

## Starters

### Ketch Fingers

Beer battered whitefish served with our house made Old Bay Tartar Sauce 11.50

### Ketch Beer Cheese

Our original recipe with raw veggies 7.89

### Cat Paws

Crispy catfish bites breaded in our original spice breading 9.99

### Flash Fried Calamari

Hand breaded, flash fried tubes, tentacles & banana peppers with a hint of Cajun Spice. Marinara Sauce for dipping 11.50

### Chicken Fingers

Chicken breast strips, batter fried  
Served with Honey mustard dip 10.99

### Fried Banana Pepper Rings

Lightly fried, Cocktail sauce 8.99

### Chicken Wings

Bone in wings...Buffalo, Thai chile, Barbecued or naked with celery & Bleu Cheese or Ranch Dressing 6/9.99 12/15.99

### Old Bay Shrimp...EZ peel

Easy to peel, Shrimp steamed with Old Bay seasoning. Hot or chilled Half Lb 11.99

### Blue Point Oysters

Fresh Chesapeake Bay oysters on the half shell, served steamed or cold 6/11.99

### Hardwood Grilled Oysters

Garlic butter & Parmesan cheese 6/12.99

### Gumbo & Chowder

### Louisiana Seafood Gumbo

Spicy shrimp, fish, okra, Andouille sausage & veggies simmered with a rich brown roux served with rice. 4.99/7.50

### Clam Chowder

Creamy New England style with plenty of clams, onions, & potatoes. 3.99/5.99

## Salads

### Garden Salad

Romaine with cucumbers, onion, tomatoes, cheddar jack cheese and bacon 5.99/10.75

### Hail Caesar!

Crisp romaine and garlicky croutons. Tossed with our Caesar Dressing 5.99/10.75

### Greek Salad

Tomato, feta cheese, ripe Kalamata olives, onion & Balsamic Vinaigrette over fresh greens 5.99/10.75

### Entree Salads

Dinner sized version of any of our salads topped with grilled chicken breast 12.75  
Grilled shrimp or crab cake 16.75  
Grill blackened salmon 16.75

### Salad Dressings (homemade)

\*Ketch signature Bleu Cheese \*Louis (Spicy 1000 island)  
\*Classic Caesar \*Balsamic Vinaigrette  
\*Creole Remoulade \*Jamaican Jerk  
\*Ranch Honey mustard  
Olive Oil & Red Wine Vinegar

**Add any one of our side salads to any entrée or sand**

## Sandwiches and Burgers

### Great American Fish Sandwich

Alaskan whitefish fried, broiled, or blackened on a house baked bun or rye bread with Old Bay Tartar Sauce 11.99

### Catfish Sandwich

Domestic Catfish fried, broiled, or Blackened. With Tartar Sauce 11.99

### Shrimp or Oyster Po' Boy

Lightly fried shrimp or dusted oysters on a toasted hoagie bun 13.99

### Ketch Angus Cheeseburger

With choice of cheese 10.99

### Chicken Breast Sandwich

Fried, broiled or blackened 11.99



## Beach Buckets Choice of 2 Sides.

enjoy steamed shellfish served in buckets.  
Pick your seasoning sauce, Rajih' Cajun,  
Fresh Garlic Butter Old Bay Butter or Naked.

### Deadliest Ketch Bucket

1 pound of Alaskan Snow crab 31.99

### Half Pound Snow Crab Bucket 18.35

### Crab & Shrimp Bucket

Half Lb Alaskan snow crab cluster &  
10 jumbo EZ peel shrimp 27.65

### Half Snow Crab & EZ Peel Bucket

1/4 Lb snow crab & 5 shrimp 16.35

### Cajun Shrimp & Andouille Bucket

Steamed jumbo EZ peel shrimp &  
Andouille Sausage 20.99

### Combination Bucket

Lobster tail snow crab and EZ peel  
jumbo shrimp 33.00

## Wood grill Choice of 2 Sides.

### Wood Grilled Angus Ribeye

8 oz 19.99 12 oz 26.99

### Blackened Mahi Mahi Remoulade

with Cajun spice mix & grilled over  
white oak coals 24.50

### Cedar Plank Norwegian Salmon

Atlantic salmon with Jerk glaze,  
grilled on a cedar plank 22.90

### Wood Grilled Shrimp Skewer

Red shrimp. With your choice of  
Jerk Sauce, Cajun Butter or  
Fresh garlic butter 12/17.99 8/16.60

### Barbecued Baby Back Ribs

Finished on the wood grill 17.50

**Sides:** 3.50 each Creamy slaw Fresh fruit Black beans & rice Hush puppies  
Red beans & rice Cheese grits Fried okra Green beans w/onion & garlic  
Rice Zucchini banana bread Baked potato (after 4:00)

**Extra:** Loaded baked potato 4.50 (after 4:00) Add to any entrée or sandwich for 2.99

## Signature Items

### Baja Fish Tacos

Whitefish, fried, broiled or blackened with  
tomatoes, cheese, & Baja Taco Sauce in  
warm flour tortillas. Served with Black  
beans & rice and Guacamole. 14.99

### Maryland Crab Cakes

Blue crab Crab cakes broiled or fried.  
Choice of two sides. 2/22.89 1/17.89

### Low Country Shrimp & Grits

Sauteed Red Shrimp, with cheese grits &  
Andouille gravy. Choice of one side 16.99

### Chicken & Grits

Blackened chicken breast, with creamy  
cheese grits & gravy. Choice of 1 side 14.99

### Veggie Plate

Choose any 4 of our sides 12.99

### Broiled Seafood Platter

Red shrimp, whitefish & crab cake Cajun  
broiled or broiled with Old Bay. 24.95

## Fried favorites fried in 100% vegetable oil

### Pelican's Platter

Fried wild Red Shrimp, whitefish, Clams  
crab cake, with Tarter Sauce. 25.95

### Fish & Chips

Lightly fried Alaskan whitefish. 15.99

### Southern Fried Catfish.

USA catfish fillets in our secret  
blend of spices & crispy fried. 15.99

### Wild Caught Red Shrimp

Hand breaded 12/17.99 8/15.60

### Gulf Oysters

Dusted & fried oyster selects 19.99