



Gilligan's Pier

Seafood & Steakhouse

Stuff you need to know...

Summer Tiki Bar & Live Music Weekends on the Beach

Check our schedule of bands and other beach events on www.gilliganspier.com

Water Taxi for Boaters

Memorial day through Labor day we'll get you from your boat to our beach.

The "No" List

No checks left overnight, No vulgar language, No personal checks and absolutely No whining!

Substitutions

If you order something that's Not on the menu, and we make it for you, we will charge you whatever darn price we want to and you'll thank us for it. If you are not sure what a certain menu item is, then don't order it - we hate complainers. Also, be advised that if you ask us stupid questions, we will be forced to mock you, mercilessly.

Take Out Orders

Just phone 'em in and Pick 'em up. Sorry, we don't deliver. Call 301-259-4514. Beer is available for take out in factory-sealed containers only.

Tip or Die

An 18% gratuity may be added to your check if you are a party of six or more, or if for any reason you appear to be particularly cheap.

Our Idiot Policy

We reserve the right to refuse service to anyone, especially if we think that you're a great big jerk. We strive to keep Gilligan's Pier an official "Idiot-Free" zone, so if in our opinion you are indeed an idiot, we will be sure to tell you, right before we throw you out!

Don't Drink and Drive

If you think that you've had a little bit too much fun, please don't hesitate to ask. We will gladly call you a taxi. We care about our friends and patrons.



Gilligan's Guarantee

If you are not served within ten minutes, than you'll be served within twenty, thirty, forty or fifty. Don't get a knot in your shorts, just relax and enjoy the atmosphere.

ZTF Zone

Not that you care, we're trying to be healthy and frying in only Zero Trans Fat Oil; and for all of you who are allergic to peanuts, there isn't any peanut oil found in the restaurant.

Castaway Beginnings

Corn Fritters

Battered nuggets stuffed with a sweet cream corn filling sprinkled with powdered sugar 3.49

Island Conch Fritters

An island delight! Ten deep fried conch shellfish seasoned to perfection 10.99

Jalapeño Cheese Poppers

Five deep fried poppers loaded with cream cheese and served with ranch dressing 5.99

Crab Balls

Our signature recipe. Seven homemade crab balls 9.99

Hot Wings

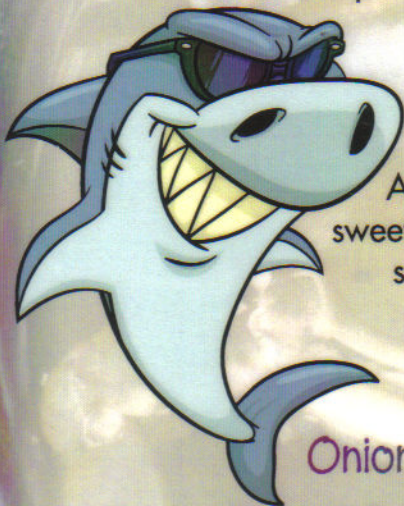
Ten buffalo wings served with blue cheese or ranch dressing. Your choice hot or mild 9.99

Joe's Shrimp

6 marinated grilled shrimp wrapped in bacon seared to perfection and topped with pepper jack cheese 8.99

Calamari

Golden crisp calamari 6.99



Scream of Crab

A rich cream soup loaded with sweet crab meat and a touch of sherry
sm. bowl 3.45 big bowl 5.70

Shipwrecked Sides

Onion Rings 2.79

Baked Potato 2.75

Cole Slaw 2.25

Applesauce 2.25

Hot Seafood Dip

Our house specialty! Baked in a sourdough bread bowl with shrimp and crab meat. Perfect for dipping 10.99

Mozzarella Sticks

Six specially seasoned batter dipped mozzarella cheese sticks. Served with house marinara sauce 5.99

Two Bite Burgers

Six mini burgers 8.99
Add cheese .50

Shrimp Jammers

Six shrimp wrapped in cheddar cheese, breaded and lightly fried golden brown 8.99

Basket of Hushpuppies

A hand breaded Southern cornmeal treat served with our homemade honey butter 3.99

Seafood Nachos

Crisp tortilla chips loaded with shrimp, crab meat, cheddar cheese, jalapeños and olives. Served with our special sauce 11.99



Soup du Lagoon

Vegetable Crab Soup

Our own tomato based soup with a medley of garden vegetables and fresh crab meat
sm. bowl 2.95 big bowl 4.75

Sweet Potato 2.75

Veggie of the Day 2.25

Side Salad 3.25

Jamaican Me Crazy Fries 2.49

Thurston's Baskets

All baskets are hand breaded with our special seasoning and lightly fried.
Served with Jamaican Me Crazy Fries.

