

HOOPER'S CRAB HOUSE MENU DESCRIPTION 2026

GF=Gluten Free

STARTERS

CALAMARI- 10 OZ OF LIGHTLY BREADED FRESH CALAMARI, TOPPED WITH FRESH PINEAPPLE PICO DE GALLO AND SERVED WITH PINEAPPLE THAI CHILLI SAUCE \$19

GF CHICKEN WINGS- 8 WINGS (NONBREADED AND COOKED IN THE FRYER) TOSSED IN THE CUSTOMER'S CHOICE OF SAUCE. SERVED WITH CELERY STICKS AND BLUE CHEESE. \$17

WET SAUCE OPTIONS:

HOT (MILD TO MEDIUM HEAT)

BBQ (MILD HEAT AND SLIGHTLY SWEET)

BUFFALO GARLIC (MILD TO MEDIUM HEAT)

MANGO HABENERO (MEDIUM HEAT AND SLIGHTLY SWEET AND FRUITY)

CHESAPEAKE HOT HONEY A COMBINATION OF SWEET HONEY, CHESAPEAKE SEASONING AND A LITTLE HEAT (SWEET AND SPICY, MILD TO MEDIUM HEAT)

DRY RUB OPTIONS:

CHESAPEAKE STYLE: A SPICY SEASONING SIMILAR TO CRAB SEASONING (MILD TO MEDIUM HEAT)

REAPER'S REVENGE: GRIM REAPER SEASONING INFUSED WITH CAROLINA REAPER PEPPER. (BOLD AND SMOKEY FLAVOR, EXTREME HEAT)

WINGS COME TOSSED IN SEASONING MADE BY A CERTAIN KITCHEN MANAGER'S TOMAHAWK JIM'S SEASONING COMPANY!! **SEASONING AVAILABLE FOR PURCHASE IN THE SHIRT SHACK!**

GF RAW OYSTERS-SERVED BY THE HALF DOZEN (6) WITH COCTAIL SAUCE, HORSERADISH, OYSTER CRACKERS, AND LEMON \$14

OYSTER SHOOTERS AVAILABLE \$12 EACH

CRABBY PRETZEL-3 TOASTED PRETZEL STICKS COVERED WITH OUR SIGNATURE CRAB CHEESE DIP, CHEDDAR CHEESE AND SPRINKLED WITH OUR OWN CRAB SEASONING. \$19

GF STEAMED SHRIMP- 21/25 COUNT SHRIMP STEAMED WITH ONIONS AND SEASONING AND SERVED WITH COCKTAIL SAUCE AND LEMON. \$29 1 LB

GF BASKET OF CRAB CLAWS-A BOUNTIFUL SERVING OF EVERYONE'S FAVORITE PART OF THE CRAB! A GREAT STARTER FOR SOMEONE WHO JUST NEEDS A TASTE OF CRAB! 10-12 CLAWS COVERED IN OUR OWN CRAB SEASONING AND SERVED WITH MELTED BUTTER \$13

GF CLAMS CASINO- 6 TOP NECK CLAMS TOPPED WITH CASINO BUTTER, MOZZARELLA CHEESE AND BACON \$21

GF STEAMED CLAMS- BUCKET (OVER A DOZEN) OF MIDDLENECK CLAMS SERVED WITH MELTED BUTTER \$21

CHUCKY'S BANG BANG SHRIMP- LARGE SERVING OF BREADED POPCORN SHRIMP TOSSED IN ASIAN, GARLIC CHILI SAUCE \$18

HOT HONEY FLATBREAD- OUR VERSION OF A HOT HONEY PIZZA! VODKA SAUCE, PEPPERONI AND FRESH MOZZARELLA CHEESE ON A LARGE FLATBREAD AND SPRINKLED WITH PANCETTA (THINLY SLICED, CURED AND SEASONED PORK BELLY). TOPPED WITH GRATED PARMESAN CHEESE, MICRO BASIL, AND HOT HONEY. BIG ENOUGH TO SHARE (4-5 SMALL SLICES) \$16

FRIED GREEN TOMATOES- DID SO WELL AS A SPECIAL THAT WE ADDED IT TO THE MENU!

