

Appetizers

Hush Puppies

A Southern classic! Fried cornbread fritters served with butter on the side. \$6.99

Chips and Salsa

Corn tortilla chips served with fresh homemade salsa. \$6.99

Oysters Rockefeller

½ dozen local VA Eastern Shore oysters baked with a special mixture of spinach, parmesan and cream cheese, and topped with bacon and scallions. \$16.99 1 dozen \$29.99

Fried Calamari

Tender young squid cut into rings, deep fried, and served with choice of marinara **or** homemade volcano sauce. \$15.99

Classic!

Crab Bites

Rudee's famous mini Chesapeake Bay lump crabcakes served fried **or** broiled with choice of tartar **or** our signature cocktail sauce. \$16.99

Sea Scallops Appetizer

Plump sea scallops served fried **or** broiled with choice of tartar **or** our signature cocktail sauce. \$16.99

(Cajun Style! Sautéed with cajun spices and concassé add \$1)

Rudee's Cocktail Shrimp

½ dozen Carolina shrimp served chilled, beer battered & fried, **or** fried spicy buffalo style. \$12.99 1 dozen \$24.99

Classic!

Bang Bang Cauliflower Bites

Crispy battered cauliflower florets tossed in a sweet and spicy aioli. \$12.99

Chicken Fingers (4)

Lightly breaded and fried to a golden brown served with choice of ranch, BBQ, **or** honey mustard. \$12.99

Buffalo Fish Bites

Bite size local flounder lightly breaded, deep fried, tossed with a spicy Buffalo sauce, and served with blue cheese **or** homemade ranch dressing. \$15.99

Classic!

Rudee's Smoked Fish Dip

Chilled smoked mahi mixed with red onions, celery, and special seasoning served with assorted crackers. \$13.99

Crab & Spinach Dip

A warm blend of crab, spinach, and cream cheese with special seasoning served with assorted crackers. \$13.99

GREAT to Share!

Blackened Tuna* or Chicken Nachos

Corn tortilla chips topped with blackened tuna* **or** chicken, cheese, jalapeños, guacamole, sour cream, scallions, and black beans served with homemade salsa on the side. \$17.99

Basket of Bread

6 - \$5.99 4 - \$3.99 2 - \$1.99 1 - \$0.99

Soups & Salads

Dressings: Blue Cheese, Honey Mustard, Thousand Island, Homemade Ranch, Oil & Vinegar, Fat Free Italian, and White Balsamic Shallot Vinaigrette

Hatteras Clam Chowder (clear broth)

A local Outer Banks classic mixture of clams, bacon, potatoes, and chopped celery & onion in a slightly spicy clam broth.

Cup \$5.99 Bowl \$7.99

Classic!

Rudee's Famous Homemade She Crab Soup

Creamy crab bisque with lump crab, sherry, and Old Bay seasoning. Cup \$7.99 Bowl \$9.99

Crock of French Onion Soup \$7.99

Soup of the Day

Cup \$5.99 Bowl \$7.99

Rudee's Soup & Salad

A small garden salad **or** Caesar salad and cup of soup. \$15.99

A large garden salad **or** Caesar salad and bowl of soup. \$19.99

Tossed Garden Salad

A mix of iceberg & spring mix greens, carrots, red onion, cucumber, tomato, red cabbage, and croutons with choice of dressing. (add shredded cheddar cheese and/or bacon bits for \$1/ea.) Small \$7.99 Large \$9.99

Rudee's Caesar Salad

A classic mixture of romaine lettuce, parmesan cheese, and Caesar dressing topped with croutons.

(add bacon bits for \$1)

Small \$8.99 Large \$10.99

Classic!

