

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 12.99

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 14.99

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

DINNER SPECIALS

BLUEFISH DIJONIAISE

Fresh bluefish fillet topped with a whole grain Dijon mustard sauce. Served with two side dishes 13.99

PAN SAUTÉED TILAPIA FILLET

Fresh tilapia fillet pan sautéed with mushrooms in a brown butter and marsala wine sauce. Served with two side dishes. 13.99

SEAFOOD MEDITERRANEAN

Shrimp, scallops and lobster meat sautéed with artichoke hearts, roasted peppers and black olives. Served over linguini and topped with crumbled feta cheese. 20.99

AUTUMN 2009 FEATURED COMPLETE MEAL

BAKED SEAFOOD NEWBURG 16.99

HONEY GINGER SALMON FILLET 16.99

Complete meals served with a cup of chowder, fresh vegetables, mashed potatoes, homemade bread pudding or tapioca pudding and Coffee or tea.

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 9.99

GULF SHRIMP 12.99

CALAMARI 10.99

FLOUNDER 12.99

MARYLAND OYSTERS 14.99

SEA SCALLOPS 14.99

FISH AND CHIPS 9.99

HADDOCK 12.99

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

Served with choice of two side dishes

BROILED, BAKED, GRILLED

*Can not be grilled

*SCHROD (COD) FILLET 16.99

*HADDOCK 16.99

RAINBOW TROUT 13.99

*FLOUNDER 14.99

SEA SCALLOPS 18.99

*GREY SOLE 18.99

*SEAFOOD COMBINATION

Combination of large shrimp, sea scallops and haddock. 16.99

SEA SCALLOPS AND BAKED STUFFED SHRIMP

Two Jumbo shrimp, baked stuffed with house seafood stuffing and George's bank sea scallops. 18.99

BAKED STUFFED SHRIMP

Four jumbo shrimp baked and stuffed with house made seafood Stuffing. 17.99

SWORDFISH STEAK

Block Island's fillet mignon of the sea, served with choice of two side dishes. 18.99

BAKED STUFFED FLOUNDER

Fresh flounder fillet is stuffed with house-made seafood stuffing then baked in a casserole dish topped with lobster Newburg sauce. 16.99

SALMON FILLET

Atlantic salmon fillet, freshly cut in our fish market, served with choice of two side dishes. 16.99

SWORDFISH KABOB

Grilled swordfish chunks, marinated in 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 and choice of one side dish. 13.99

MIXED GRILL

Grilled shrimp, swordfish and salmon, with grilled skewer of fresh vegetables over a bed of rice with choice of one side dish. 17.99

Lobster Fest

SINGLE LOBSTER DINNER 24.99 DOUBLE LOBSTER DINNER 31.99

BAKED STUFFED LOBSTER,
Stuffed with sea scallops and house 30.99

LAZY MAN'S LOBSTER CASSEROLE
Freshly shucked 1 ¼ lb Maine lobster is baked with butter and our house-made seasoned crumb topping.
24.99

LOBSTER SALAD ROLL
Maine lobster meat is lightly mixed with mayonnaise and served in a toasted hot dog roll with french fries and cole slaw 14.99

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

Entrees

LAZY MAN'S LOBSTER CASSEROLE
Freshly shucked 1 ¼ lb Maine lobster is baked with butter and our house-made seasoned crumb topping.
24.99

BROILED SEAFOOD COMBINATION
An Atlantic Sea Grill Favorite!!!. Combination of large shrimp, sea scallops and haddock are lightly seasoned and delicately broiled.
16.99

BAKED STUFFED SHRIMP
Four jumbo shrimp baked and stuffed with our unique house made seafood stuffing
17.99

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
14.99

BROILED CAJUN RAINBOW TROUT
Idaho rainbow trout is lightly seasoned with our Cajun seasoning and broiled served with a fruit salsa.
13.99

BAKED STUFFED FLOUNDER
Fresh flounder fillet is stuffed with house-made seafood stuffing then baked in a casserole dish topped with lobster Newburg sauce
16.99

SHRIMP SCAMPI
Sautéed shrimp in olive oil with white wine, fresh chopped garlic, diced tomatoes, scallions tossed and finished with garlic butter and linguine.
17.99

JUMBO RED ALASKAN KING CRAB LEGS
One pound of steamed Alaskan king crab legs, served with drawn butter.
26.99

FILET MIGNON
(GREATER OMAHA CERTIFIED BLACK ANGUS)
8 oz. center cut tenderloin fillet is seasoned with fresh ground pepper and sea salt grilled to desired temperature.
21.99

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

CHICKEN & BROCCOLI PASTA SAUTEE
Fresh chicken tenderloins are pan fried with fresh broccoli florets in a creamy garlic and parmesan sauce tossed with linguini.
15.99

All of our fish, shellfish, poultry and beef products are purchased from suppliers who carefully inspect each shipment for quality and safety. However, certain individuals could be at risk from consuming uncooked or undercooked food products. We pride ourselves with the purchasing and preparation of the best quality seafood, poultry and beef available.