4 SLICES OF BREADED AND FRIED GREEN TOMATOES, TOPPED WITH 3 oz OF JUMBO LUMP CRAB MEAT, PICO DE GALLO, AND DRIZZLED WITH OUR SIGNATURE SOUTHERN REMOULADE (OUR OWN SPICY SECRET RECIPE OF A MIX OF OUR HOMEMADE RANCH, CORN, PICO DE GALLO, HABENERO, AND A FEW OTHER SECRET INGREDIENTS. CONTAINS DAIRY) \$20

LEFTY'S CRABBY EMPANADAS- 4 HANDMADE EMPANADAS (SIMILAR TO A FRIED DUMPLING), STUFFED WITH JUMBO LUMP CRAB MEAT AND STREET CORN DIP, WHICH CONTAINS ROASTED CORN, JALAPENOS, CREAM CHEESE, AND ROASTED GARLIC. DRIZZLED WITH CHESAPEAKE AOILI. INSPIRED BY OUR SISTER RESTURANT, PANCHO & LEFTY'S. \$19

BAYSIDE FRIES: NEW THIS YEAR! SMALL BASKET SIMILAR TO A LA CARTE ITEMS. REGULAR FRIES TOPPED WITH OUR OWN CHESAPEAKE SEASONING \$9

SOUPS & SALADS

GF VEGETABLE CRAB SOUP-A TOMATO BASED SOUP FILLED WITH CRAB MEAT AND VEGGIES WITH A SLIGHT KICK. (VERY SIMILAR TO BEEF VEGETABLE SOUP EXCEPT THE BEEF IS REPLACED WITH CRAB MEAT) \$12

NEW ENGLAND CLAM CHOWDER-A CREAMY MILK BASED SOUP LOADED WITH CHUNKS OF CLAMS AND POTATOES. (MANHATTEN CLAM CHOWDER IS TOMATO BASED) \$12

CREAM OF CRAB- CREAM BASE SOUP WITH EXACTLY 2 oz OF SUPER LUMP CRAB MEAT. \$12

SHELLY'S PASADENA DUO- BLEND OF CREAM OF CRAB AND VEGETABLE CRAB \$12

*SOUP IS SERVED IN A HOOPER'S CAMP MUG. CUSTOMERS CAN KEEP THE MUG FOR AN EXTRA \$8

CREAM OF CRAB CAKE- NEW THIS YEAR! OUR CLASSIC CREAM OF CRAB SOUP SERVED IN A SMALL BOWL WITH A BROILED PETITE SIZE OF OUR SIGNATURE CRAB CAKE (2.5 oz) IN THE CENTER. GREAT WAY TO SATISFY YOUR BLUE CRAB CRAVING!! \$18
(Not available in the souvenir mug)

CAESAR SALAD- CRISP ROMAINE LETTUCE, PARMESAN CHEESE AND CROUTONS TOSSED IN CAESAR DRESSING. \$12

GF HOOPER'S HOUSE SALAD-A GREAT STARTER SALAD FILLED WITH A MIXTURE OF GREENS, CARROTS, RED ONION AND TRI-COLORED TOMATOES SERVED WITH YOUR CHOICE OF: HOUSE MADE SPICY RANCH, BLEU CHEESE, CITRUS VINAIGRETTE, OUR SIGNATURE HOUSE BALSAMIC VINAIGRETTE DRESSING, ITALIAN VINAIGRETTE, HONEY MUSTARD, CAESAR, OR CHAMPAGNE VINAIGRETTE. DRESSING SERVED ON THE SIDE \$12

GF WATERMELON FETA SALAD- NEW THIS YEAR! A STARTER SIZED SALAD COMPRISED OF MIXED GREENS, WATERMELON, CUCUMBERS, RED ONION, FETA CHEESE, AND TOASTED PEPITAS. SERVED WITH CHAMPANGNE VINAIGRETTE ON THE SIDE. \$15

