

CLASSIC COCKTAILS

Ms. Mary’s Classic Lemon drop ... 11
with a sugar rim
Flavored Lemon Drops ... 11
strawberry, blueberry, passion fruit
Boathouse Punch ... 11
Bacardi, grapefruit, pineapple, lemon, lime, soda
Strawberry Hennessey ... 11
Hennessey, strawberry, soda
Black Eyed Susan ... 11
woodford reserve, tito's, peach schnapps, orange juice, sour
Gin Mint Lemonade ... 11
Bombay sapphire, fresh mint, lemonade
Chocolate Martini ... 11
deep eddy vodka, creme de cocoa, Smirnoff whipped vodka, cream



WINE

RED
Sterling “Vintners Collection”, Pinot Noir, Carneros, CA ... 38 bottle
Josh Cellars Merlot, Lake County, CA ... 32 bottle
Don Miguel Gascon, Malbec, Mendoza, Argentina ... 32 bottle
Apothic, Red Blend, Central Valley, CA ... 32 bottle
Storypoint, Cabernet, San Luis Obispo, CA ... 34 bottle

WHITE
Cupcake, Moscato, Italy ... 27 bottle
Bonterra, Sauvignon Blanc, Mendocino & Lake, CA ... 34 bottle
Santa Margarita, Pinot Grigio, Trentino, Italy ... 60 bottle
William Hill, Chardonnay, Central Coast, California ... 32 bottle

SPARKLING
La Marc, Prosecco, Treviso, Italy ... 40 bottle
Dom Perignon Champagne, France ... 275 bottle
Wycliff Brut, Champagne, California ... 30 bottle

HOUSE
Red
Merlot, Cabernet Sauvignon, Pinot Noir, Riesling ... 9

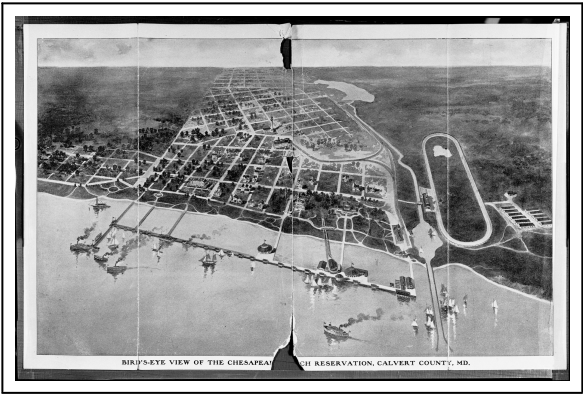
White
Pinot Grigio, Chardonnay, Sauve Blanc, Moscato ...9

Blush
White Zinfandel ...9



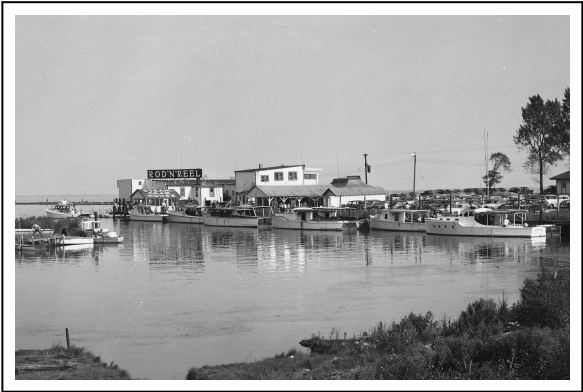
The Start of Chesapeake Beach

In 1898, Colorado railroad tycoons (led by Otto Mears) returned to the East to construct Washington's dream resort at Chesapeake Beach. The railroad began near the District line at Seat Pleasant and for years brought thousands here to Chesapeake Beach Park. Tourists also ventured from Baltimore on the Chesapeake by such steamboats as the "Dreamland" and the "J.S. Warden." Chesapeake Beach thrived until natural disasters and the economy struck the town. In 1930, the Park was moved from the boardwalk to land due to an ice storm. A hurricane damaged the boardwalks, steamboat pier, roller coaster, and pavilions in 1933. By 1935, autos evolved making the boats and train bringing tourists obsolete. Bankruptcy was inevitable.



The Tradition Begins

Stone jetties were constructed, channel dredged, and Charter Fishing gained popularity in 1940. In 1946, a new group of young, enterprising men aquired the Park and brought innovations that restored prosperity. They called it Chesapeake Beach Park. They were led by our Great Grandfather Wesley Stinnett. Slot machines were legalized in 1948 in Southern Maryland and business flourished. In 1965, the Restaurant business demanded more room and two floors were added: the main dining room (first floor) and Captain John Smith Room (banquet facilities, second floor). After a full career of providing family fun and entertainment, the amusement park was at the end of another cycle and had to close. The park property was then developed into Chesapeake Station.



