

## 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
PEI Mussels	15
natural, marinara, oreganato, or beurre blanc	
Hot Spiced Shrimp	22
1/2 lb. peel and eat	
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	
Buffalo Wings	11
Onion Strings full portion	9
half portion	6

## Salads

Grilled Swordfish or Salmon	18	Warm Seafood	20
grilled & sliced served over a bed of lettuce & spinach, garnished w/capers and almonds		shrimp, scallops, top necks and mussels w/warm bacon dressing served over a bed of lettuce and spinach	
Spinach Salad	13	Gorgonzola Salad w/chicken	15
fresh spinach with tomato, egg, mushroom, bacon, black olives, pecans & smoked gouda cheese		w/shrimp	19
w/chicken	18	Crab Salad Plate	17
w/shrimp	20	crab salad seasoned w/old bay, served w/herbed fettuccine	
w/salmon	20	Family Style Gorgonzola Salad Small	13
w/swordfish	20	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	18
Grilled Swordfish	19
Grilled Wild Tuna	19
Above Served: Plain, herb butter, dijonnaise, béarnaise or florentine	
Stuffed Filet of Sole w/ Lobster Sauce	18
a mixture of shrimp, scallops, and crab meat topped with a light lobster sauce	

### From The Fryer

Maryland Crab Cake	18
Belly Clams	18
Clam Strips	15
Shrimp	16
Sea Scallops	17
Shrimp & Scallops	17
Fish 'n Chips	14
Oysters	16
Above served with fries, chips, rice or romano potato and coleslaw.	

Sautéed Maryland Crab Cake*	18	Crab Shells	19
served w/pesto cream & roasted red pepper sauce		shrimp, scallops, crab meat, and lobster tossed w/lobster cream sauce and pasta shells	
Stir Fry Vegetables	14	Chicken Penne	16
julienne of vegetables in a light pineapple teriyaki sauce over rice		grilled chicken and mushrooms tossed w/tomato basil cream	
w/shrimp, scallops & lobster	19	Chicken Quesadilla	14
w/chicken	16	served w/sour cream, salsa and guacamole	

## Sandwiches

Maine Lobster Roll	MP	Grilled Cajun Swordfish Wrap	15
just lobster (no mayo) w/drawn butter		wrapped in a jalapeño tortilla w/lettuce, tomato & sun dried tomato pesto mayo	
Maine Lobster Salad Roll	MP	Fish Tacos	14
CAB New York Steak	19	Baja style on flour tortillas w/guacamole	
served on garlic bread w/ onion strings		Veggie Wrap	13
Santa Fe Chicken	14	grilled portabello mushrooms, eggplant, zucchini, summer squash, onion, roasted red peppers & melted mozzarella cheese	
w/bacon and melted Monterey Jack cheese, served w/salsa and guacamole on a roll		Crab Shell CAB Burger	13
Triple Decker Clubs		bacon, cheese, lettuce, tomato, & red onion	
on white or wheat toast w/bacon, lettuce, tomato & mayo		Crab Salad	15
w/swordfish	15	w/ lettuce & tomato on a Portuguese roll	
w/chicken, turkey or roast beef	13	Tuna Salad	11
Portuguese Chicken	13	on white or wheat toast w/lettuce, tomato & red onion	
topped w/fire roasted peppers, melted mozzarella cheese on a Portuguese roll w/pesto mayo		Roast Turkey Wrap	12
Philly Cheesesteak	13	wrapped in a spinach tortilla w/bacon	
roast beef, onions & peppers w/melted Monterey Jack cheese on a roll			
Grilled Cheese w/bacon & tomato	11		
w/tuna salad & tomato	13		
w/crab salad & tomato	15		

Above served w/ fries, chips, rice or romano potato and coleslaw\*

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.