

West Coast Oyster Bar

Hood Canal Oyster on the Half Shell 2.79
half dozen 13.99 dozen 25.99

Miyagi Oyster on the Half Shell 2.79
half dozen 14.99 dozen 26.99

Fresh Dungeness Crab Cocktail 16.99

Jumbo Prawns Cocktail 10.99



East Coast Oyster Bar

Connecticut Blue Point Oyster Rockefeller 2.99

Blue Point oyster topped with spinach, cream-parmesan cheese and oven baked
half dozen 16.99 dozen 31.99

Virginia Chesapeake Bay Oyster on the Half Shell 2.79
half dozen 13.99 dozen 24.99

Connecticut Blue Point Oyster on the Half Shell 2.79
half dozen 13.99 dozen 24.99

Rhode Island Littleneck Clam on the Half Shell 2.49
half dozen 12.99 dozen 23.99

Wood Oven Baked Blue Point Oysters 2.99
Meyer lemon and garlic
half dozen 14.99 dozen 26.99

Wood Oven Baked Barbequed Blue Point Oysters 2.99
half dozen 14.99 dozen 26.99

Oyster Sampler

half dozen 13.99 dozen 24.99

Appetizers

Tartare of Wild King Salmon 9.99

Smoked Norwegian Salmon Bruschetta
with fresh heirloom tomatoes 10.99

Fritto Misto

calamari, onion rings, zucchini and artichokes deep fried in zero transfat vegetable oil
served with spicy diablo sauce 7.99

Tartare of Pacific Ahi Tuna
herb salad, ginger vinaigrette 12.99

Escargot Bourguignonne

bubbly hot in garlic and herb sauce 7.99

Crispy Fried Calamari

in zero transfat vegetable oil, marinara frà diavolo sauce 8.99

Barbequed Prawn Quesadilla

grilled pineapple-tangy pasilla pepper salsa, Key lime, mango and Jack Daniels sour cream 7.99

Sesame Seared Ahi Tuna

fresh mango, avocado, sweet potato crisps and sesame vinaigrette 10.99

Maryland Style Lump Crab Cakes

frisee, grilled corn on the cob salsa and honey chipotle aioli "our famous recipe" 13.99

Lump Crab Stuffed Mushrooms

arugula pesto, cheddar cheese and fresh herbs 9.49

Steamed Rhode Island Littleneck Clams

garlic, butter, olive oil & Pinot Grigio 14.99

Triple Crown Fried Prawns

in zero transfat vegetable oil, coconut with mango chutney, cajun with caribbean tartar sauce,
and traditional with marinara frà diavolo 9.99

Hardwood Smoked Norwegian Salmon

on sweet corn-basil hot cake with capers, Bermuda onions, lemon crème fraiche 9.99

Dining in the Chart Room with parties up to 45

Soups

Maine Lobster Bisque

award winning smooth and creamy, with the sweet taste of fresh lobster 6.99

French Onion Soup Gratinee 6.99

New England Clam Chowder

rich and creamy, full of clams and fresh vegetable 4.99



Salads

Asian Seared Ahi Tuna Salad

*mixed greens, romaine, Boston lettuce, Bosc pears, Roma tomatoes
with a champagne-ginger vinaigrette 17.99*

Iceberg Lettuce Wedge

*gorgonzola dressing, smoked bacon, fresh salsa of tomatoes, cucumbers, chopped egg
Bermuda onions 7.69. Add bay shrimp 3.19*

Baby Spinach with Gorgonzola

red grapes, spiced candied walnuts, and pomegranate-molasses balsamic vinaigrette 8.69

Classic Caesar

romaine, sourdough-garlic croutons, parmigiano-reggiano, parmigiano crisps 8.79

Classic Dungeness Crab Louis Salad

fresh Dungeness crab meat over a bed of fresh greens with Louis dressing on the side 23.99

Dungeness Crab and Shrimp Louis Salad

*fresh Dungeness crab meat and fresh bay shrimp over a bed of fresh greens
with Louis dressing on the side 18.99*

Mixed Baby Field Greens

with house made balsamic vinaigrette 6.99

Mediterranean Chopped Salad

*romaine, iceberg and baby greens, diced Roma tomatoes, cucumber, avocado
imported olives, gorgonzola, scallions, rosemary-red wine vinaigrette 8.89*

Weekly Specials

MON -TUES

Steamed 1 pound Maine Lobster

*New England clam chowder or salad, cole slaw
and corn on the cob 19.95*

WED-THUR

Surf and Turf 3 Way Combo

*New England clam chowder or salad, Filet Mignon,
Canadian lobster tail, grilled jumbo stuffed prawn 24.95*

FRI-SAT-SUN

1 ½ pound Steamed Maine Lobster

served with cole slaw and corn on the cob 34.99

Wood Oven Baked Pizza (available after 4:30 pm)

