

**Reter's Crab House and Grille**  
**Baltimore County Restaurant Week: October 15-October 24**

<b>Beer</b>	<b>Brewery</b>	<b>Town</b>	<b>ABV</b>	<b>Type</b>
Reter's Riptide Brew	Evolution Brewing	Salisbury, MD	4.8%	Pilsner
Shuckin' Pumpkin	Big Oyster Brewery	Lewes, DE	5.6%	Pumpkin Ale
Hoop Tea	BackShore Brewing	Ocean City, MD	6.0%	Spiked Tea
Nanticoke Nectar	RAR Brewing	Cambridge, MD	7.4%	American IPA
Punkin Ale	Dogfish Brewing	Milton, DE	7.0%	Pumpkin Ale
Pure Lure	Fin City Brewing	Ocean City, MD	4.0%	Pilsner
RAR Light	RAR Brewing	Cambridge, MD	4.4%	Lager

**Shorecraft Flights- Pick 4 of the above beers. 9.00**  
**Visit [Shorecraftbeer.com](http://Shorecraftbeer.com)**

**Secrets® Pumpkin Spiced Rum and Cider**

Secrets® Pumpkin infused spiced rum mixed with apple cider and a hint of cranberry. Served on the rocks in a sugar rimmed glass with fresh apples.

**Secrets® Pumpkin Mudslide**

Secrets® Pumpkin spiced rum and ice cream mix blended and served in a caramel rimmed glass with a dollop of whipped cream and a dash of cinnamon.

**Caramel Apple Sangria**

White wine blend, caramel flavored vodka and apple cider served with fresh apple garnish.

**Clam Chowder**

New England style chowder full of clams, potatoes, bacon, celery and onion seasoned to perfection. A seasonal favorite! 6.99

**Shrimp and Chorizo**

Shrimp and ground chorizo sausage in a creamy queso blanco style cheese sauce. Served with garlic baguettes for dipping. 12.99

**The Real Deal**

RAR Light beer battered chicken breast served on a butter-toasted Ciabatta roll with mixed greens, tomato, onion, bacon, pickles, and a drizzle of Chesapeake aioli. Served with Brew City® french fries. 16.99

**Honey Sriracha Lime Salmon**

Fresh cut salmon, pan seared and finished with a house made honey sriracha lime glaze. Served over smashed red potatoes and steamed broccoli. 21.99

**Pumpkin Funnel Cake**

Pumpkin puree mixed with our famous boardwalk funnel cake batter. Topped with cinnamon sugar and a dollop of whipped cream. 6.99