

APPETIZERS

CALAMARI BASKET

Point Judith calamari, deep-fried to a golden brown 8.99

OYSTER BASKET

Deep-fried Maryland's Chesapeake Bay oysters 10.99

MUSSELS

1.25 lb. of fresh mussels, rope grown in cold Atlantic waters of Prince Edward Island Steamed or dijonnaise 7.99

HOUSE-MADE SEAFOOD RANGOON

Crabmeat, lobster meat and baby Maine shrimp mixed with Philadelphia cream cheese, wrapped in wonton skins and deep-fried and served with sweet and sour sauce 7.99

MAINE STEAMERS

We source our steamers directly from Maine. Our steamer clams are put in sterilized Maine seawater to remove all the sand and grit; inspected for quality and then hand packed to order for maximum freshness and shelf-life. Served with clam broth and drawn butter 14.99

HOUSE-MADE ONION RINGS

Hand cut from fresh whole onions. 4.99

CRAB CAKES

Two Maryland style crab cakes 10.99

BACON WRAPPED SEA SCALLOPS

Six sea scallops wrapped in bacon strips 9.99

SALADS

GARDEN SALAD

Field greens, cherry tomatoes, red sweet onions, shredded carrots 3.99

CAESAR SALAD

Fresh romaine lettuce tossed with homemade Caesar dressing, homemade croutons topped with fresh grated Parmesan cheese 4.99

SHRIMP AND SEA SCALLOPS

Grilled large shrimp and sea scallops served over a house or Caesar salad 12.99

CHOPPED ICEBERG SALAD

*Crispy iceberg lettuce tossed with creamy blue cheese dressing, diced red onion, tomato, bacon and crumbled blue cheese 5.99
With scallops wrapped in bacon. 13.99*

LOBSTER SALAD PLATE

Maine lobster meat is lightly tossed with mayonnaise, served Over garden salad 17.99

LUNCH SPECIALS

BAKED HADDOCK WITH LOBSTER SAUCE

*Fresh haddock fillet baked with lobster Newburg sauce. .
Served with choice of two side dishes 10.99*

TILAPIA MARSALA

*Fresh tilapia fillet pan sautéed in Marsala wine with mushrooms.
Served with choice of two side dishes. 9.99*

TROUT PICCATA

fresh rainbow trout pan sautéed in lemon juice, capers and brown butter. Served with two side 10.99

BLUEFISH DIJONIAISE

Fresh bluefish fillet baked with a whole grain Dijon mustard sauce. Served with two side dishes. 9.99

RAW BAR

OYSTERS ON HALF SHELL

½ dozen 10.99 dozen 19.99

CHERRYSTONES ON HALF SHELL

½ dozen 9.99 dozen 18.99

SHRIMP COCKTAIL

½ dozen 7.99 dozen 14.99

The safest, cleanest, freshest live shellfish a customer can expect. The keys to our high quality clams and oysters are simple, we source the finest North Atlantic oysters, the sweetest Maine soft-shelled clams and the best New England littlenecks. They are cleansed inside and out in pure Maine seawater

HOMEMADE CHOWDERS

CLAM CHOWDER AND FISH CHOWDER

Cup 3.99 Bowl 5.99

FRIED SEAFOOD

Fried platters served with french fries and cole slaw

WHOLE NATIVE CLAMS 18.99

CLAM STRIPS 7.99

GULF SHRIMP 9.99

CALAMARI 8.99

FLOUNDER 10.99

MARYLAND OYSTERS 14.99

SEA SCALLOPS 13.99

FISH AND CHIPS 9.99

HADDOCK 10.99

HOMEMADE CRAB CAKES 15.99

NEW ENGLAND FISHERMAN'S PLATTER

Native clams, sea scallops, gulf shrimp, haddock and onion rings make up this traditional hearty platter 21.99