Rudee's Sandbar Salad

A large fresh garden salad **or** classic Caesar topped with your choice of grilled chicken, calamari, fried oysters*, tuna*, **or** chilled shrimp. \$18.99 (Substitute crabcake add additional \$6)

(Substitute chilled lobster add additional \$7) (Blackened add \$1.99)

Burgers & Sandwiches

Served with a pickle and your choice of potato salad, potato chips, French fries **or** cole slaw. Substitute sweet potato fries, broccoli, garlic mashed potatoes (available after 4pm) **or** baked potato (available after 4pm), add \$1.00 each. Substitute asparagus **or** loaded baked potato, add \$2.00 each. Add bacon, mushrooms, grilled onions, pickled jalapeños, American, Swiss, cheddar, pepperjack, **or** provolone cheese (add \$1.00 each), blackened add \$1.99. Substitute for gluten free bun, add \$2.00.

Classic!

Doughtie's® Pork BBQ Sandwich

North Carolina style pulled pork BBQ, still with the original 1952 vinegar based recipe, served on a bun with homemade cole slaw. \$10.99

Buffalo Chicken Sandwich

Fried chicken tossed in spicy Buffalo sauce served on a bun with lettuce, tomato, and blue cheese **or** ranch dressing on the side. \$13.99

Inlet Burger*

A juicy ½ lb. burger charbroiled to your taste served with lettuce, tomato, and onion on a bun. \$14.99

Classic!

Rudee Burger*

A house specialty. A bacon cheeseburger topped with a fried egg sunny side up served with lettuce, tomato, and onion on a bun. \$16.99

Backfin Burger*

The surf-and-turf burger! Our juicy burger is topped with backfin crabmeat, your choice of cheese, and served with lettuce, tomato, and onion on a bun. \$18.99

Beyond Meat® Burger

Chargrilled 4oz sustainable, non-GMO, gluten free, plant-based protein served with lettuce, tomato and onion on a gluten free bun. \$16.99

Crabcake Sandwich

Rudee's Chesapeake Bay lump crabcake, broiled **or** fried, and served on a bun with lettuce and tomato. \$17.99

Classic!

Rudee's Burrito

Choice of blackened tuna* **or** chicken, wrapped up with homemade spicy salsa and shredded cheese in a soft flour tortilla served with black beans & rice, corn tortilla chips, guacamole, and sour cream on the side. \$17.99

Chesapeake Bay Blue Crab Roll

Fresh chilled jumbo lump crabmeat on a toasted split top New England style roll served with drawn melted butter. \$21.99

Classic!

Barroll's Point Lobster Roll

Freshly picked chilled Maine lobster meat on a toasted split top New England style roll served with drawn melted butter. \$21.99

*For your safety: menu items marked with an asterisk contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Rudee's Raw Bar

Each day we select and prepare a variety of the freshest seafood delicacies from the reaches of the Atlantic Ocean and Chesapeake Bay.

Classic!

Carolina Steamed Shrimp

Sweet Carolina shrimp steamed with Old Bay and served with our signature cocktail sauce & drawn butter.
Half-pound \$13.99 Pound \$25.99

Alaskan Snow Crab Legs

Steamed crab legs direct from the cold waters of Alaska served with our signature cocktail sauce & drawn butter.
Half-pound Market price Pound Market price

Oyster Shooter*

With house beer \$2.99 With house vodka \$7.99

Ask about the Longshoreman!

The Shortshoreman* aka "the Shorty"

1/2 pound steamed shrimp, 1/2 pound steamed crab legs, 6 steamed oysters*, 6 steamed clams*. \$49.99

Little Neck Clams*

VA Eastern Shore little neck clams steamed **or** on the half shell* served with our signature cocktail sauce & drawn butter.
Half-dozen \$8.99 Dozen \$15.99

Shooting Point Oysters*

Steamed **or** on the half shell* from the VA Eastern Shore served salty & fresh with our signature cocktail sauce & drawn butter.
Half-dozen \$11.99 Dozen \$21.99

Today's Fresh Catch*

A daily selection of the freshest fish available, broiled, fried or grilled, many right from our docks. **\$24.99**

Blackened – add \$1.99

Concassé – Topped with specially-seasoned sautéed green peppers, tomatoes and onions **add \$1.99**

