

Ford's Fish Shack

19308 Promenade Dr Lansdowne Town Center 20176-6500 · +15713331301 · Updated: Jan 14, 2026

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LITTLE PLATES 12

Raw Oysters*

AVAILABLE OPTIONS

Wicked Pissah® Oysters - Ford's Signature Oyster "To eat an oyster is to kiss the sea on the lips" - Leonard Beck

½ Dz: \$16.50

1 Dz: \$33.00

Steamahs - While They Last!

\$21.00

A New England Classic - Steamed Long Neck Clams, Beer, Onions, Bacon, Red Pepper Flakes

Steamed Shrimp

AVAILABLE OPTIONS

Old Bay, Cocktail Sauce

½ Lb: \$13.00

1 Lb: \$26.00

Angry Mussels

AVAILABLE OPTIONS

Chorizo, Tomatoes, Garlic, Onions, Ciabatta Bread

1 Lb: \$15.00

2 Lb: \$29.00

Rhode Island Calamari

\$14.00

Sweet Cherry Peppers, Lobstah Ginger Sauce

Devilish Good Eggs

AVAILABLE OPTIONS

Bacon & Spiced Pecans

\$10.00

Add an Egg: \$3.00

Rocket Shrimp

\$13.00

Crispy Shrimp, Chili Garlic Sauce, Thin Beans & Asian Slaw

Jumbo Shrimp Cocktail

AVAILABLE OPTIONS

Chilled, Cocktail Sauce

½ Dz: \$15.00

Baker's Dz: \$30.00

Guacamole

AVAILABLE OPTIONS

Avocados, Tomatoes, Red Onions, Cilantro, Lime Juice & Tortilla Chips

\$11.00

Add Pico de Gallo: \$2.00

Ipswich Clams

AVAILABLE OPTIONS

Flash-Fried Ipswich Whole Belly Clams, Tartar Sauce

Pint: \$16.00

Quart: \$31.00

Smoked Salmon Bruschetta

\$12.00

Tomatoes, Balsamic Reduction, Basil, Red Onion, Goat Cheese, Ciabatta Bread

Maine Chips

AVAILABLE OPTIONS

Hand-cut Potato Chips, Lobstah, Basil Aioli, Melted Blue Cheese, Marinated Tomatoes

Less: \$12.00

More: \$16.00

SOUP & SALADS 5

Lobstah Bisque (Fri & Sat)	\$8.00
Sambuca Cream	
New England Clam Chowdah (Sun-Thurs)	\$7.00
Bacon, Spiced Crackers	
BLT Wedge	\$10.00
Iceberg, Bacon, Grape Tomatoes, Radishes, Blue Cheese Crumbles & Green Goddess Dressing	
Caesar Salad	\$8.00
Romaine Hearts, House-Made Croutons, Reggiano-Parmesan	
Chopped Salad	AVAILABLE OPTIONS
Napa, Frisee, Roasted Corn, House-made Croutons, Cucumbers, Cranberries, Tomatoes & Buttermilk	\$8.00
Tarragon Dressing	Add Blue Cheese or Goat Cheese: \$2.00

SALAD PLATES 4

BLT Oyster Salad	\$20.00
Wedge Salad, Crispy Oysters	
Chicken Caesar Salad	\$15.00
Romaine Hearts, Grilled Chicken Breast, House-Made Croutons & Reggiano-Parmesan	
Faroe Island Salmon Salad*	AVAILABLE OPTIONS
Marinated, Short-smoked, Chopped Salad, House-made Croutons, Buttermilk Tarragon Dressing	\$20.00
	Add Blue Cheese or Goat Cheese: \$2.00
Lobstah Cobb Salad	\$26.00
Romaine Hearts, Bacon, Tomatoes, Avocado, Blue Cheese, Champagne Vinaigrette, Deviled Egg	

BRUNCH FEATURES 7

Corn-Flake Crusted French Toast	AVAILABLE OPTIONS
Corn-Flake Crusted Brioche Bread, Fresh Berries, Blueberry Yogurt, Brunch Potatoes, Peppered Bacon	\$15.00
	Add a side of Scrambled Eggs: \$4.00
Campfire Trout & Eggs	\$21.00
Smoked Trout, Scrambled Eggs, Hollandaise Sauce, Peppered Bacon, Brunch Potatoes (Egg Whites Available Upon Request)	
Smoked Salmon Benedict*	\$18.00
House-Smoked Salmon, Buttermilk Biscuit, Two Poached Eggs, Hollandaise Sauce, Brunch Potatoes, Asparagus	
Egg BLT Sandwich	\$14.00
Two Eggs Over Medium, White American Cheese, Peppered Bacon, Tomato, Arugula, Basil Aioli, Croissant & Brunch Potatoes	

