95

PRETZEL AND PIMIENTO

Soft pretzel braid, accompanied by our
peppadew pimiento cheese 12.95.

VOODOO SHRIMP

Shrimp sautéed in sweet and spicy
voodoo sauce over cornbread with
tomatoes and green onion 15.95

CHICKEN WINGS

six plump wings in choice of buffalo, thai
chili, jerk, maple sriracha or BBQ 14.95

HUSH PUPPIES

crispy-fried bites of cornbread
batter. served with our signature
Spanker sauce 8.95

STEAMED SHRIMP

half pound seasoned and steamed peel and
eat shrimp w/onions 16.95

ROCKFISH BITES

bite size portions of battered and fried
rockfish. served with spanker sauce 15.95

FRIED GREEN TOMATO STACKS

three fried green tomatoes topped with peppadew
pimiento cheese and bacon jam 14.95

DRUNKEN MUSSELS

heaping bowl of mussels in garlic wine butter
sauce. 16.95

CAULIFLOWER WINGS

breaded cauliflower florets tossed in
choice of wing sauce 11.95

SHRIMP & CRAB EGGROLLS

handrolled eggrolls w/ shrimp, crab and
cabbage with thai chili sauce 16.95

CHICKEN & WAFFLE SNACKS

three breaded chicken tenders on waffle bites
drizzled with maple siracha sauce 15.95

SMOKED MEAT NACHOS

house smoked brisket OR pulled pork
layered with tortilla chips, black beans,
pimiento queso and pico de gallo drizzled
with BBQ sauce. 15.95
brisket AND pulled pork 19.95

CHEESE AND PICKLE PLATE

chef selection of cheese and pickles MP

MAIN COURSE

JUMBO LUMP CRABCAKES

two broiled jumbo lump crabcakes
served with choice of two sides 39.95
(single crabcake dinner 27.95)

JERK CHICKEN BOWL

grilled jerked chicken over coconut rice
with fried bananas, black beans and
pineapple salsa 18.95

PEACH GLAZED SALMON

broiled salmon glazed with peaches
served with choice of two sides 29.95

SHRIMP AND CHIPS

hand breaded shrimp fried golden brown
served with fries and cole slaw 18.95

FROM THE SMOKER

meats smoked daily in house.
availability may be limited.
served w/choice of two sides and
a slice of cornbread

BRISKET PLATTER

smoked in-house beef brisket
25.95

ST LOUIS RIBS

house smoked bbq basted ribs
full rack 32.95 half rack 23.95

SMOKED MEAT TRIO

brisket, pulled pork and
a quarter rack of ribs 34.95

CRAB AND SHRIMP PASTA

sautéed shrimp and crab over linguini in a
creamy crab sauce w/ garlic toast 28.95

NEW YORK STRIP

10oz hand cut New York strip steak topped
w/ compound herbed butter. served with
choice of two sides 35.95

ROCKFISH

fresh rockfish prepared broiled, fried or
blackened with choice of two sides 24.95
**add stuffed crabcake and crab sauce for
additional 15**

SNOW CRAB LEGS

two clusters of alaskan snow crab legs served
with fries and cole slaw mp

SOUPS AND SALADS

CREAM OF CRAB SOUP

a rich, velvety soup made with sweet blue
crab meat and cream
cup 7.95 bowl 10.95 quart 26.95

MARYLAND CRAB SOUP

a zesty tomato-based soup with crab meat,
vegetables, and bold Eastern Shore seasoning
cup 7.95 bowl 10.95 quart 26.95

SNAPPER SOUP

a hearty, savory soup made with tender
snapper turtle meat, vegetables, herbs, and
a touch of sherry
cup 7.95 bowl 10.95 quart 26.95

CHICKEN COBB SALAD

grilled chicken over chopped romaine with
avocado, hard boiled egg, tomatoes, red onion
and bacon crumbles 15.95

BOOKMAKER SALAD

shrimp, crab, provolone, chopped ham, olives,
red onion, tomatoes, and hard boiled egg over
chopped lettuce with Greek dressing 19.95

PEACH AND PECAN SALAD

peach slices, pecans, blue cheese crumbles over
mixed greens w/ honey balsamic dressing 15.95

SALAD TOPPERS

Grilled Chicken 5.95
Shrimp 9.95
Beef Brisket 9.95
Crabcake 19.95
Salmon (4oz) 9.95
Rockfish (4oz) 9.95

SANDWICHES

(SERVED WITH HOUSEMADE CHIPS, SUBSTITUTE ANY SIDE FOR \$2.50)