Pizza Margherita

marinara, mozzarella, fresh basil 10.99

PIZZA COMBINATION

*mozzarella, pepperoni, onions, mushrooms, Italian sausage,
olives, parmigiano-reggiano and marinara 14.99*

Manhattan Clam Pizza

*clams and garlic with tomato sauce, oregano,
extra virgin olive oil 11.99*

Italian Sausage Pizza

*sausage, mozzarella cheese, parmigiano-reggiano,
marinara sauce, topped with fresh oregano and basil 12.99*

Onion Pizza

*marinara, sweet onions, parmigiano-reggiano,
extra virgin olive oil 10.59*

Pizza Tre Formaggi

*mozzarella, fontina, parmigiano-reggiano
and marinara 11.99*

Pepperoni Pizza

pepperoni, mozzarella cheese and marinara sauce 12.99

Pizza Vegetale

*portobello mushrooms, roasted eggplant, roasted zucchini,
mozzarella cheese, roasted red peppers, Bermuda onions
and marinara with pesto 12.99*

Gorgonzola Pizza

*Touch of marinara, Italian gorgonzola cheese, sweet
onions, extra virgin olive oil 10.99*

Fidel Chacon Executive Chef Noel Viera Sous Chef
18% gratuity added to parties of 6 or more. \$6.00 split plate charge.
Corkage in Restaurant \$12 per 750ml bottle. \$20. per Magnum or larger

Entrées

Herbed Oven Roasted Wild King Salmon Filet

wild mushrooms and sweet corn succotash, port-balsamic glaze, served with market vegetables 21.99

🍷*glass of Sedna Chardonnay Napa 10.00

Oven Baked Stuffed Colossal Prawns

scallops and prawn stuffing with saffron rice 19.99

🍷*glass of Ferrari Carano Fume Blanc, Sonoma 9.50

Petrале Sole Piccata

pan roasted with lemon, capers, white wine & butter,
with oven roasted garlic-yukon gold mashed potatoes 21.99

🍷*glass of J Lohr Chardonnay, Napa 9.00

Macadamia Nuts Crusted Petrале Sole

crushed croutons, chardonnay-meyer lemon sauce 22.99

Pan Seared Georges Bank Sea Scallops

with ratatouille, pesto and shoestring potatoes 21.99

🍷*glass of Ferrari Carano Fume Blanc, Sonoma 9.50

Mixed Grill

blackened swordfish with orange sauce. herbed oven roasted wild king salmon,
port-balsamic glaze, Alaskan halibut, potatoes au gratin and sautéed spinach 24.99

🍷*glass of Kendal Jackson Chardonnay 9.75

Blackened Horseradish Crusted Swordfish

topped with fresh rock shrimp, basil-citrus butter,
with oven roasted garlic-yukon gold mashed potatoes 24.99

🍷*glass of Ferrari Carano Fume Blanc, Sonoma 9.50

Wood Grilled Filet Mignon & Broiled Canadian Lobster Tails

our FAMOUS "surf & turf" with potatoes au gratin and market vegetables 35.99

🍷 *glass of Rodney Strong Chardonnay, Sonoma 9.50

Center Cut USDA Choice Steak Frites

garlic-parsley butter, house-made fries and market vegetables 28.99

🍷*glass of Pierano Cabernet, Lodi 9.25

Sesame Encrusted Ahi Tuna

ginger-orange reduction, bok choy and yukon gold-wasabi mashed potatoes 22.99

🍷*glass of Sedna Chardonnay, Napa 10.00

Fried Seafood Platter. Fit for any Captain !

colossal prawns, Georges Bank sea scallops, calamari, fresh petrале sole
deep fried in zero transfat vegetable oil.

served with house made french fries, cole slaw, caribbean tartar sauce 20.99

King Neptune Fisherman Platter

colossal prawn, Georges Bank sea scallops, calamari, fresh petrале sole, lump crab cake
deep fried in zero transfat vegetable oil.

served with house made french fries, cole slaw, caribbean tartar sauce 23.99

Classic Fish and Chips

beer battered fresh Alaskan halibut, herbed fries, caribbean tartar sauce 20.99

🍷*glass of Eschelon Pinot Grigio, Napa 7.00



Roasted Jumbo 2 ½ lb. Dungeness Crab

lemon, butter, garlic and spices...served with cole slaw and corn on the cob M.P.



Fresh Live Maine Lobsters From Our Tank

1 pound steamed or wood grilled with garlic butter M.P.

Stuffed M.P.

1-1/2 pound steamed or wood grilled with garlic butter M.P.

Stuffed M.P.

2 pound steamed or wood grilled with garlic butter M.P.

Stuffed M.P.

2-1/2 pound steamed or wood grilled with garlic butter M.P.

Stuffed M.P.

3 pound steamed or wood grilled with garlic butter M.P.

Stuffed M.P.