



## signatures

### OYSTER TOUR

half dozen or dozen, local, northern, west coast  
\$22 / \$40

### SEAFOOD PLATEAU

dozen oysters, half dozen gulf cocktail shrimp,  
spicy tuna, smoked fish spread \$73

### OYSTER ROCKEFELLER

braised collards, country ham, sauce mornay,  
parmesan \$19

## bites

### POTATO LEEK SOUP

smoked trout roe, chive oil, crispy leeks \$15

### "FISH 'N' CHIPS"

smoked fish spread, kettle chips \$19

### BABY GEM CAESAR SALAD

parmesan, cured egg, herbed croutons, boquerones \$16

### BEET SALAD

goat cheese, blackberry, mizuna, pickled shallot, toasted  
sesame \$15

### CRISPY ARTICHOKE

lemon labneh, pistachio, pesto \$17

### SHAVED CURED COUNTRY HAM

lady edison ham, quince glaze, brown butter crackers \$27

### SMOKED SUNCHOKES

alabama white sauce, crispy garlic, chive \$15

## reel impact

*\*By choosing one of our invasive-species dishes, you are supporting local watermen, promoting ecological stewardship, and doing your part to restore the Bay. Order one and help us reel in the problem!*

## buns

*served with side of hand-cut duck fat fries*

### ROD 'N' REEL BURGER

burger sauce, bacon jam, caramelized onions, smoked  
gouda, potato roll \$22

### FRIED BLUE CATFISH SANDWICH\*

shaved lettuce, pickled onion, tartar sauce, potato bun \$20

### PASTRAMI SWORDFISH SANDWICH

swiss, arugula, fennel slaw, russian dressing, marble rye  
\$23

### TUNA BURGER

seared rare yellowfin tuna, ginger aioli, potato roll \$24

## plates

### SHORT RIB PAPPARDELLE

short rib bolognese, parmesan \$28

### STEAMERS

*a pound of your choice: PEI mussels, local shrimp,  
littleneck clams.*

*choice of: white wine garlic sauce, spicy tomato, simply  
steamed, fries and truffle aioli \$22*

### MARYLAND CRAB CAKE

jumbo lump crab, summer succotash, bacon \$52

### SWEET TEA BRINED HALF CHICKEN

potlicker greens, black eyed peas, aji verde \$29

## sides

KETTLE CHIPS \$7

HAND-CUT DUCK FAT FRIES \$6

SIDE SALAD \$6

COLLARD GREENS \$6

The consuming of raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, especially if the consumer has certain medical conditions.

All checks paid by credit card are subject to a 3% credit card fee.

CHEF DE CUISINE: JASON HANDLEY

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