

- West & East 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 - 11.99

Rhode Island Steamed Littleneck Clams

garlic, butter, olive oil & Pinot Grigio - 14.99

Connecticut Blue Point Oyster Rockefeller

Blue Point oyster topped with spinach, cream-parmesan cheese & oven baked - 2.99

Half dozen 16.99 Dozen 31.99

Virginia Chesapeake Bay Oyster on the Half Shell - 2.89

Half dozen 13.99 Dozen 24.99

Connecticut Blue Point Oyster on the Half Shell - 2.89

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 & garlic

Half dozen 14.99 Dozen 26.99

Wood Oven Baked Barbequed Blue Point Oysters - 2.99

Half dozen 14.00 Dozen 26.00

- Appetizers -

Maryland Style Lump Crab Cakes

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

Risotto with French Porcini Mushrooms

for a minimum of 2 person - 9.99 per person

Braised Fresh Baby Artichoke Hearts

with tarragon-horseradish dipping sauce (great to share) - 8.99

Hardwood Smoked Norwegian Salmon

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

Hardwood Smoked

Norwegian Salmon Bruschetta

with fresh heirloom tomatoes - 10.99

Tartare of Wild King Salmon

Dill, capers & lemon dressing with English cucumbers & won ton chips - 8.99

Tartare of Pacific Ahi Tuna

herb salad, ginger vinaigrette - 12.99

Fritto Misto

calamari, onion rings, zucchini & fresh artichokes deep fried in zero transfat vegetable oil served with spicy diablo sauce - 8.39

Sesame Seared Ahi Tuna

fresh mango, avocado, sweet potato crisps & sesame vinaigrette - 11.99

"Exploding" Escargot Bourguignon

bubbly hot in garlic & herb sauce - 8.39

Crispy Fried Calamari

in zero transfat vegetable oil, marinara frà diavolo sauce - 8.99

Lump Crab Stuffed Mushrooms

arugula pesto, cheddar cheese & fresh herbs - 9.49

Triple Crown Fried Jumbo Prawns

(enough to share)

in zero transfat vegetable oil, coconut with mango chutney, cajun with Caribbean tartar sauce & traditional with marinara frà diavolo - 13.99

- Soups & Salads -

Garden Fresh Vegetable Minestrone - 6.99

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

Caesar Salad

*prepared at your table with all fresh ingredients for a minimum of 2 persons-
our special version of this delicious salad (dinner only) - 9.99 per person*

Caprese Salad

farmers market heirloom tomatoes, fresh mozzarella, fresh basil, extra virgin olive oil - 7.99

Asian Seared Ahi Tuna Salad

mixed greens, romaine, Boston lettuce, Bosc pears, Roma tomatoes with a champagne-ginger vinaigrette - 18.99

Iceberg Lettuce Wedge

*gorgonzola dressing, smoked bacon, fresh salsa of tomatoes, cucumbers, chopped egg Bermuda onions - 7.99
(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

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, spiced candied walnuts - 6.99

Mediterranean Chopped Salad

*romaine, iceberg and baby greens, diced Roma tomatoes, cucumber, avocado imported olives,
gorgonzola, scallions, rosemary-red wine vinaigrette - 8.99*

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

MON - TUES

Steamed 1 pound

Main Lobster

*drawn butter, New England clam chowder
or salad, cole slaw
& 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

*drawn butter, cole slaw
& 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
& 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 & basil - 12.99*

Pepperoni Pizza

*pepperoni, mozzarella cheese
& marinara sauce - 12.99*

Pizza Vegetale

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

Gorgonzola Pizza

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

- Entrees -

Herbed Oven Roasted Wild King Salmon Filet

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

Baked Fresh Wild King Salmon

extra virgin olive, Kendal Jackson chardonnay, sweet roasted tomatoes, seasonal market vegetables & oven roasted garlic-Yukon gold mashed potatoes - 21.99

Captain Morgan-Tarragon Wild King Salmon Filet

sautéed spinach, oven roasted garlic-yukon gold mashed potatoes - 21.99

Oven Baked Stuffed Colossal Prawns

scallops & prawn stuffing with saffron rice - 22.99

Fried Jumbo Prawns

deep fried in zero transfat vegetable oil. Served with house made french fries, cole slaw, caribbean tartar sauce - 20.99

Petrale Sole Piccata

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

Macadamia Nuts Crusted Petrale Sole

crushed croutons, chardonnay-meyer lemon sauce - 21.99

Pan Seared Georges Bank Sea Scallops

with ratatouille, pesto & shoestring potatoes - 22.99

Mixed Grill

blackened swordfish with orange sauce. herbed oven roasted wild king salmon, port-balsamic glaze, true Boston scrod, potatoes au gratin & sautéed spinach - 24.99

Blackened Horseradish Crusted Hawaiian Swordfish

topped with fresh rock shrimp, basil-citrus butter, with oven roasted garlic-yukon gold mashed potatoes - 25.39

Charbroiled Hawaiian Swordfish

garlic-roasted potatoes, seasonal market vegetables - 23.59

Wood Grilled Filet Mignon & Broiled Canadian Lobster Tails

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

Center Cut USDA Angus Steak Frites

garlic-parsley butter, house-made fries & market vegetables - 26.99

Black Angus NY Sirloin & Jumbo Prawns Scampi

garlic-roasted potatoes, seasonal market vegetables -25.99

Sesame Encrusted Ahi Tuna

ginger-orange reduction, bok choy & yukon gold-wasabi mashed potatoes - 24.49

Classic Fish & Chips

beer battered fresh true Boston scrod, herbed fries, caribbean tartar sauce - 20.99

Fried Seafood Platter. Fit for any Captain!

colossal prawns, Georges Bank sea scallops, calamari, fresh petrale sole deep fried in zero transfat vegetable oil. served with house made french fries, cole slaw, caribbean tartar sauce - 21.99

King Neptune Fisherman Platter

colossal prawn, Georges Bank sea scallops, calamari, fresh petrale sole, lump crab cake deep fried in zero transfat vegetable oil. served with house made french fries, cole slaw, caribbean tartar sauce - 23.99

Roasted Jumbo 2 ½ lb. Dungeness Crab

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

Fresh Live Maine Lobsters From Our Tank

*1 pound steamed with drawn butter or wood grilled with garlic butter
1 ½ pound steamed with drawn butter or wood grilled with garlic butter
2 pound steamed with drawn butter or wood grilled with garlic butter
2 ½ pound steamed with drawn butter or wood grilled with garlic butter
3 pound steamed with drawn butter or wood grilled with garlic butter*

*Stuffed M.P.
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