Topped with fresh jumbo lump crabmeat **add \$11.99**

Chesapeake Style – Topped with jumbo lump crabmeat, Smithfield ham and Béarnaise sauce **add \$12.99**

Oscar Style – Topped with jumbo lump crabmeat, asparagus, and Béarnaise sauce **add \$12.99**



Entree Add-ons

Shrimp (6) – **add \$12.99**

Scallops (5oz.) – **add \$16.99**

Crabcake (1) – **add \$15.99**

7oz. Lobster Tail (1) – **add \$29.99**

Seafood & Steaks

All seafood and steak entrées are accompanied by Chef's choice potato & vegetable medley. Substitute sweet potato fries, broccoli, garlic mashed potatoes (available after 4pm), or baked potato (available after 4 pm), **add \$1.00 each**. Substitute asparagus or loaded baked potato, **add \$2.00 each**. **Add a house salad to any entrée for only \$5.99**

Seafood

Rudee's Carolina Jumbo Shrimp

Fresh local jumbo shrimp served either lightly beer battered & fried **or** broiled. \$26.99

Fried Eastern Shore Oysters

Local VA oysters lightly breaded and fried to a crisp golden brown. \$26.99

Rudee's Sea Scallops

Jumbo sea scallops fresh from local waters served lightly fried **or** broiled to perfection. \$29.99

Steak

Filet Mignon* (We cut only USDA Choice Beef)

For a melt-in-your-mouth Filet, the Chef recommends this 6 ounce center cut be cooked rare to medium. \$39.99 (medium well to well will be butterflied)

Rudee's Crabcake Dinner

Chesapeake Bay lump crabcakes, fried **or** broiled, guaranteed to bring you back again and again. \$29.99
(Blackened **add \$1.99**)

Classic!

Crabmeat Complete

Jumbo lump crabmeat sautéed with drawn butter. It's the galley's favorite and the crew's! \$29.99

Our Fresh Catch toppings taste great on our steak, too!

Pasta
(No Substitutions)

Chicken Alfredo

Boneless chicken lightly grilled, fried, **or** broiled, served on a bed of pasta, and topped with broccoli and alfredo sauce. \$20.99
(Blackened **add \$1.99**)

Sandbridge Seafood Pasta

Sautéed plump shrimp, fresh sea scallops, locally caught Chef's choice fish bites tossed with linguine and alfredo **or** marinara sauce and topped with parmesan cheese, parsley and green onions. \$27.99

Classic!

Seafood Tortellini

Sautéed plump shrimp, fresh sea scallops, and locally caught Chef's choice fish bites, tossed with a red pepper pesto sauce and spinach tortellini. \$28.99

Combination Entrées & Platters

All entrées and platters are accompanied by Chef's choice potato & vegetable medley. Substitute sweet potato fries, broccoli, garlic mashed potatoes (available after 4pm), or baked potato (available after 4 pm), **add \$1.00 each**. Substitute asparagus or loaded baked potato, **add \$2.00 each**. **Add a house salad to any entrée for only \$5.99**

(No Substitutions)

Mariner's Fried Platter

Fresh local flounder, shrimp, sea scallops, 1/2 crabcake, and hush puppies all lightly breaded and deep fried to perfection. \$32.99

Classic!

Seafood Combo

Broiled 1/2 lobster tail, fresh sea scallops, jumbo lump crabmeat, and plump local shrimp. \$34.99

Twin Tails

Eat like King Neptune! 2 succulent 7 ounce Maine lobster tails broiled to perfection. Market price

Inlet Station Broiled Platter

Fresh local flounder, shrimp, sea scallops, 1/2 crabcake, and Oysters Rockefeller cooked just right with butter. \$29.99

Steak and Seafood*

6 ounce filet mignon and your choice of fried oysters, shrimp, sea scallops, **or** a crabcake. Choice of fried **or** broiled. \$49.99

Turp's Surf & Turf*

Choice 6 ounce filet mignon accompanied by a broiled 7 ounce Maine lobster tail. Market price

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