GF CRAB&AVOCADO SALAD- 5 OZ OF JUMBO LUMP CARB MEAT, AVOCADO, ROASTED TOMATOES AND CRISPY BACON SERVED OVER MIXED GREENS WITH CITRUS VENAIGRETTE \$29

ADD ON TO SALADS- 6 OZ CHICKEN BREAST \$10 5 GRILLED SHRIMP \$14 8 OZ SALMON FILLET \$20
10 OZ STEAK \$17

SEAFOOD FEASTS

ALL YOU CAN EAT BLUE CRAB FEAST- SERVED FEAST STYLE- ALL YOU CAN EAT FRIED CHICKEN, HUSH PUPPIES, STEAMED SHRIMP (36/40 COUNT) STEAMED CRABS, (LARGES) AND CORN ON THE COB (MARYLAND GROWN). SERVED WITH A RED BUCKET FOR TRASH AND ALL THE NECESSARY CONDIMENTS: COCKTAIL SAUCE, CRAB SEASONING, AND MELTED BUTTER.AVAILABLE. \$MARKET

CRABS BY THE DOZEN-LARGE, EXTRA LARGE AND JUMBO. PLEASE CHECK DAILY FOR THE PRICE.

WHEN ORDERING CRABS BY THE DOZEN **ONLY** THE FOLLOWING SIDES ARE AVAILABLE BY THE BASKET **STEAMED SHRIMP** \$14, **FRIED CHICKEN** \$13, **HUSH PUPPIES** \$9

ENTREES

LAND

GF **PETE'S PORK CHOP**- 20 OZ HAND-CUT, BONE-IN PORK CHOP, RUBBED WITH TOMAHAWK JIM'S BROWN SUGAR SEASONING, SMOKED IN HOUSE AND TOPPED WITH OUR HOUSE-MADE SIGNATURE GLAZE (Please check with kitchen weekly for rotating glaze flavor) \$40

FRIED CHICKEN PLATTER- FIVE GOLDEN BROWN PIECES OF OUR SIGNATURE FRIED CHICKEN BATTERED IN A SPECIAL BLEND OF SPICES. \$29

GF **SURF N TURF**- 10 OZ PRIME SIRLOIN SEARED WITH SALT & PEPPER AND SERVED WITH A 5OZ BROILED COLD WATER LOBSTER TAIL \$54 ADD MUSHROOM \$4 ADD ONION \$4

COOKOUT COMBO- A HALF RACK OF BBQ RIBS AND A HALF OF FRIED CHIX (4 PIECES OF HOOPER'S FAMOUS FRIED CHIX). SERVED WITH CORN AND COLE SLAW. NO SUBSTITUTIONS. \$38

GF **NY STRIP**- 14 OZ CENTER CUT NY STRIP SEARED WITH SEA SALT AND PEPPER TOPPED WITH OUR HOMEMADE CASINO BUTTER. \$49 ADD MUSHROOM \$4 ADD ONION \$4

GF **KEY WEST RICE BOWL**- CILANTRO, LIME RICE WITH ROASTED CORN, PICO DE GALLO, PINEAPPLE, AND AVOCADO. DRIZZLED WITH A CILANTRO CRÈME (SLIGHT SPICE).

WITH YOUR CHOICE OF PROTIEN: -8 16/20 CT SHRIMP, BLACKENED WITH TOMAHAWK JIM'S CHILI-LIME SEASONING \$32

-10 OZ OF MARINATED STEAK \$34

-6 OZ OF ZESTY CHICKEN SEASONED WITH TOMAHAWK JIM'S GRANNY SLAPPING GOOD SEASONING \$30

SEA

TRIPLE TRIFECTA-TRY ALL THREE! 1 POUND OF SNOW CRAB CLUSTERS (1 TO 2 CLUSTERS, DEPENDING ON CLUSTER SIZE), A 5OZ COLD WATER LOBSTER TAIL, AND A 5OZ HOMEMADE CRAB CAKE-YOUR CHOICE, BROILED OR FRIED. \$59

