

## 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

### SOUP OF THE DAY

Creamy broccoli and shrimp soup 5.99

### LEMON DILL ARCTIC CHAR

Fresh arctic char fillet topped with a creamy lemon dill sauce. Served with choice of two sided dishes 16.99

### BLACKENED TROUT

Fresh rainbow trout seasoned with Cajun spices accompanied by a tropical fruit salsa Served with two side dishes 13.99

### BLUEFISH PUTANESCA

Fresh bluefish fillet topped with tomato, olive, and caper red sauce 13.99

### SPRING 2009 FEATURED COMPLETE MEAL

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

#### **BAKED NEW ENGLAND HADDOCK 16.99**

Fresh haddock fillet baked with a cracker crumb topping.

#### **HONEY GINGER SALMON FILLET 16.99**

Fresh Atlantic salmon fillet baked with a honey ginger glaze

## 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

### NEW ENGLAND LOBSTER BOWL

Maine lobster, Maine steamer clams and Duxbury mussels, Corn on the cob and red potatoes simmered in white wine herbs broth. 19.99

### STEAMED LOBSTER

1.25 lb. 19.99 2 lb. 29.99 2 ½ lb. 34.99 3 lb. 39.99  
Baked stuffed with sea scallop stuffing add \$6

### SINGLE LOBSTER DINNER

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

### DOUBLE LOBSTER DINNER

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

### LAZYMEN 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

## ALASKA'S DAILY CATCH

### JUMBO RED ALASKAN KING CRAB LEGS

One pound of steamed Alaskan king crab legs, served with drawn butter.  
26.99

## BEEF AND POULTRY

### 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

### BAKED STUFFED SHRIMP AND FILLET MIGNON

Two Jumbo shrimp, baked stuffed with house seafood stuffing and a grilled  
8oz. fillet mignon 24.99

### 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 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 and choice of one side dish 12.99

## PASTA

Served over linguine with choice of one side dish

### SHRIMP SCAMPI

Sautéed shrimp in olive oil with fresh chopped garlic, white wine, diced tomatoes and fresh scallions 15.99

### SEAFOOD SCAMPI

Sautéed sea scallops, shrimp and fresh lobster meat in olive oil with fresh chopped garlic, white wine, diced  
tomatoes and fresh scallions .19.99

### SEAFOOD MARINARA

Shrimp, sea scallops, fresh lobster meat and Prince Edward Island mussels, sautéed in olive oil,  
white wine and our homemade marinara sauce. 20.99

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.