

Appetizers

New England Clam Chowder	9
Crab Shell Red Clam Chowder	8
New England Crab Chowder	9
Lobster Bisque	12
Top Neck Clams On The Half Shell Each	2.50
Blue Point Oysters On The Half Shell Each	2.75
Chilled Jumbo Shrimp Each	3.25
1/2 Chilled Lobster	MP
Prince Edward Island Mussels	18
natural, marinara, oreganato, or beurre blanc	
Hot Spiced Shrimp	27
½ lb. peel and eat	
BBQ Shrimp	18
skewered 'n grilled	
Baked Stuffed Clams	17
Sautéed Maryland Crab Cake	18
w/pesto cream & roasted red pepper sauce	

From The Fryer

Cajun Popcorn Shrimp	17
Maryland Crab Balls	18
w/tartar & cocktail sauce	
Cream Cheese Jalapeño Poppers	14
Mozzarella Fingers	14
Crispy Calamari	16
traditional w/marinara	
Belly Clams	19
Clam Strips	16
Oysters	18
Buffalo Wings	14
Onion Strings	full portion 9
	half portion 6

Salads

Warm Seafood	29	*Spinach Salad	21
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 24	w/shrimp 29
*Gorgonzola Salad	w/chicken 20	w/swordfish 27	w/salmon 28
	w/shrimp 24	Family Style Gorgonzola Salad	
	w/tuna 23	small 13	
		medium 17	
		large 21	


* Kids *

12 & Under

Beverage & Ice Cream included 16

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	31
*Grilled Swordfish	32
*Grilled Wild Tuna	32
Above Served: Plain, herb butter, dijonaise,	
béarnaise or florentine	
*Pacific Grouper Francaise	32
Sautéed with butter, white wine, lemon,	
shrimp & capers	
Stuffed Filet of Sole	33
a mixture of shrimp, scallops, and crab meat	
topped with a light lobster sauce	

From The Fryer

Maryland Crab Cakes	36
a delicate mixture of jumbo lump meat served	
w/tartar & cocktail sauce	
Oysters	28
Shrimp	29
Sea Scallops	30
Shrimp & Scallops	30
Belly Clams	31
Clam Strips	26
Fish 'n Chips	26
“Boston” scrod w/traditional malt vinegar	

Maine Lobster Roll - Warm (CT Style)	MP	*CAB Filet Mignon	39
Just lobster (no mayo) w/drawn butter		served w/béarnaise sauce	
Maine Lobster Salad Roll	MP	*CAB New York Sirloin	35
Lobster Pot Pie	MP	served w/onion strings	
Seafood Au Gratin	31	*CAB New York Steak Sandwich	29
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	36	*Crab Shell CAB Burger	18
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	31	Chicken Francaise	26
five jumbo shrimp w/crab meat stuffing		sautéed boneless breast w/butter,	
Broiled Sea Scallops & Bacon	31	white wine, lemon & capers	
Baked Stuffed Sea Scallops	32	Chicken Penne	26
w/seafood stuffing		grilled chicken and mushrooms tossed	
Stir Fry Vegetables	22	w/tomato basil cream	
julienne of vegetables in a light pineapple		BBQ Baby Back Ribs	29
teriyaki sauce over rice		Seafood Fra Diavolo	30
w/shrimp, scallops & lobster	30	over fettuccine	
w/chicken	25	Crab Shells	30
		shrimp, scallops, crab meat, and lobster tossed	
		w/lobster cream sauce and pasta shells	
		Seafood Penne w/ Vodka Sauce	30
		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 2
 Substitute vegetable 3

Pasta entrées served with garlic bread.
 Side of vegetable 7