

Appetizers

New England Clam Chowder	8
Crab Shell Red Clam Chowder	8
New England Crab Chowder	9
Lobster Bisque	11
Top Neck Clams On The Half Shell Each	2.25
Blue Point Oysters On The Half Shell Each	2.50
Chilled Jumbo Shrimp Each	2.75
1/2 Chilled Lobster	MP
Prince Edward Island Mussels	15
natural, marinara, oreganato, or beurre blanc	
Hot Spiced Shrimp	22
1/2 lb. peel and eat	
BBQ Shrimp	15
skewered 'n grilled	
Baked Stuffed Clams	14
Sautéed Maryland Crab Cake	15
w/pesto cream & roasted red pepper sauce	

<i>From The Fryer</i>		
Cajun Popcorn Shrimp		14
Maryland Crab Balls		15
w/tartar & cocktail sauce		
Cream Cheese Jalapeño Poppers		11
Mozzarella Fingers		11
Crispy Calamari		13
traditional w/marinara		
Belly Clams		17
Clam Strips		13
Oysters		16
Buffalo Wings		11
Onion Strings	full portion	9
	half portion	6

Salads

Warm Seafood	25	*Spinach Salad	19	
shrimp, scallops, top necks and mussels		fresh spinach with tomato, egg, mushroom, bacon,		
w/warm bacon dressing served over a		black olives, pecans & smoked gouda cheese		
bed of lettuce and spinach		w/chicken	21	
*Gorgonzola Salad	w/chicken	18	w/shrimp	24
	w/shrimp	21	w/salmon	24
	w/steak	20		
			Family Style Gorgonzola Salad	
			small	13
			medium	17
			large	21


* Kids *

12 & Under

Beverage & Ice Cream included 13

Mac & Cheese
Grilled Cheese w/fries
Pasta Shells w/marinara or butter
Gluten free penne available

Chicken Fingers w/BBQ Sauce & fries
Fish 'n Chips
Cheeseburger w/fries

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

Entrées

<i>Fish</i>		<i>From The Fryer</i>	
*Grilled Atlantic Salmon	27	Maryland Crab Cakes	30
*Grilled Swordfish	28	a delicate mixture of jumbo lump meat served	
*Grilled Wild Tuna	28	w/tartar & cocktail sauce	
Above Served: Plain, herb butter, dijonnaise,		Oysters	26
béarnaise or florentine		Shrimp	26
*Pacific Grouper Francaise	28	Sea Scallops	27
Sautéed with butter, white wine, lemon,		Shrimp & Scallops	27
shrimp & capers		Belly Clams	28
Stuffed Filet of Sole	28	Clam Strips	23
a mixture of shrimp, scallops, and crab meat		Fish 'n Chips	23
topped with a light lobster sauce		"Boston" scrod w/traditional malt vinegar	

Maine Lobster Roll	MP	*CAB Filet Mignon	36
Just lobster (no mayo) w/drawn butter		served w/béarnaise sauce	
Maine Lobster Salad Roll	MP	*CAB New York Sirloin	32
Lobster Pot Pie	MP	served w/onion strings	
Seafood Au Gratin	27	*CAB New York Steak Sandwich	26
lobster, shrimp, scallops, and crab meat in		a lighter cut served on garlic bread	
a cream sauce w/cheddar cheese		w/onion strings	
Sautéed Maryland Crab Cakes	30	*Crab Shell CAB Burger	16
a delicate mixture of jumbo lump meat served		bacon, cheese, lettuce, tomato, &	
w/pesto cream & roasted red pepper sauce		red onion	
Baked Stuffed Shrimp w/Béarnaise Sauce	27	Chicken Francaise	22
five jumbo shrimp w/crab meat stuffing		sautéed boneless breast w/butter,	
Broiled Sea Scallops & Bacon	27	white wine, lemon & capers	
Baked Stuffed Sea Scallops	28	Chicken Penne	23
w/seafood stuffing		grilled chicken and mushrooms tossed	
Stir Fry Vegetables	18	w/tomato basil cream	
julienne of vegetables in a light pineapple		BBQ Baby Back Ribs	26
teriyaki sauce over rice		Seafood Fra Diavolo	26
w/shrimp, scallops & lobster	26	over fettuccine / gluten free penne available	
w/chicken	22	Crab Shells	26
		shrimp, scallops, crab meat, and lobster tossed	
		w/lobster cream sauce and pasta shells	

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

Substitute sweet fries 2
Substitute vegetable 3

Pasta entrées served with garlic bread.
Side of vegetable 7