CRAB CAKE PLATTER-THE HOMETOWN FAVORITE! TWO JUMBO LUMP CRAB CAKES (5OZ) BROILED OR FRIED SERVED WITH TARTAR SAUCE. \$42

GF **SNOW CRAB LEGS**-APPROX 2 LBS OF 10UPS COUNT LEGS (3 TO 4 CLUSTERS, DEPENDING ON CLUSTER SIZE) STEAMED PERFECTLY AND SERVED WITH MELTED BUTTER AND CORN ON THE COB. MARKET PRICE

GF **THREE WAY COMBINATION**-5 SEA SCALLOPS, 5 16/20 CT SHRIMP, AND APPROX. 4 OUNCES OF LOBSTER MEAT ALL SAUTEED IN WHITE WINE AND CASINO BUTTER. \$45

SEAFOOD PLATTER-BROILED-A 6 OZ PIECE OF COD, 3 16/20 CT SHRIMP, 3 SCALLOPS, AND A 5 OZ CRAB CAKE BROILED IN WHITE WINE AND BUTTER WITH A SPECIAL BLEND OF SEASONINGS. SERVED WITH COCKTAIL AND TARTAR SAUCE ON SIDE \$42

SEAFOOD PLATTER-FRIED-AN 8OZ PIECE OF HADDOCK, 3 SCALLOPS, 3 SHRIMP, AND A 5 OZ CRAB CAKE SERVED WITH COCKTAIL AND THAI CHILI SAUCE. \$42

FRIED SHRIMP PLATTER-TEN JUMBO BUTTERFLIED SHRIMP DEEP FRIED SERVED WITH COCTAIL SAUCE. \$29

FISH TACOS- THREE FLOUR SOFT SHELL TORTILLAS FILLED WITH YOUR CHOICE OF FRIED FLOUNDER OR GRILLED GROUPER, FRESH SOUTHWEST PICO DE GALLO (BAJA SALSA), ZESTY CILANTRO & LIME SLAW, AND CILANTRO CRÈME SAUCE (SLIGHTLY SPICY) SERVED WITH A CILANTRO LIME RICE \$27

GF **PARMESAN CRUSTED ROCKFISH**- 6OZ LOCAL ROCKFISH FILLET TOPPED WITH 4 OZ OF CRAB MEAT AND A FLUFFY PARMESAN CRUST \$42

GF **ATLANTIC SALMON**- 8OZ SALMON FILLET ROASTED IN WHITE WINE, TOPPED WITH A GARLIC, TOMATO PESTO BUR BLANC (GARLIC BUTTER SAUCE WITH LEMON AND HERBS) \$36

CRISFIELD CHICKEN- TWO 6OZ CHICKEN BREASTS STUFFED WITH 4 OZ OF CRAB MEAT. ROASTED WITH A PARMESAN CRUST AND TOPPED WITH CRISPY PANCETTA (THINLY SLICED, CURED AND SEASONED PORK BELLY) AND SERVED WITH ASPARAGUS \$42

LOBSTER MAC N CHEESE- WHITE CHEDDAR MAC N CHEESE, TOPPED WITH 4 OZ OF LOBSTER MEAT AND A BUTTERY CRACKER CRUST. ENTRÉE COMES WITH ONLY A VEGGIE. NO STARCH. \$34

GF **SCALLOP RISOTTO**- 5 PAN SEARED SEA SCALLOPS SEASONED WITH SEASIDE SEASONING, SERVED OVER A CREAMY MUSHROOM RISOTTO (SMALL TENDER PASTA LIKE RICE), WITH CHOPPED ASPARAGUS AND CHERRY TOMATOES MIXED IN. \$40

GF **AWESOME CLAWSOME**- 1LB LOBSTER, 1 SNOW CRAB CLUSTER, 2 BLUE CRABS, AND CORN NO SIDES OR SUBSTITUTIONS \$52
PLEASE INFOM YOUR CUSTOMERS THAT WHEN ORDERING THIS DISH, IT WILL BE SENT TO THE TABLE AS SOON AS IT IS FINISHED COOKING. AND NOT AT THE SAME TIME OF THE OTHER ENTREES. THIS WILL ENSURE THAT THE ITEMS ARRIVE HOT!!