Fried Oysters 9.99

Fried Jumbo Shrimp 10.99

Rockfish 9.99

Tilapia 8.99

Chicken Tenders 7.99

Fried Scallops 9.99

Clam Strips 7.99

Basket Combo

Choose any two basket items 11.99



The Professor's Sandwiches

All sandwiches are served on a fresh roll with Jamaican Me Crazy Fries.

Crab Cake

Everyone agrees they're the best! Six ounces of backfin crab meat. Served fried, blackened or broiled 13.99

1/3 lb.. Hamburger

Fresh ground chuck patty 7.49
Add bacon for .50
Add cheese for .50

Fried Oyster

Hand breaded in our special seasoned breading and lightly fried to mouth watering perfection 9.99

Soft Shell Crab

Dipped in our batter and fried 10.99

Shrimp Salad Sandwich

Cold shrimp salad a little on the spicy side 8.99

Chicken Breast

Boneless chicken breast, fried or blackened with Cajun spices 9.99

Rockfish

Prepared your way - fried, broiled or Blackened 10.99

Island Tilapia

Prepared your way - fried, broiled or blackened 8.99

Mary Anne's Salads

Cold, crisp fresh garden salads with your choice of dressing:
Ranch, Bleu Cheese, Thousand Island, Lite Italian, Balsamic Vinaigrette, Honey Mustard, Oil & Vinegar

Garden Salad

Garden greens topped with fresh veggies 4.79

Chicken Breast

Tender sliced chicken; fried, grilled or blackened 8.99

Blackened seafood

Shrimp, scallops and crab meat gently seared and blackened 13.99



Skipper's Choice Entrees

All entrees served with your choice of two: Idaho Baked Potato, Jamaican Me Crazy Fries, Onion Rings, Cole Slaw, Veggie of the Day, Sweet Potato, Applesauce or Side Salad



Seafood Platter

A feast deserving of a Captain! This hearty platter includes one of our famous crab cakes, jumbo shrimp, scallops, oysters and tilapia filet. Prepared your way - broiled, blackened or fried 28.99

Jumbo Shrimp Platter

Half pound of plump jumbo shrimp cooked your way. Hand breaded, steamed with Old Bay, broiled or blackened 18.99

Chicken Breast

Two tender boneless chicken breasts brushed with an herb butter and served char-grilled or blackened 14.99

🌴 Top with crab imperial 6.99



Skipper's Cut of the Day

Ask your server about our Chef's fresh cut steak of the day - market

Steaks

20oz T-Bone

The ultimate steak on the bone. Da true steak lover's steak 22.99

🌴 Top off your steak with Crab Imperial 6.99

Add 4 fried shrimp for only 6.99

Tilapia

Tender, white, flaky fish straight out da lagoon. Served fried, broiled or blackened 13.99

🌴 Top with crab imperial 6.99

Crab Cakes

Our masterpiece! Everyone agrees they're the best! Two six ounce lump crab cakes seasoned to perfection. Served your way - Broiled, blackened or fried 24.99

Fried Oysters

Fresh local oysters hand breaded and lightly fried 14.99

Sea Scallops

Large, tender North Atlantic sea scallops served fried, broiled or blackened 17.99

Rockfish

A local island favorite served broiled, blackened or fries 15.99

🌴 Top with crab imperial 6.99

Soft Shell Crabs

Two "peelers" hand breaded and fries 18.99

Add four fried shrimp for only 6.99

Gilligan's Filet

8oz. filet cut of sirloin grilled or blackened to your liking 16.99



Ginger's Steamer Favorites

Fresh Bleu Crab (Jumbo, Large or Mixed)

It's what we're famous for! Bleu crabs prepared in true Chesapeake Bay style, steamed with our special seasoning. By the half or full dozen - market price

Snow Crab Legs

The largest steamed legs on da river. Served 1 pound or 2 pounds - market price

Oysters On The Half Shell

Served raw on da shell.

By the full dozen or half dozen.

(Seasonal) 1/2 dozen or dozen - market price

Spicy Shrimp

Jumbo steamed shrimp with our own blend of spices - market price

Steamed Oysters

Steamed fresh local oysters.

By the full dozen or half dozen.

(Seasonal) - market price

Extreme Feast

Two jumbo snow crab clusters, one pound of our spicy jumbo steamed shrimp, accompanied by hushpuppies and cole slaw 29.99



Dinner Specials

Feast Specials

While quantities last and can not be a shared entree.
Sorry, No Crabby and Shrimpy Boxes to go.