BROILED, BAKED, GRILLED

Served with choice of two side dishes

SEA SCALLOPS 13.99

HADDOCK 13.99

SALMON FILLET 10.99

FLOUNDER 10.99

SWORDFISH STEAK 13.99

AUTUMN 2009 COMPLETE LUNCHEON

BAKED SCHROD 9.99

STUFFED SHRIMP CASSEROLE 10.99

FRIED HADDOCK 8.99

Autumn specials are served with fresh vegetables choice of potato or rice, homemade bread pudding or tapioca pudding

Luncheon Entrees

FISH SANDWICH

Fried Schrod served on a fresh baked brioche burger roll with lettuce, tomato, pickles, homemade coleslaw and french fries
8.99

CRAB CAKE SANDWICH

Two homemade Maryland style crab cakes served on a fresh baked brioche burger roll with lettuce, tomato, pickles, homemade coleslaw and French fries
11.99

CHICKEN SANDWICH

Grilled boneless chicken topped with bacon, melted cheddar cheese served on a fresh baked brioche burger roll with lettuce, tomato, pickles, homemade coleslaw and French fries
8.99

ATLANTIC SEA GRILL'S SOUP & SANDWICH

A freshly baked croissant is stuffed with our lobster salad served with choice of soup or chowder.
11.99

FRESH GROUND BEEF BURGER (GREATER OMAHA CERTIFIED BLACK ANGUS)

8 oz. Fresh ground certified black angus Beef is cooked to your specification, served on a fresh baked brioche burger roll with lettuce, tomato, pickles, homemade coleslaw and French fries 8.99
add 1.00 for bacon and 50 cents for cheese

BROILED SEAFOOD COMBINATION

An Atlantic Sea Grill Favorite!!!. Combination of large shrimp, sea scallops and haddock are lightly seasoned and delicately broiled.
13.99

GRILLED SWORDFISH KABOB

Grilled swordfish tips are marinated in a blend of fresh whole lemons, bay leaves, garlic, paprika, red sweet onions and olive oil, served with a grilled medley of vegetables over a bed of rice
13.99

BROILED CAJUN RAINBOW TROUT

Idaho rainbow trout is lightly seasoned with our Cajun seasoning and broiled.
8.99

BAKED STUFFED FLOUNDER

Fresh flounder fillet is stuffed with house-made seafood stuffing then baked in a casserole dish topped with lobster Newburg sauce
10.99

SHRIMP SCAMPI

Sautéed shrimp in olive oil with white wine, fresh chopped garlic, diced tomatoes, scallions tossed and finished with garlic butter and linguine.
10.99

CHICKEN PARMESAN

Fried boneless breast of chicken with ritz cracker crumbs topped with homemade marinara sauce and melted fresh mozzarella cheese over a bed of linguine. 9.99

MIXED GRILL

Grilled shrimp, swordfish and salmon, with grilled skewer of fresh vegetables over a bed of rice. 10.99

LOBSTER FEST

STEAMED LOBSTER

2 lb. 29.99 2 ½ lb. 34.99 3 lb. 39.99

Baked stuffed with sea scallop add \$6 (Apply only to regular price)

SINGLE LOBSTER DINNER ESPECIAL

1.25 lb. Maine lobster is steamed and served with choice of two side dishes 14.99

DOUBLE LOBSTER DINNER ESPECIAL

Two- 1.25 lb. Maine lobsters are steamed and served with choice of two side dishes 19.99

LAZYMAN LOBSTER

Sautéed fresh lobster meat in olive oil and cooking sherry topped with house stuffing in a casserole 24.99

CRABBY LOBSTER

Maine chicken lobster and one homemade Maryland style crab cakes 17.99

LOBSTER SALAD ROLL

Maine lobster meat lightly mixed with mayonnaise and *Served in a toasted hot dog roll with french fries and cole slaw.* 14.99

LOBSTER SALAD PLATE

Fresh Maine lobster meat served over a house or Caesar salad 17.99