SIDE ORDERS

ALL ENTREES WILL AUTOMATICALLY BE SERVED WITH GRALIC MASHED AND GREEN BEANS UNLESS OTHERWISE SPECIFIED. DO NOT OFFER SIDE SUBSTITUTIONS UNLESS YOUR CUSTOMER SPECIFICALLY ASKS. SUBSTITUTING SIDES WILL SLOW DOWN THE KITCHEN'S EFFICIENCY.

-FRIES -HUSH PUPPIES -CORN ON THE COB -MASHED POTATOES -GREEN BEANS - CILANTRO LIME RICE

ADD ONS TO ANY ENTRÉE: SINGLE CRAB CAKE (5oz) \$19 SNOW CRAB CLUSTER \$18 LOBSTER TAIL (5oz) \$20

LOBSTER MAC N CHEESE (SMALLER PORTION WITH 2 OZ OF LOBSTER MEAT) \$18

A LA CARTE ITEMS

THESE ITEMS ARE ONLY AVAILABLE WITH THE PURCHASE OF CRABS BY THE DOZEN

STEAMED SHRIMP- FULL BASKET OF FEAST SHRIMP (36/40 COUNT) \$14

FRIED CHICKEN- 3-4 PIECES OF OUR FAMOUS BONE IN CLASSIC FRIED CHICKEN \$13

HUSH PUPPIES- SMALL BASKET OF DEEP FRIED CORNBREAD NUGGETS WITH ONIONS MIXED INTO THE BREADING. ALSO AVAILABLE TO PURCHASE AS AN ADDED SIDE TO ALL CUSTOMERS \$9

CRAB KNOWLEDGE

BLUE CRAB-SERVED ON OUR ALL U CAN EAT AND BY THE DOZEN. VERY POPULAR IN NORTHEAST REGION.

SNOW CRAB-NOTED FOR IT'S SWEET, DELICATE FLAVOR-SNOWY WHITE MEAT AND TENDER TEXTURE. ALASKAN AND CANADIAN

ALASKA KING CRAB-ONE OF THE LARGEST MEMBERS OF THE CRAB FAMILY. RICH FLAVOR AND TENDER TEXTURE. (NOT ON MENU)

LIL HOOPER TROOPER MENU

ALL KID MEALS ARE FOR CHILDREN 10 AND UNDER. ALL SERVED ON A SOUVENIR FRISBEE WITH FRIES, FISHER'S POPCORN AND KIDS DRINK (SMOOTHIES AND CHOCOLATE MILK NOT INCLUDED). ALL ARE \$13 EXCEPT KID CRAB COMBO AND SNOW LEG CLUSTER

MAC N CHEESE FRIED SHRIMP (4 SHRIMP) FRIED CHICKEN (2 PIECES) CHICKEN FINGERS (3)
OR
CHEESE PIZZA (SIZE IS HALF OF OUR NORMAL FLAT BREAD PIZZA)

KID CRAB COMBO- 2 CRABS, 1 PIECE OF FRIED CHICKEN, HUSH PUPPIES, STEAMED SHRIMP AND CORN. THIS OPTION IS NOT REFILLABLE LIKE THE ADULT AYCE \$25

KIDS SNOW CRAB CLUSTER- 1 SNOW CRAB CLUSTER SERVED ON SOUVENIR FRISBEE WITH MELTED BUTTER, FRIES AND FISHER'S POPCORN. \$25

DESSERT

COASTAL KEY LIME PIE- TANGY, CREAMY, AND CRISP WITH A BUTTERY CRUST. LOACALLY MADE. PERSONAL SIZED \$12

ICE CREAM WE SERVE ICE CREAM!

