



DINNER MENU

STARTERS

Stuffed Clams	11
Clams Casino	11
Fried Clam Strips	11
Crab Cakes	13
Coconut or Fried Shrimp	13
Fried or Grilled Calamari	13
Asian Calamari	15
Mussels in Red or White Sauce	14
Steamed Little Neck Clams	16
Shrimp Cocktail	
8 Large Shrimp	13
4 Jumbo Shrimp	15
Homemade Seafood Salad	13

RAW BAR

Oysters	2.95 each
Clams	2.00 each
Raw Bar Sampler 4 Oysters, 4 Clams & 8 Shrimp Cocktail	28

HOMEMADE SOUP BOWLS

Soup Du Jour *Priced Accordingly*

MIXED GREEN SALADS

House Salad 9	Caesar	11
<i>(Add Chicken 6 or Shrimp 8)</i>		
Grilled Salmon, or		
Jumbo Shrimp		26
<i>Served on a bed of mixed greens</i>		

GOURMET SEAFOOD ENTRÉES

All Entrees come with salad or vegetable & choice of starch

Sole Francese	26
<i>Fresh fillet egg battered & pan seared served in a lemon butter sauce</i>	
Sesame Crusted Tuna with Wasabi Sauce	29
<i>Fresh number one Yellowfin Tuna topped with teriyaki & sesame seeds</i>	
Horseradish Crusted Chilean Sea Bass	36
Salmon Stuffed with Spinach & Mushrooms	29
<i>Salmon, baked and served with a lemon dill sauce</i>	

Blackened Swordfish 29
In Cajun spices & served with a Pineapple Mango Salsa

Cod Oreganata with Pesto 25
Boneless fillet topped with homemade pesto & breadcrumbs

King Salmon in a White Wine and Caper Reduction 34
Pan seared and topped with our homemade caper sauce

Baked Lemon Sole stuffed with Crabmeat 29
Rolled with a fresh Crab meat stuffing finished with a garlic cream sauce

Beer Battered Fish 'n Chips 22
Beer Battered Cod fried with French Fries & Coleslaw

House Seasoned Crab Cakes 28
Made with sautéed vegetables, fresh crab meat and blend of seasonings

Sautéed Sea Scallops 29
Fresh "dry" sea scallops pan seared in a white wine reduction

Stuffed Jumbo Shrimp 28
Fresh Crab meat stuffing finished with a garlic cream sauce

Fried Shrimp or Fried Scallops 28
Choice of Shrimp or Scallops or both breaded and fried

Broiled Seafood Combo 34
Cod, Salmon (2) Jumbo Shrimp and (2) Scallops seasoned & broiled

Fried Fishermans Platter 28
Shrimp, Scallops, Clam strips & lemon sole breaded & fried

Warning: Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of Foodborne illness.





DINNER MENU

SHELLFISH

All Entrées come with salad or vegetable and choice of starch

New England Lobster Roll <i>Lobster Meat Salad</i>	29
Hot Lobster Roll <i>Lobster meat with warm drawn butter & lemon</i>	32
2 - 8 oz Lobster Tails <i>Twin Brazilian tails served with drawn butter & lemon</i>	48
Steamed Maine Lobster Served a la carte <i>Your choice of 1-3 lb Lobster</i>	MP
Baked Stuffed Lobster <i>A 1½ lb lobster stuffed with a Shrimp, Scallop & Crab stuffing</i>	MP
Alaskan King Crab Legs 1¼ lbs	59

CHICKEN

All Entrées come with salad or vegetable and choice of starch

Chicken Parmigiana	19
Chicken Francese	19
Chicken Marsala	19
Chicken Piccata	19

BLACK ANGUS BEEF PREMIUM CUT STEAKS

All Entrées come with salad or vegetable and choice of starch

New York Strip 16 oz	34
Boneless Rib Eye 16 oz	36
Filet Mignon 8 oz	34

ADD SURF TO YOUR TURF

(CAN BE ADDED TO ANY ENTRÉE)

8oz Lobster Tail	26
Jumbo Stuffed Shrimp (2)	14
Shrimp Scampi (5)	14
Crab Legs ½ lb	24
Crab Legs 1lb	39

SEAFOOD DISHES WITH PASTA

*(Choice of Penne or Linguine)
All Seafood dishes come with salad*

Zuppa di Pesce <i>Shrimp, Scallops, Clams, Calamari, Mussels – Marinara or Fra Diavolo</i>	32
Shrimp Scampi or Parmigiana	24
Scallop Scampi or Parmigiana	29
Shrimp & Scallop Combo <i>(Scampi or Parmigiana)</i>	28
Linguine White or Red Clam Sauce	24
Linguine with Mussels in Red or White Sauce	24
Calamari Fra Diavolo <i>Marinara or Scampi style</i>	24
Seafood Alfredo <i>Shrimp, Scallops and Cod with Shaved Parmesan</i>	28
Penne alla Vodka <i>Add Chicken 6 Add shrimp 8</i>	18

SIDES

Coleslaw	4
Potato Croquette	5
French Fries	5
Sautéed Vegetables	6
Baby Spinach & Mushrooms	6
Fish 'n Chips	10
Pasta w/ Marinara or Butter	10
Chicken Fingers w/ Fries	10

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