



SO DEL
CONCEPTS

Happy Hour

3-6PM DAILY AT THE BAR

Kids Menu

- 08 | CHEESEBURGER: FRIES
- 07 | PASTA WITH TOMATO SAUCE
- 07 | PASTA WITH BUTTER
- 07 | SHELLS AND CHEESE
- 08 | CHICKEN FINGERS: FRIES
- 10 | FRIED SHRIMP: FRIES
- 10 | FISH & CHIPS
- 11 | GRILLED SALMON: VEGGIES
- 15 | BROILED CRABCAKE: FRIES

MATTSFISHCAMP

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Starters

- 08 | NEW ENGLAND CAMP CHOWDER
- 08 | DELAWARE CRAB SOUP
- 08 | ONION RINGS: MUSTARD CREAM
- 08 | LOBSTER DEVEILED EGGS
- 19 | FRIED IPSWICH CLAMS: TARTAR
- 12 | PEI MUSSELS: WHITE OR SPICY RED
- 14 | HOT BACON CRAB DIP: KETTLE CHIPS
- 08 | CLAM STUFFIES: LEMON, THYME, FRESH CORN & SCALLION IMPERIAL
- 16 | 1/2 POUND SHRIMP: MATT'S FISH CAMP SEASONING, COCKTAIL, LEMON
- 05 | HOT PARKER HOUSE ROLLS: BUTTER BRUSH, SEA SALT
- 14 | CRAB BALLS: COCKTAIL
- 10 | SMOKED BLUEFISH DIP: SALTINES
- 14 | STEAMED CLAMS: BAKERS DOZEN, LEMON, BUTTER

Salads

- ADD: 12 | CRABCAKE 17 | LOBSTER SALAD 11 | GRILLED SHRIMP 08 | CHICKEN MKT | COLOSSAL CRABCAKE
- 09 | GARDEN: MIXED GREENS, CARROT, ONION, RADISH, CELERY, CUCUMBER, MUSTARD SHALLOT VINAIGRETTE
- 09 | WEDGE: BACON, LETTUCE, TOMATO, CHOPPED EGG, ONION, BLEU CHEESE CRUMBLES, BLEU CHEESE DRESSING
- 09 | CHOPPED: CUCUMBER, TOMATO, ZUCCHINI, SQUASH, RAISIN, RADISH, APPLE, CARROT, PURPLE CABBAGE, CELERY, BUTTERMILK RANCH

Sandwiches

SERVED WITH CHIPS & PICKLES (SUB SALT FRIES +\$2)
SERVED ON CRACK OF DAWN BAKERY'S FRESH BAKED BREADS

- MKT | MARKET FISH: GRILLED OR BLACKENED, TARTAR
- 16 | CRABCAKE: COCKTAIL
- 13 | DOUBLE CHEESEBURGER: MUSTARD CREAM
- MKT | COLOSSAL CRABCAKE: MUSTARD CREAM
- 21 | LOBSTER ROLL: TRADITIONAL
- 21 | WARM LOBSTER ROLL: SAUTEED IN BUTTER
- 10 | GRILLED BBQ CHICKEN: GRILLED ONION, CHEDDAR, APPLEWOOD BACON
- 14 | FRIED FISH: TARTAR

Farm & Sea Classics

- 28 | BAKED CRABCAKES: FRIES, COLE SLAW, COCKTAIL
- 29 | MATT'S FISH CAMP STEW: SHRIMP, CLAM, MUSSEL, FISH, LOBSTER
- 24 | SHRIMP & CRAB DIABLO: LINGUINE, SPICY RED SAUCE
- 24 | CRAB MAC & CHEESE: CHEDDAR SHELLS, WHOLE GRAIN MUSTARD
- 28 | SURF & TURF: FILET, STUFFED LOBSTER TAIL, MASHED POTATOES, FARM VEGGIES
- 18 | BUTTERMILK FRIED CHICKEN: BACON CORN GRAVY, MASHED POTATOES, FARM VEGGIES
- MKT | COLOSSAL CRABCAKES: POTATO SALAD, FARM VEGGIES, MUSTARD CREAM

Matt's Beach Favorites

ALL FLASH FRIED, SERVED WITH SALT FRIES, SLAW & LEMON

- 19 | FISH & CHIPS
- 24 | JUMBO SHRIMP
- 22 | OYSTERS
- 29 | SEAFOOD COMBO
- 26 | IPSWICH CLAM BELLIES

Sides

- 03 | COLE SLAW
- 03 | FRIES
- 03 | MASHED POTATO
- 04 | VEGGIE OF THE DAY
- 03 | POTATO SALAD
- 03 | FISH CAMP PICKLES

NO SEPARATE CHECKS

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION.