2 SCOOPS CONE OR CUP \$6 RAINBOW SPRINKLES, CHOCOLATE SPRINKLES OR CHOCOLATE SYRUP .50 EA

FLAVORS: VANILLA, CHOCOLATE, COOKIES & CREAM OR FLAVOR OF THE WEEK (PLEASE CHECK ON THE SPECIALS BOARD OR IN THE CABOOSE)

HOOPERS BROWNIE SUNDAE- A GREAT WAY TO OCCUPY KIDDOS WHILE THEIR PARENTS ARE PICKING CRABS! 1 LARGE SCOOP OF VANILLA ICE CREAM WITH CHOCOLATE SYRUP, SPRINKLES, WHIPPED CREAM, AND A CHERRY ON TOP! \$12

BEVERAGES

NON ALCHOLIC DRINKS- ICED TEA (FRESH BREWED UNSWEETENED), PEPSI, PEPSI ZERO, STARRY, MOUNTAIN DEW, DR PEPPER, GINGER ALE, PINK LEMONADE, SWEET TEA, RASPBERRY ICED TEA, MILK, CHOCOLATE MILK, COFFEE & HOT TEA \$3

FRUIT SMOOTHIES: STRAWBERRY, PINA COLADA, MUDSLIDE, ORANGE CREAMSICLE, AND BLUE RASPBERRY \$7

BEER AND WINE

BUCKET OF BEERS – 6 BEERS FOR THE PRICE OF 5 OF ANY BOTTLED OR CANNED BEER. PRICES WILL VARY DEPENDING ON TYPE OF BEER. REMEMBER ACCORDING TO STATE ALCOHOL LAWS, EACH PERSON OF AGE TO DRINK MAY ONLY HAVE 2 ALCOHOLIC BEVERAGES AT ONE TIME. IF A COUPLE ORDERS THE BUCKET, NO PROBLEM! JUST KEEP THE LAST TWO BEERS BEHIND THE BAR UNTIL THEY HAVE FINISHED THEIR FIRST BEER.

CRAFT CANS- MADE BY FIN CITY BREWING COMPANY: POOR MAN'S IPA, PURE LURE PILSNER, PITBOSS BROWN ALE, SLOW TIDE AMBER, BLACKFIN BLACK IPA, REEL HAZE NE IPA, DOUBLE HUK 2xIPA. **OTHER BREWERIES:** HAZY LITTLE THING BY SIERRA NEVADA AND CORONA LIGHT

ALTERNATIVES- SUN CRUISER ICED TEA, HIGH NOON PEACH SELTZER, HAPPY DAD LEMONADE HARD SELTZER, HEINEKEN 0.0 (NON-ALCOHOLIC)

DOMESTIC BOTTLES COORS LIGHT, MILLER LIGHT, MICH ULTRA, CORONA, MODELO, HEINEKEN, NATURAL LIGHT

DRAFT BEER- WHITE MARLIN PALE ALE, POOR MAN'S IPA, COORS LIGHT, MILLER LIGHT, YUENGLING, BLUE MOON, NATTY BOH, MODELO AND BUSCH LIGHT

WINE- MARK WEST PINOT NOIR (FRUIT FORWARD RED WITH A MEDIUM BODY, NOTES OF CHERRY, RED CURRANT, CARAMEL, VANILLA AND TOASTED OAK)

COPPOLA CABERNET SAUVIGNON (RED WITH MEDIUM BODY. NOTES OF PLUM, BLACKCURRANT, AND VANILLA)

KENDALL JACKSON CHARDONNAY (WHITE WITH OAKY, BUTTERY TASTE. NOTES OF PINEAPPLE, MANGO, PAPAYA AND CITRUS)

KENDALL JACKSON PINOT GRIGIO (WHITE WITH FRUITY, SLIGHTLY SWEET TASTE AND LIGHTER BODY. NOTES OF MANGO, MELLON, PEAR, AND PEACH)

STONELEIGH MARLBOROUGH SAUVIGNON BLANC (WHITE WITH DRY FRUITY TASTE. NOTES OF GRAPEFRUIT, WHITE PEACH, PASSIONFRUIT, AND STONE FRUIT)