<div><div>WHISKEY DIP</div><div>house smoked brisket with smoked gouda cheese and caramelized onions on torpedo roll with whisky au jus and a side of horseradish cream 17.95</div></div>	<div><div>HOT DOG CLUB</div><div>double decker club sandwich with kosher dogs, American Cheese , lettuce, tomato, bacon, onion straws and Sriracha mayo on toasted club bread 14.95</div></div>	<div><div>ROCKFISH TACOS</div><div>three tacos filled with broiled rockfish pineapple salsa, crunchy cabbage and sriracha mayo 17.95</div></div>
<div><div>CRABCAKE SANDWICH</div><div>broiled lump crabcake on brioche bun with lettuce and tomato 23.95</div></div>	<div><div>CHICKEN SCHNITZEL</div><div>pounded chicken breast, breaded and fried with pesto, red chimichurri, lettuce and tomato on torpedo roll 16.95</div></div>	<div><div>PULLED PORK CUBANO</div><div>house smoked pulled pork, swiss cheese, ham, pickles and mustard pressed on torpedo roll 16.95</div></div>
<div><div>SOUTHERN CAPRESE PRESS</div><div>fried green tomatoes, fresh mozzarella, roasted red peppers and fresh basil drizzled with balsamic glaze on ciabatta 15.95</div></div>	<div><div>ROASTED SALMON BLT</div><div>roasted salmon with bacon, lettuce, tomato and basil pesto on ciabatta 18.95</div></div>	<div><div>SHRIMP & AVOCADO PO BOY</div><div>blackened shrimp and avocado drizzled with spanker sauce on torpedo roll w/ lettuce and tomato 16.95</div></div>

BURGERS

(SERVED WITH HOUSEMADE CHIPS, SUBSTITUTE ANY SIDE FOR \$2.50)
FOR VEGETARIAN OPTION, SUBSTITUTE A BEYOND BURGER

<div><div>HALF POUND BURGER</div><div>half pound all beef patty with lettuce, tomato and pickle 14.95</div></div>	<div><div>SCRAPPY BURGER</div><div>half pound burger topped with Delaware scrapple, american cheese and onion straws 17.95</div></div>	<div><div>BBQ BURGER</div><div>half pound burger, smoked gouda, bacon jam, red onion, and BBQ sauce 17.95</div></div>
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BURGER TOPPINGS (\$2 EACH)		SIDES (\$4.95 EACH)	
american cheese	bacon	french fries	seasonal vegetables
swiss cheese	bacon jam	cole slaw	herbed potatoes
pimiento cheese	mushrooms	applesauce	rice
smoked gouda cheese	raw or sautéed onions	cornbread	side garden salad
provolone cheese	jalapenos	pickled beets	side caesar salad
blue cheese crumbles	scrapple	fried green tomatoes	
mozzarella			

LIBATIONS

COCONUT LIME MARGARITA
Tequila, Triple Sec, Coconut, Pineapple Juice and Lime

WHISKEY SPANKER - Crown Apple, Cranberry Juice, and a splash of Lemon Lime Soda to tantalize your senses.

DIRTY BANANA - Dark Rum, Banana, and Coffee Liqueur, with Irish Cream and Crème de Cacao, blended with Vanilla Ice Cream.

BLUE BALL COCKTAIL - Peach Schnapps, Coconut Rum, and Blue Curacao, kissed by Sour Mix and a dash of Lemon Lime Soda for a refreshing finish.

ESPRESSO MARTINI - Vodka, Cold Brew Coffee, Coffee Liqueur, and a whisper of Simple Syrup.

SPANKER PAILS

VOODOO JUICE - Mango and Coconut Rums, Pineapple juice, Cranberry juice and Orange juice. Topped with Dark Rum Floater

RUNNING RUM - Dark Light Rum, Blackberry Brandy, Banana Liqueur, Pineapple and Orange juices, Grenadine.

CARIBBEAN DELITE - Peach Rum, grenadine, Orange and Pineapple juices and Lemon Lime Soda.

DOLLY’S PLEASURE - Cherry Vodka, Melon and Banana Liqueurs, Blue Curacao, Pineapple Juice & Lemon Lime Soda.

- an 18% gratuity will be added to parties of 8 or more. any unpaid tabs will incur an 18% gratuity.
- consuming raw or undercooked meats may increase your risk of foodborne illness, especially if you have certain medical conditions

SASSY SHARK BITE - Pineapple Rum, and Blue Curacao, crowned with Lemon Lime Soda and grenadine and cherry rum on the side.

PINEAPPLE UPSIDE-DOWNTINI - Vanilla Vodka and Pineapple Juice, kissed with a dash of Grenadine and adorned with a cherry.

CHERRY-RITA - Reposado Tequila, cherry puree, agave syrup, Luxardo maraschino liqueur and the invigorating zest of fresh lime juice.

THE BIG SPANKER - Perfect margarita with a blend of three Patron tequilas: Silver, Anejo and Reposado served in an oversized schooner glass with a Grand Marnier floater.

DOLLY MARY - Classic Bloody Mary rimmed with eastern shore seasoning with Jumbo Bikini Shrimp garnish.