

Appetizers

From The Fryer

New England Clam Chowder	10
Crab Shell Red Clam Chowder	10
New England Crab Chowder	10
Lobster Bisque	13
Top Neck Clams On The Half Shell Each	2.75
Blue Point Oysters On The Half Shell Each	3.00
Chilled Jumbo Shrimp Each	3.50
1/2 Chilled Lobster	MP
Prince Edward Island Mussels	20
natural, marinara, oreganato, or beurre blanc	
Hot Spiced Shrimp	29
½ lb. peel and eat	
BBQ Shrimp	20
skewered 'n grilled	
Baked Stuffed Clams	19
Sautéed Maryland Crab Cake	MP
w/pesto cream & roasted red pepper sauce	

Cajun Popcorn Shrimp	19
Maryland Crab Balls	MP
w/tartar & cocktail sauce	
Cream Cheese Jalapeño Poppers	16
Mozzarella Fingers	16
Crispy Calamari	18
traditional w/marinara	
Belly Clams	21
Clam Strips	18
Oysters	20
Buffalo Wings	16
Onion Strings	11
full portion	
half portion	7

Salads

Warm Seafood	31
shrimp, scallops, top necks and mussels	
w/warm bacon dressing served over a	
bed of lettuce and spinach	
*Gorgonzola Salad	22
w/chicken	
w/shrimp	26
w/tuna	25

*Spinach Salad	23
fresh spinach with tomato, egg, mushroom, bacon,	
black olives, pecans & smoked gouda cheese	
w/chicken	25
w/shrimp	31
w/swordfish	30
w/salmon	30
Family Style Gorgonzola Salad	
small	15
medium	19
large	23

* Kids *

12 & Under

Beverage & Ice Cream included 17

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

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. *
Please advise your server of any food allergies

Entrées

Fish

*Grilled Salmon	33
*Grilled Swordfish	34
*Grilled Wild Tuna	34
Above Served: Plain, herb butter, dijonaise,	
béarnaise or florentine	
*Pacific Grouper Francaise	34
Sautéed with butter, white wine, lemon,	
shrimp & capers	
Stuffed Filet of Sole	35
a mixture of shrimp, scallops, and crab meat	
topped with a light lobster sauce	

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Maryland Crab Cakes	MP
a delicate mixture of jumbo lump meat served	
w/tartar & cocktail sauce	
Oysters	30
Shrimp	31
Sea Scallops	32
Shrimp & Scallops	33
Belly Clams	33
Clam Strips	28
Fish 'n Chips	28
“Boston” scrod w/traditional malt vinegar	

Maine Lobster Roll - Warm (CT Style)	MP
Just lobster (no mayo) w/drawn butter	
Maine Lobster Salad Roll	MP
Lobster Pot Pie	MP
Seafood Au Gratin	33
lobster, shrimp, scallops, and crab meat in	
a cream sauce w/cheddar cheese	
Sautéed Maryland Crab Cakes	MP
a delicate mixture of jumbo lump meat served	
w/pesto cream & roasted red pepper sauce	
Baked Stuffed Shrimp w/Béarnaise Sauce	33
five jumbo shrimp w/crab meat stuffing	
Broiled Sea Scallops & Bacon	33
Baked Stuffed Sea Scallops	34
w/seafood stuffing	
Stir Fry Vegetables	23
julienne of vegetables in a light pineapple	
teriyaki sauce over rice	
w/shrimp, scallops & lobster	32
w/chicken	26

*CAB Filet Mignon	41
served w/béarnaise sauce	
*CAB New York Sirloin	37
served w/onion strings	
*CAB New York Steak Sandwich	31
a lighter cut served on garlic bread	
w/onion strings	
*Crab Shell CAB Burger	20
bacon, cheese, lettuce, tomato, &	
red onion	
Chicken Francaise	27
sautéed boneless breast w/butter,	
white wine, lemon & capers	
Chicken Penne	28
grilled chicken and mushrooms tossed	
w/tomato basil cream	
BBQ Baby Back Ribs	31
Seafood Fra Diavolo	33
over fettuccine	
Crab Shells	32
shrimp, scallops, crab meat, and lobster tossed	
w/lobster cream sauce and pasta shells	
Seafood Penne w/ Vodka Sauce	32
shrimp, crab meat, & scallops	
w/prosciutto in a pink vodka sauce	

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

Substitute sweet fries 3
Substitute vegetable 4

Pasta entrées served with garlic bread.
Side of vegetable 8