Spinach & Crab Omelette	\$21.00
Three Egg Omelette, Lump Crab, Spinach, Onions, White Cheddar Cheese (Egg Whites Available Upon Request)	
Bistro Filet & Eggs	AVAILABLE OPTIONS
Asparagus, Scrambled Eggs, Hollandaise Sauce (Egg Whites Available Upon Request) Make it a Surf & Turf!	\$24.00
	Add a Lobstah Tail: \$17.00
Crab Cake Benedict*	\$23.00
Two Crab Cakes, Buttermilk Biscuit, Two Poached Eggs, Hollandaise Sauce, Brunch Potatoes, Asparagus	

ENTRÉES 13

Maine Seafood Baskets	AVAILABLE OPTIONS
	Thin Fries-Gulf Shrimp: \$22.00
	Ipswich Clams: \$24.00
	Sea Scallops: \$24.00
	Oysters: \$23.00
	Pick 2: \$24.00
	Pick 4: \$36.00
	Add 4oz Fried Cod: \$7.00
	Add Lobstah Tail: \$18.00
	Add ½ LB Crab Legs: \$16.00

Fish of the Day*

Chef's Daily Feature

New England Cod	\$26.00
Cracker-Crusted Baked Cod, Lump Crab Meat, Tarragon Butter Sauce	

Alaskan Snow Crab Legs	AVAILABLE OPTIONS
Steamed or Chilled, Grilled Corn. Based on Availability	1 Lb: \$35.00
	2 Lb: \$66.00

Fish & Chips	\$18.00
Cod, Thin Fries & Tartar Sauce	

Crab Cakes	\$29.00
Cole Slaw, Thin Fries & Remoulade Sauce	

Faroe Island Salmon*	\$22.00
Marinated Short-Smoked, Dijon Cream Sauce	

Pecan Crusted Trout	\$24.00
Spiced Pecans, Citrus Chardonnay, Chorizo Mac & Cheese	

Billy's Lobstah Tails	AVAILABLE OPTIONS
Fried or Grilled, Thin Fries, Grilled Corn & Melted Butter	2 Tails: \$37.00
	3 Tails: \$49.00

Filet Mignon & Crab Cake*	AVAILABLE OPTIONS
Roasted Mushroom, Au Jus	6oz: \$32.00
	8oz: \$36.00
8oz Filet Mignon*	\$30.00
Chorizo Mac & Cheese, Roasted Mushroom & Au Jus	
½ Rack & Tail	AVAILABLE OPTIONS
Pork Ribs, Sweet & Tangy BBQ Sauce, Lobstah Tail, Thin Fries - While They Last!	\$32.00
	½ Rack & Crab Cake: \$27.00
	½ Rack & ½ LB Crab Legs: \$31.00
	Full Rack: \$27.00
Oyster & Shrimp Jambalaya	\$23.00
Andouille Sausage, Penne Pasta, Creole Sauce	
HAND-HELDS	5
Fried Fishwich	\$15.00
Cod, White American Cheese, Tartar Sauce, Lettuce & Tomato	
Ford's Burger*	AVAILABLE OPTIONS
Smoked Cheddar Cheese, Lettuce, Tomato & Mustard-Mayo	\$13.00
	Make it a Surf & Turf, Add a Crab Cake:
	\$10.00
Chicken Sandwich	\$14.00
Grilled Chicken Breast, Basil Aioli, Havarti Cheese, Roasted Red Peppers, Arugula, Ciabatta	
Bread	
Crab Cake Sandwich	\$20.00
Lettuce, Tomato & Remoulade Sauce	
Ford's Tacos	AVAILABLE OPTIONS
Blackened Fish or Flash Fried Shrimp, Flour Tortillas, Napa, Chipotle Lime Dressing, Marinated	\$16.00
Tomatoes, Radish & Lime (Corn Tortillas (Gluten-Free) available upon request)	Add Guacamole: \$3.50
ROLLS	4
Oyster Roll	AVAILABLE OPTIONS
Crispy Oysters, Lettuce & Remoulade Sauce	\$18.00
	Footlong: \$32.00
Shrimp Roll	AVAILABLE OPTIONS
Crispy Shrimp, Lettuce & Remoulade Sauce	\$17.00
	Footlong: \$30.00
Clam Roll	AVAILABLE OPTIONS
Whole Belly Clams, Lettuce & Tartar Sauce	\$21.00
	Footlong: \$37.00