Beer

BOTTLES

- 06 | 16 MILE BLUES GOLDEN ALE - DE
- 06 | BELL'S TWO HEARTED ALE - MI
- 06 | BLUE POINT TOASTED LAGER - NY
- 06 | BROOKLYN LAGER - NY
- 07 | BROOKLYN SORACHI ACE SAISON - NY
- 09 | CHIMAY PREMIER BELGIAN DUBBEL - BEL
- 06 | DOGFISH HEAD NAMASTE - DE
- 06 | DOGFISH HEAD 60 MINUTE IPA - DE
- 06 | RAR NANTICOKE NECTAR IPA - MD
- 07 | FIRESTONE DOUBLE JACK DOUBLE IPA - CA
- 06 | FLYING DOG PEARL NECKLACE OYSTER STOUT - MD
- 06 | LAGUNITAS LITTLE SUMPIN' ALE - CA
- 06 | MISPELLION SPACE OTTER PALE ALE - DE
- 06 | NEW BELGIUM FAT TIRE AMBER ALE - CO
- 06 | SIERRA NEVADA PALE ALE - CA
- 06 | TRÖEGS PERPETUAL IPA - PA
- 06 | VICTORY PRIMA PILS - PA

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White

- 08/28 | CAPOSALDO, PINOT GRIGIO, ITALY
- 08/28 | PETER YEALANDS, SAUV BLANC, NZ
- 08/28 | CHATEAU ST. MICHELLE, RIESLING, WA
- 08/30 | BOGLE, CHARDONNAY, CA
- 09/32 | CHEREAU CARRE, 'LA RAMEE,' MUSCADET, SUR LIE, FR
- 09/34 | A20, ALBARINO, SPAIN
- 10/36 | CONTI DI SAN BONIFACIO, PINOT GRIGIO, ITALY
- 12/40 | CHALK HILL, CHARDONNAY, SONOMA
- 40 | KIM CRAWFORD, SAUV BLANC, NZ
- 50 | BONNY DOON, 'LE CIGARE BLANC,' ROUSSANNE, CA
- 52 | CAKEBREAD, SAUV BLANC, NAPA
- 55 | SONOMA CUTRER, CHARDONNAY, SONOMA
- 125 | LATOUR, PULIGNY-MONTRACHET, BURGUNDY, FR

Bubbles

- 10 | DOMAINE LAURIER BRUT, CA (SPLIT)
- 38 | CONTI DI SAN BONIFACIO, PROSECCO, ITALY
- 120 | VEUVE CLICQUOT, 'YELLOW LABEL,' CHAMPANGE, FR

Cocktails

- 08 | SEASONAL SANGRIA
- 09 | CUCUMBER FRESCA: HOUSE INFUSED CUCUMBER VODKA, CLUB SODA, LEMON, LIME
- 09 | MATT'S FISH CAMP RUM PUNCH: GOSLINGS, MALIBU, BANANA LIQUEUR, PINEAPPLE, OJ, CHERRY
- 09 | MEZCAL MULE: MONTE ALBAN MEZCAL, CUCUMBER, LIME, PASSIONFRUIT, GINGER BEER
- 09 | SHIPWRECK: JIM BEAM, CRUZAN SILVER, MINT, LEMONADE, SPLASH GINGER
- 09 | SALTED CANTALOUPE: SAUZA SILVER, MELON LIQUER, MALIBU, OJ, GRENADINE, SALTED RIM
- 10 | SOUTHSIDE: HENDRICKS GIN, MINT, LIME, CLUB SODA
- 10 | FISH CAMP BLOODY: VEGGIE INFUSED VODKA, GEORGE'S BLOODY MARY MIX, HOUSE PICKLES, CELERY, OLD BAY RIM
- 11 | PINEAPPLE MARTINI: HOUSE INFUSED PINEAPPLE VODKA, FRESH LEMON, PINEAPPLE JUICE
- 13 | SPICY STRAWBERRY MARGARITA: HOUSE INFUSED PATRON SILVER, PAPA'S SOUR MIX, SPICY SALT RIM

Red

- 08/28 | BOGLE, MERLOT, CA
- 09/32 | PIERANO, CABERNET, CA
- 09/32 | BLOCK NINE, PINOT NOIR, CA
- 11/40 | BENMARCO, MALBEC, ARG
- 13/48 | TRISAETUM, PINOT NOIR, OR
- 36 | CLINE CELLARS, 'CASHMERE,' SYRAH BLEND, CA
- 55 | JUSTIN, CABERNET, PASO ROBLES
- 58 | TWO HANDS, 'GNARLY DUDES,' SHIRAZ, AUS
- 62 | ANTHILL FARMS, PINOT NOIR, SONOMA COAST
- 72 | THE PRISONER WINE CO. 'PRISONER,' ZIN BLEND, NAPA
- 85 | DUCKHORN, 'GOLDENEYE,' PINOT NOIR, ANDERSON VALLEY
- 85 | TREFETHEN, CABERNET, OAK KNOLL