LUNETTA PROSECCO (WHITE "SPARKLING WINE", SLIGHTLY SWEET. SIMILAR TO CHAMPAGNE. NOTES OF APPLE, PEACH, AND CRISP FRUIT)

JACOB'S CREEK MOSCATO (SWEET WHITE. FLORAL AND TROPICAL FRUIT NOTES)

BEER DESCRIPTIONS

POOR MAN'S IPA-6.6% A.B.V. [77 IBU'S] golden IPA that's complexity is due to four separate additions of 6 hop varieties. It's floral beginning is complimented by intense tropical and citrus aromas achieved by dry hopping with the finest hops from the west coast.

WHITE MARLIN PALE ALE – 6.0% A.B.V. [50 IBU'S] This is our interpretation of true American style pale ale. It has an amber color and a smooth, full-flavored taste with a crisp finish. We brew this exceptional ale with pale, caramel, and wheat malts and aggressively-hop with a blend of 3 hop varieties in 3 separate additions providing a clean bitterness. This is a great beer for anytime of the year. Enjoy! (CLEAN AND CRISP-A TOP CHOICE!)

PURE LURE PILSNER- 4.0% A.B.V. [18 IBU'S] The Pure Lure Pilsner is a collaboration beer with local Ocean City fishing gear brand, Pure Lure. This recipe was designed with the local fisherman in mind first, just like their apparel. The Pure Lure Pilsner is light, crisp and crushable...perfect for everything from trolling offshore to hanging out on the dock with friends.

PITBOSS BROWN ALE- 7.2% A.B.V. [35 IBU'S] This interpretation of a classic American brown ale is a collaboration with legendary duck gunning, decoy carving, Pitboss Waterfowl. It is a medium-bodied beer with a slightly roasty, slightly sweet maltiness that gives it a natural nutty flavor profile. Four types of hops add a spiciness with notes of smoky, oaky goodness and smooth orange citrus to perfectly balance this fall season release

WATERMELON IPA- 6.6% A.B.V. [70 IBU'S] Beat the heat with our juiciest india pale ale yet. We took one of our favorite fruity hops and infused it with real watermelon for an IPA that can quench your thirst on an August afternoon. This perfectly hopped, unfiltered ale also features a little bit of haze and hints of blueberry, mango, and stone fruit.

SLOW TIDE AMERICAN AMBER- 5.0% A.B.V. [38 IBU'S] Fin City's interpretation of a classic American Amber, with a citrusy twist. Medium-bodied ale with carefully selected roasted malts providing subtle toffee and caramel aroma balanced with American hop notes of citrus, fruit, and pine. Dry-hopped with Centennial, Columbus, and Simcoe hops for a citrusy character.

BLACK FIN BLACK IPA- 6.0% A.B.V. [56 IBU'S] Fin City's version of an American Black IPA/Cascadian Dark Ale. Dark like a porter but lighter in body. This beer provides the perfect level of roastiness that gives away to a very

complimentary herbal citrus hoppiness and balanced with the perfect amount of bitterness. Pale and mild roasted malts and a citrus hop blend.

REEL HAZE NEW ENGLAND IPA- 6.7% A.B.V. [35 IBU'S] A classic, juicy New England style IPA. Golden hue with a tropical fruit aroma and dank bitterness. Brewed with Mosaic, Incognito, and Citra hops and then dry hopped with Citra, Mosaic, and Simcoe hops!

DOUBLE HUK DOUBLE IPA- 7.9% A.B.V. [88 IBU'S] An unfiltered version of a hop-centric American Double IPA. Brewed with Centennial, Chinook, Simcoe and CTZ hops. Golden hued with a hop-forward flavor with aromas of pine, orange, and grapefruit.

HAZY LITTLE THING- 6.7% A.B.V. [35 IBU'S] A JUCY FRUIT FORWARD HAZY IPA WITH MODEST BITTERNESS AND A SMOOTH FINISH. MADE WITH CITRA, EL DORADO, MAGNUM, MOSAIC, AND SIMCOE HOPS.

NOTES: