

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
½ 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	

From The Fryer

Sesame Cashew Firecracker Shrimp	16
w/ Asian peanut sauce	
Cajun Popcorn Shrimp	14
Maryland Crab Balls	15
(while they last)	
w/tartar & cocktail sauce	
Cream Cheese Jalapeño Poppers	11
Mozzarella Fingers	11
Fried Calamari	13
traditional w/marinara	
Belly Clams	17
Clam Strips	13
Oysters	16
Buffalo Wings	11
Onion Strings	9
full portion	
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
Chilled Lobster	MP	w/shrimp	24
1/2 lobster, shrimp and scallops w/herbed		w/swordfish	24
fettuccine on a bed of lettuce & spinach		Family Style Gorgonzola Salad	
Gorgonzola Salad	18	small	13
w/chicken		medium	17
w/shrimp	21	large	21

Kids

12 & Under

Beverage & Ice Cream included 13

Mac & Cheese
Grilled Cheese w/fries
Pasta Shells w/marinara or butter

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

Entrées

From The Fryer

Lobster Roll	MP	Maryland Crab Cakes	30
Just lobster (no mayo) w/drawn butter		a delicate mixture of jumbo lump meat served	
Lobster Salad Roll	MP	w/tartar & cocktail sauce	
Lobster Pot Pie	MP	Oysters	26
Grilled Salmon Florentine	27	Shrimp	26
Grilled Swordfish Timbale	28	Deep Sea Scallops	27
shallots, mushrooms, lobster & light cream sauce		Shrimp & Scallops	27
Pan Seared Sesame Tuna	28	Belly Clams	28
w/stir fry vegetables		Clam Strips	23
Grouper Francaise	28	Fish 'n Chips	23
sautéed w/butter, white wine, lemon,		"Boston" scrod w/traditional malt vinegar	
shrimp & capers			
Stuffed Filet of Sole	28		
a mixture of shrimp, scallops, and crab meat			
topped w/a light lobster sauce			
Seafood Au Gratin	27	Filet Mignon	36
lobster, shrimp, scallops, and crab meat in		served w/béarnaise sauce	
a cream sauce w/cheddar cheese		New York Sirloin	32
Sautéed Maryland Crab Cakes	30	Black Angus beef served w/onion strings	
a delicate mixture of jumbo lump		New York Steak Sandwich	26
meat served w/pesto cream & roasted		a lighter cut served on garlic bread	
red pepper sauce		w/onion strings	
Baked Stuffed Shrimp w/Béarnaise Sauce	27	Caribbean Roasted 1/2 Chicken	21
five jumbo shrimp w/crab meat stuffing		BBQ Baby Back Ribs	26
Broiled Sea Scallops & Bacon	27	1/2 Chicken & 1/2 BBQ Ribs	28
Baked Stuffed Sea Scallops	28	Crab Shell Black Angus Burger	16
w/seafood stuffing		bacon, cheese, lettuce, tomato, and red onion	
Crab Shells	26	Chicken Francaise	22
shrimp, scallops, crab meat, and lobster tossed		sautéed boneless breast w/butter,	
w/lobster cream sauce and pasta shells		white wine, lemon & capers	
Stir Fry Vegetables	18	Seaside Chicken	25
julienne of vegetables in a light pineapple		boneless breast stuffed w/shrimp, crab meat,	
teriyaki sauce over rice		& cream cheese topped w/a mushroom	
w/shrimp, scallops & lobster	26	veloute	
w/chicken	22	Chicken Penne	23
		grilled chicken and mushrooms tossed	
		w/tomato basil cream	

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

Substitute sweet fries or steak fries 2

Substitute vegetable 3

Pasta entrees served with garlic bread.

Side of vegetable 7



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