

Appetizers

New England Clam Chowder	7
Crab Shell (Manhattan-ish) Clam Chowder	7
New England Crab Chowder	8
Lobster Bisque	10
6 Top Neck Clams On The Half Shell	13
6 Blue Point Oysters On The Half Shell	13
6 Chilled Jumbo Shrimp	15
Prince Edward Island Mussels	14
natural, marinara, oreganato, or beurre blanc	
Hot Spiced Shrimp	
(peel and eat) ½ lb.	20
BBQ Shrimp (Skewered 'n grilled)	15
Baked Stuffed Clams	12
Sautéed Maryland Crab Cake	14
served w/pesto cream & roasted red pepper sauce	

From The Fryer

Cajun Popcorn Shrimp	13
Maryland Crab Balls	
(while they last)	14
Cream Cheese Jalapeño Poppers	11
Mozzarella Fingers	10
Calamari traditional w/marinara	11
Belly Clams	14
Clam Strips	11
Oysters	13
Buffalo Wings	10
Onion Strings	full portion 8
	half portion 5

Salads

Warm Seafood	23	Spinach Salad	18
shrimp, scallops, top necks and mussels		fresh spinach with tomato, egg, mushroom,	
w/warm bacon dressing served over a		bacon, black olives, pecans & smoked	
bed of lettuce and spinach		gouda cheese	
Chilled Lobster	MP	w/chicken 21	w/shrimp 24
1/2 lobster, shrimp and scallops w/herbed		w/swordfish 24	w/salmon 24
fettuccine on a bed of lettuce & spinach		Family Style Gorgonzola Salad	
Gorgonzola Salad	w/Chicken 18	small 13 — medium 17 — large 21	
	w/Shrimp 21		

Kids

(12 & under)

Beverage & Ice Cream included 11

Mac & Cheese		Chicken Fingers w/BBQ Sauce & fries
Grilled Cheese w/fries		Fish 'n Chips
Pasta Shells w/marinara or butter		Cheeseburger w/fries

Entrées

From The Fryer

Alaskan King Crab Legs	MP
Lobster Roll	MP
Just lobster (no mayo) w/drawn butter	
Lobster Salad Roll	MP
Lobster Pot Pie	MP
Stuffed Filet of Sole	26
a mixture of shrimp, scallops, and crab meat	
topped w/a light lobster sauce	
Seafood Au Gratin	25
lobster, shrimp, scallops, and crab meat in a	
cream sauce w/cheddar cheese	
Sautéed Maryland Crab Cakes	28
a delicate mixture of jumbo lump	
meat served w/pesto cream & roasted red	
pepper sauce	
Baked Stuffed Shrimp	
w/Bearnaise Sauce	25
five jumbo shrimp w/crab meat stuffing	
Broiled Sea Scallops & Bacon	24
Baked Stuffed Sea Scallops	25
w/seafood stuffing	
Crab Shells	24
shrimp, scallops, crab meat, and lobster tossed	
w/lobster sauce and pasta shells	
Shrimp, Chicken & Sausage Creole	23
a spicy light red sauce w/peppers & onions	
served over fettuccine	
Seafood Penne w/Vodka Sauce	25
shrimp, crab meat, & scallops w/prosciutto in a	
pink vodka sauce	
Stir Fry Vegetables	
julienne of vegetables in a light pineapple	
teriyaki sauce over rice	16
w/shrimp, scallops & lobster	24
w/chicken	20

Maryland Crab Cakes	28
a delicate mixture of jumbo lump meat served	
w/tartar & cocktail sauce	
Oysters	24
Shrimp	24
Deep Sea Scallops	24
Belly Clams	25
Clam Strips	21
Fish 'n Chips	21
“Boston” scrod w/traditional malt vinegar	

Filet Mignon	33
served w/béarnaise sauce	
New York Sirloin	29
(served w/onion strings)	
New York Steak Sandwich	23
a lighter cut served on garlic bread	
w/onion strings	
BBQ Baby Back Ribs	24
Crab Shell Burger	16
bacon, cheese, lettuce, tomato, and red onion	
Chicken Francaise	21
sautéed boneless breast w/butter, white wine,	
lemon & capers	
Seaside Chicken	23
boneless breast stuffed w/shrimp, crab meat,	
and cream cheese topped w/a mushroom	
veloute	
Chicken Penne	22
grilled chicken and mushrooms tossed	
w/tomato basil cream	

Fish, meat & chicken entrees served with choice of fries, sweet potato fries, rice, baked potato, romano potato or baked sweet potato.

Pasta entrees served with garlic bread.

Substitute vegetable 3

Side of vegetable 6



Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness.