

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
PEI Mussels	15
natural, marinara, oreganato, or beurre blanc	
Hot Spiced Shrimp	22
½ lb. peel and eat	
Baked Stuffed Clams	14
Sautéed Maryland Crab Cake	15
w/pesto cream & roasted red pepper sauce	

From The Fryer

Cajun Popcorn Shrimp	14
Maryland Crab Balls	15
w/tartar & cocktail sauce	
Mozzarella Fingers	11
Crispy Calamari	13
traditional w/marinara	
Belly Clams	17
Clam Strips	13
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
Gorgonzola Salad	18	w/shrimp	24
w/chicken		w/swordfish	24
w/shrimp	21	Family Style Gorgonzola Salad	
		small	13
		medium	17
		large	21

Kids

12 & Under
Beverage & Ice Cream included 13

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

Fish

Grilled Atlantic Salmon	27
Grilled Swordfish	28
Grilled Wild Tuna	28
Above Served: Plain, herb butter, dijonnaise, béarnaise or florentine	
Pacific Grouper Francaise	28
Sautéed with butter, white wine, lemon, shrimp & capers	
Stuffed Filet of Sole	28
a mixture of shrimp, scallops, and crab meat topped with a light lobster sauce	

From The Fryer

Maryland Crab Cakes	30
a delicate mixture of jumbo lump meat served w/tartar & cocktail sauce	
Oysters	26
Shrimp	26
Shrimp & Scallops	27
Belly Clams	28
Clam Strips	23
Fish 'n Chips	23
"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
Seafood Au Gratin	27	served w/onion strings	
lobster, shrimp, scallops, and crab meat in a cream sauce w/cheddar cheese		CAB New York Steak Sandwich	26
Sautéed Maryland Crab Cakes	30	a lighter cut served on garlic bread w/onion strings	
a delicate mixture of jumbo lump meat served w/pesto cream & roasted red pepper sauce		Crab Shell CAB Burger	16
Baked Stuffed Shrimp w/Béarnaise Sauce	27	bacon, cheese, lettuce, tomato, & red onion	
five jumbo shrimp w/crab meat stuffing		Chicken Francaise	22
Broiled Sea Scallops & Bacon	27	sautéed boneless breast w/butter, white wine, lemon & capers	
Baked Stuffed Sea Scallops	28	Chicken Penne	23
w/seafood stuffing		grilled chicken and mushrooms tossed w/tomato basil cream	
Crab Shells	26		
shrimp, scallops, crab meat, and lobster tossed w/lobster cream sauce and pasta shells			

Stir Fry Vegetables	18
julienne of vegetables in a light pineapple teriyaki sauce over rice	
w/shrimp, scallops & lobster	26
w/chicken	22

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 entrées served with garlic bread.

Side of vegetable 7



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