Lobstah Rolls	AVAILABLE OPTIONS
Traditional - Chilled Mayo Dressing; Connecticut Style - Sautéed Warm Butter; Grand Mainer® - Chilled Lobstah, Crispy	\$27.00
Whole Belly Clams & Remoulade Sauce	Footlongs: \$50.00

SIDES 8

Green Beans & Pearl Onions	\$4.00
Crinkle-Cut Sweet Potato Fries	\$4.00
Broccolini	\$4.00
Grilled Corn	\$4.00
Chorizo Mac & Cheese	\$8.00
Cole Slaw	\$4.00
Ford's Thin Fries	\$4.00
Basil Mashed Potatoes	\$4.00

WICKED ADD-ONS 9

Lobstah Tail	\$18.00
Fried or Grilled	
4 Shrimp	\$9.00
Blackened, Fried or Pan Seared	
3 Scallops	\$10.00
Blackened, Fried or Pan Seared	
½ Rack of Ribs	\$12.00
Crispy Filet of Cod	\$7.00
Flash-Fried or Pan Seared	
Crab Cake	\$9.00
Mini Corn Muffins w/ Maple Butter	AVAILABLE OPTIONS
	(4): \$2.00
	(6): \$3.00
	(8): \$4.00
4 Fried Oysters	\$9.00
½ Lb Alaskan Snow Crab Legs	\$16.00

KID'S MENU 10

Mac & Cheese	\$7.00
Thin Fries	
Chicken Tenders	\$7.00
Thin Fries	
Hamburger	\$7.00
Add White American or Cheddar Cheese	
Sautéed Shrimp	\$9.00
Green Beans	
½ Lb Alaskan Crab Legs	\$15.00
Steamed or Chilled, Grilled Corn	
Battered Fried Fish	\$8.00
Thin Fries	
Popcorn Shrimp	\$7.00
Thin Fries	
Maine Root Beer or Blueberry Float	\$7.00
Vanilla Ice Cream	
Grilled Salmon	\$10.00
Green Beans	
½ Rack of Ribs	\$13.00
Thin Fries	

THIRSTY? 6

Iced Tea	\$3.50
Sweet or Unsweetened	
Saratoga Sparkling Water	\$3.00
Saratoga Spring Water	\$4.50
Maine Root Soda	\$4.00
Blueberry, Root Beer, Ginger Brew	
Blueberry Lemonade	\$4.50
House-Made Lemonade, Blueberries, Lemons & Mint	
Soft Drinks	\$3.00
Coca-Cola Products	

FORD'S SIGNATURE COCKTAILS 8

Dark & Stormy	\$11.00
Gosling's Black Seal Rum, Maine Root Ginger Brew	

Stress Martini	\$11.00
Deep Eddy Peach Vodka, Malibu Coconut Rum, Peach Schnapps, Orange & Pineapple Juice	
Felix's Margarita	\$13.00
Milagro Silver, Organic Lime Juice, Agave Syrup, Patron Citronage & Grand Mainer	
Ford's Manhattan	\$11.00
Woodford Reserve, Sweet Vermouth, Bitters & Brandied Cherries	
Ford's Fantastic Lemonade	\$11.00
Smirnoff Blueberry Vodka, House-made Lemonade, Mint & Blueberries	
Ford's Sangria	\$11.00
White, Red or Rose Wine, Fresh Fruit, Peach Schnapps & Triple Sec	
Cape Cod Cooler	\$11.00
Smirnoff Cranberry Vodka, Cranberry, Pineapple, Orange Juice	
Bacon Bloody Mary	\$11.00
Bakon Vodka, Old Bay Rim, Peppered Bacon	

SIGNATURE COCKTAILS 5

Evan Williams Summer Shandy	
Lemonade, Lionshead Pilsner & Evan Williams Bourbon	
Sunset on the Beach	
Myers Dark Rum, Malibu Rum, Orange Juice & Pineapple Juice	
Ford's Strawberry Smash	
Bombay Sapphire Gin, Strawberry, Mint, Orange Bitters & Tonic	
Aaron's Peach Tea Fizz	
Deep Eddy Peach Vodka, Unsweetened Tea & Ginger Brew	
Pineapple Jalapeno Margarita	
Milagro Silver Tequila, Fresh Pineapple & Muddled Jalapeno	