What's Old is New Again

Rod 'N' Reel Restaurant and Tackle Shop changed ownership in 1978, but remained in the family of one of the previous owners from 1946. The goals of management today are the same as in 1946; to serve you a good meal with Southern Maryland hospitality at reasonable prices. Bingo started utilizing the Captain John Smith Room for daytime bingo in 1979. In 1981, "Welcome Summertime 1981" program was a huge success with the Grand Opening of the Boardwalk Cafe. Boardwalk Cafe was expanded and enclosed in 1982 for year-round enjoyment. 1983 brought the grand opening of the Crab Deck, serving steamed crabs and spiced shrimp - in an outdoor setting - above the Charter Boats. The Rod 'N' Reel Hotel opened in 2004. In 2010, the Bandshell was built using plans from the original 1900 Bandshell on the boardwalk.



The Tradition Continues

Additional improvements on the property began in 2019, starting with the 4-story parking garage. In 2020, 1936 Bar & Grill opened, paying tribute to the legacy of Wesley and Elizabeth Stinnett. It is located in the parking garage on the 2nd and 3rd floor. Today, as the Rod 'N' Reel Resort evolves, the tradition continues since 1946, to serve customers with warm Southern Maryland hospitality.



SMALL PLATES

Crab Bruschetta ... 14
fresh diced tomatoes, basil and crab meat

Fried Calamari ... 12
served with spicy tomato sauce

Chicken Wings (g*) ... (8) 14
served with celery, bleu cheese, buffalo sauce

Grilled Chicken Wings ... (8) 14
served with mumbo sauce and celery

Fried Buffalo Shrimp ... 16
served with bleu cheese and celery

Rod ‘N’ Reel Crab Balls (c) ... MP
served with tartar sauce and lemon

Chesapeake Hot Crab Dip (g*) ... 18
gruyere, parmesan, spinach and pretzel bread

SOUPS & SALADS

Cream of Crab Soup ... cup 9 ... bowl 10

Maryland Crab Soup (g*) ... cup 8 ... bowl 9

Rod ‘N’ Reel Salad (v,g) ... 10.50
iceberg, romaine, cucumbers, peppers, tomatoes, red onions, choice of dressing

Rod ‘N’ Reel Caesar Salad ... 9.50
romaine, parmesan, croutons, creamy house-made Caesar dressing

chicken ... 7.50 | salmon ... 15.25 |
grilled or blackened shrimp ... 16

HANDHELDS

all served with choice of coleslaw or seasoned fries

French Dip ... 15
prime rib soaked in au jus with Swiss on a soft roll

Fish Tacos (2) ... 17
seared cod, cilantro crema, pico de gallo, queso fresco, shredded cabbage and salsa on flour tortillas

Monterey Jack Chicken Sandwich ... 16
grilled or fried chicken breast, shredded iceberg, tomato, bacon, monterey jack cheese and ranch dressing on brioche bun

Crab Cake Sandwich ... MP
jumbo lump crab cake, lettuce, tomato and tartar on a brioche bun

Cheeseburger ... 15
half pound brisket and short rib blend patty with American cheese
add: (1.00 each) caramelized onions, bacon, fried egg, sautéed mushrooms

Crab Melt (c) ... 22
our famous crab imperial topped with American cheese, served on an english muffin

Grilled Crabmeat Sandwich (c) ... 22
grilled cheese with our famous crab imperial, grilled on rye

Oyster Po Boy ... 18
lightly breaded oyster fried and served on a soft roll

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.

MAIN SELECTIONS

served with choice of two sides

Filet Mignon (g) ... 38
most juicy, tender cut of beef, grilled to perfection

Seafood Norfolk (g) ... 35
crab, cod & gulf shrimp sautéed in garlic white wine butter sauce

Herb Seared Rockfish (c,g) ... 32
rockfish with citrus butter
add: our signature crab imperial (market price)

Baked Stuffed Shrimp ... 35
baked shrimp stuffed with our legendary crab imperial

Mariners Platter (c,g*) ... 36
fried shrimp, oysters, rockfish bites and crab balls

Seared Atlantic Salmon ... 29
grilled salmon with a lemon butter sauce

Rod ‘N’ Reel Crab Cake (c) ... single / double MP
served with tartar sauce

SIDES

vegetable of the day ... 5.95 macaroni & cheese ... 5.95

collard greens ... 5.95 mashed potatoes (g) ... 5.95

cole slaw (g) ... 5.95 seasoned fries ... 5.95

house salad ... 5.95

Fried Shrimp ... 25
hand breaded and fried served with cocktail sauce

Pan Seared Oysters ... 26
hand breaded and fried, served with cocktail sauce

Fish & Chips ... 24
beer battered cod

Baked Crab Imperial (g) ... 33
our original recipe since 1946, crab folded into imperial sauce

Wesley’s Fried Chicken ... 18
crispy and juicy fried chicken

Butterfly Pasta ... 18
farfalle with roasted garlic aioli and toasted pine nuts
add: chicken 7.50, shrimp 16, roasted vegetables 9

DESSERTS

House-Made Bread Pudding ... 8.50
with raisins and vanilla sauce

Smith Island Cake ... 9.50
a Maryland state favorite

New York Style Cheesecake ... 9
classic or with fresh strawberries

Hot Fudge Ice Cream Cake ... 10
vanilla ice cream layered between homemade cake topped with hot fudge and whipped cream