All You Can Eat Shrimp Market Price

All You Can Eat Oysters Market Price

All You Can Eat Blue Crabs Market Price

Ask your server about our daily side items.
Don't forget to save room for dessert!!

The Final Rescue

See our dessert menu for today's delicious endings

Bottomless Beverages

Fountain Beverages

Good to da last drop

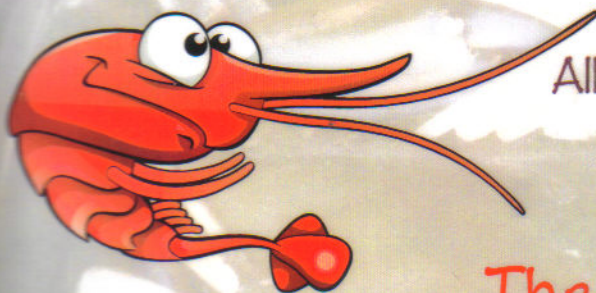
Coke, Diet Coke, Sprite, Orange Soda,
Root Beer, Lemonade 2.79

Fresh Brewed Ice Tea

Sweet or Unsweetened 2.79

Coffee or Hot Tea

Regular or Decaf 2.50



Frozen Classic Drinks

Daiquiris, Coladas, Margaritas

Fresh fruit blended with Tequila or Light Rum makes them great! Try one or two, you'll love 'em!

Original • Strawberry • Banana

Also available in non-alcoholic

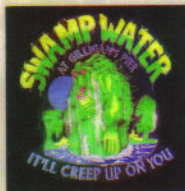
Energy Drink & Shot

We have the Energy Drink, you pick the shot: Absolut, Jager, Cherry Bomber or your own specialty. What's your flavor? I'm sure we've got it!

Specialty Drinks

Swamp Water

A Gilligan's House Specialty
A blend of tropical juices with just the right amount of Vodka



Pier Punch

A Gilligan's House Specialty
A special blend of fruit juices with Rum.

Surfside Lemonade

Bacardi Limón & lemonade.

Planters Punch

Myer's Rum, lemonade, orange juice & grenadine.

Rum Runner

Bacardi Spice Rum, apricot brandy, banana, blackberry brandy & a splash of grenadine.

Tennessee Lemonade

Jack Daniels, Triple Sec, sour & a splash of Sprite.

Mai Tai

Rum, Amaretto, Triple Sec, pineapple, a splash of sour & grenadine.



Gilligan's Pier Beer Selection

For those who don't know, we don't use glass so we can protect our beach

Bud
Bud Light
Bud Light Lime

Michelob Ultra
Miller Lite
Miller Chill

Coors Light
Corona
Heineken

Draft

Bud, Bud Light, Coors Light, Yuengling, Miller Lite, Fordham

Frozen Specialty Drinks

Orange Dream

So cool & creamy! Vanilla ice cream blended with Rum, Licor 43, Triple Sec & orange juice.

Pink Flamingo

Thirst quenching! Strawberry & Pina Colada blended with light rum. Yum!

Tropical Itch

Pina Colada blended with Bacardi Spice Rum, Coconut Rum, Triple Sec, cranberry juice & orange juice. So sweet!

Wet Dream

Vanilla ice cream, Rum, Buttershots, Banana Liqueur & Creme De Cacao. Fabulous!

Hawaiian Surf

We'll take you there! Pina Colada with Melon Liqueur, Coconut Rum, Blue Curacao & a splash of lemonade

Kahlúa Cabana

A creamy blend of Pina Colada, banana, Kahlua & rum.

Banana Jammer

A smooth blend of banana, ice cream, Irish Cream & Kahlúa.

Strawberry Shortcake

Creamy vanilla ice cream with strawberry & Amaretto. Fabulous!

Aloha

Say hello to this fabulous drink! Pina Colada blended with Coconut Rum & Melon Liqueur.

Tropical Breeze

A coconutty mix of Pina Colada, Banana & Coconut Rum.

Hula Hula

It'll dance its way into your all-time favorites! Strawberry, Pina Colada & Amaretto. Mmmm!

Bushwhacker

Pina colada, ice cream, kahlua & rum.

Toasted Almond

Vanilla ice cream, Kahlúa & Amaretto.

Mudslide

Ice cream, Kahlúa, Irish Cream & Vodka.

Pain in De__ss

A rum concoction of Pina Colada & Strawberry Daiquiri layered, Add a floater of Myer's Dark Rum.