WINE 20

Charles Roux Blanc de Blanc France	\$12.00
Veuve Parisot Blanc de Blanc France	AVAILABLE OPTIONS
	\$11.50
	\$31.00
Tiziano Prosecco Italy	AVAILABLE OPTIONS
	\$12.75
	\$35.00

Siema Estate Venezia Pinot Grigio Italy	AVAILABLE OPTIONS	
	\$10.75	
	\$29.00	
HIDEF Riesling Germany	AVAILABLE OPTIONS	
	\$11.50	
	\$31.00	
Torrent Bay Sauvignon Blanc New Zealand	AVAILABLE OPTIONS	
	\$12.00	
	\$33.00	
Scaia Garganega Chardonnay Italy	AVAILABLE OPTIONS	
	\$12.75	
	\$35.00	
Noah River Chardonnay North Coast	AVAILABLE OPTIONS	
	\$13.50	
	\$37.00	
Jordan Chardonnay Sonoma	\$65.00	
Kosta Browne Chardonnay Russian River Valley	\$168.00	
Markham Chardonnay Napa	\$39.00	
Ford's Fish Shack Wine CA	AVAILABLE OPTIONS	
	Chardonnay, Pinot Grigio, Sauvignon Blanc, Merlot or Cabernet Sauvignon	
	\$9.50	
	\$27.00	
Ferrari Brut Rosé NV Italy	\$39.00	
Belleruche Rosé Côtes du Rhône	AVAILABLE OPTIONS	
	\$13.25	
	\$37.00	
Parcel 41 Merlot North Coast	AVAILABLE OPTIONS	
	\$14.75	
	\$42.00	
Meiomi Pinot Noir CA	AVAILABLE OPTIONS	
	\$14.00	
	\$39.00	
Three Saints Pinot Noir Santa Maria	AVAILABLE OPTIONS	
	\$14.75	
	\$42.00	
Catena Malbec Mendoza	AVAILABLE OPTIONS	
	\$13.50	
	\$37.00	

One Stone Cellars Cabernet Sauvignon Paso Robles	AVAILABLE OPTIONS
	\$14.75
	\$42.00
Domaine Valand 'Plan de Dieu' Rouge Côtes du Rhône	\$59.00

FROM TONY'S WINE CELLAR 8

Kosta Browne One Sixteen Chardonnay '18 Russian River Valley	\$108.00
Kutch Pinot Noir '12 Sonoma Coast	\$78.00
Kosta Browne Pinot Noir STA. Rita Hills	\$119.00
Kosta Browne Pinot Noir '16 Russian River Valley	\$119.00
Kosta Browne Pinot Noir '18 STA. Rita Hills	\$108.00
Kosta Browne Pinot Noir '18 Anderson Valley	\$108.00
Kosta Browne Pinot Noir '18 STA. Lucia Highlands	\$108.00
Kosta Browne Pinot Noir '18 Russian River Valley	\$108.00

BEERS ON TAP 13

Allagash White, Portland, ME	
Fairwinds Howling Gale IPA Lorton, VA	
Narragansett Lager, Pawtucket, RI	
Old Ox Hop Camo IPA Ashburn, VA	
Lionshead Deluxe Pilsner, Wilkes-Barre, PA	
Bell's Two Hearted Ale, Comstock, MI	
Alewerks Tavern Brown Ale, Williamsburg, VA	
Great Lakes Amber Lager, Cleveland, OH	
Stella Artois Lager, Leuven, Belgium	
Flying Dog Bloodline Citrus IPA Frederick, MD	
Jeff's Pick	
Bartender's Pick	
Pick of the Month	
Beer Sampler - Choose any 4!	\$11.00

BOTTLE BEER 5

Miller Lite, Milwaukee, WI

Michelob Ultra, St. Louis, MO

Corona Light, Mexico

Corona Extra, Mexico

Bud Light, St. Louis, MO

DESSERTS 3

Blueberry Pie

Pecan Streusel Topping, Cinnamon Ice Cream

Banana Pudding

Fresh Whipped Cream, Chocolate & Caramel Sauce

White Chocolate Bread Pudding

Bourbon Crème Anglaise, Blueberries, Caramel Sauce & Vanilla Ice Cream