

Appetizers

Lobster Cocktail~

one whole lobster split in half served with lemon and
cocktail sauce.....\$9

Scallops & Bacon~ (6).....\$7

Clam Cakes~.....(3) for \$3 (6) for \$6

Fresh Cape Cod Oysters or Littleneck~

littlenecks on the half shell.....\$1.50 each
oysters on the half shell.....\$1.75 each

Our Own Homemade Lump Crab Cakes~

topped with Honey Dijon sauce (2).....\$7

Homemade Onion Rings~.....\$4

Mozzarella Sticks~ (6).....\$5

Maine Steamers~

2 lbs. steamers served with broth and drawn butter..\$10
add corn on the cob, linguica and onions.....\$12

Warm Lobster Dip~

baked in the oven and served with tri-colored
nacho chips.....\$9

Fried Calamari~

served with hot pepper rings and marinara sauce.....\$7

Fresh Catch Cold Sampler~

(3) oysters on the half shell, (3) littlenecks on the
half shell and (3) jumbo shrimp cocktail.....\$14

Shrimp Cocktail~ (served by the each)

super jumbo shrimp served with lemon and cocktail
sauce.....\$2

Clams Casino~ (6).....\$7

Steamed Mussels~

with garlic, wine, tomatoes and herbs.....1 lb. \$8
.....2 lb. \$11

Buffalo Chicken Tenders or Wings~

served with ranch dressing.....\$6

Chili and Cheese Fries~

fries topped with our homemade chili and cheese.....\$5

Chicken Spring Rolls (2)~

served with sweet and sour sauce.....\$4

Seafood Stuffed Mushrooms~

stuffed with our own seafood stuffing topped with
cheese.....\$6

Nachos Supreme~

topped with cheese, tomatoes, onions, lettuce and
olives, served with sour cream and guacamole.....\$8

Escargot~

served with garlic bread.....\$6

Fresh Catch Sampler~

(5) fried shrimp, fried calamari, fried clam strips
and (3) scallops & bacon.....\$14

The consumption of raw or undercooked shellfish, meat, eggs, pork
or fish may increase your risk of food borne illness.

Minnow Menu

Fish Sticks and Fries.....\$5

Hot Dog and Fries.....\$4

Chicken Fingers and Fries.....\$5

Fish and Chips.....\$7

Chicken Wings and Fries.....\$5

Plate of Ziti with Sauce.....\$3

Add a Meatball.....\$4

Grilled Cheese Sandwich.....\$3

Add tomato or bacon.....\$4

Soups & Salads

Clam Chowder~ Red or Whitecup \$4bowl \$5

Lobster Bisquecup \$5bowl \$6

WARNING: Soups and Chowders are served very hot.

House Garden Salad.....\$4

The Wedge~

a wedge of iceberg lettuce served with blue cheese dressing and topped with bacon.....\$6

Mesclun Salad~

mesclun greens topped with red and green peppers, onions, olives, tomatoes and cucumbers.....\$8

Grilled Scallop Salad~

grilled scallops on a mesclun salad with fresh grilled asparagus, summer squash and zucchini.....\$12

Caesar Salad~ with garlic bread..... \$7

Add Chicken or Swordfish.....\$10

Add Scallops, Shrimp or Salmon.....\$12

Add Scallops & Shrimp.....\$15

Seafood Chef's Salad~

topped with lobster salad, seafood salad and tuna salad served over a fresh garden salad with egg.....\$14

Cobb Salad~

fresh greens topped with tomato, egg, avocado, bacon and grilled chicken served with blue cheese dressing.....\$11

Dressings~ Ranch, Italian, Honey Mustard, and Oil & Vinegar

Sandwiches

All Sandwiches served with French Fries and Cole Slaw

Served daily until 4:00pm. \$2.00 extra after 4:00

Lobster Salad Roll~ with lettuce and tomato.....\$10

Chicken Parmesan Sandwich~.....\$6

Crispy Chicken Sandwich~ topped with Swiss cheese, bacon, lettuce and tomato on a bulkie roll.....\$6

Fish Sandwich~ fried or baked.....\$6

Fried Whole Clam Roll.....mkt. price

Fried Shrimp or Scallop Roll.....\$8

Fried Clam Strip Roll.....\$7

10 oz. Cheeseburger.....\$6

Add mushrooms or bacon.....\$7

Buffalo Chicken Caesar Roll-Up.....\$6

Grilled Salmon Sandwich~ with lettuce and tomato....\$6

Fresh Catch Fish Burger~

haddock hand breaded and deep fried topped with shredded cabbage, tomatoes and tartar sauce.....\$7

Hot Pastrami Sandwich~ piled high on a bulkie roll

with Swiss cheese.....\$6

Blackened Tilapia Sandwich~

topped with red onion, avocado, and tomato.....\$6

Sirloin Steak Sandwich~,

served with lettuce and tomatoes.....\$7

Tuna Salad Club.....\$6

From the steamer

Lobster Steamer Combo~ 1 ¼ lb. steamed lobster and a bowl of steamers.....mkt. price

Alaskan King Crab Leg Dinner~
1 ½ lbs. of king crab legs.....\$25

1 ¼ lb. Baked Stuffed Lobster~
stuffed with homemade seafood stuffing.....mkt. price

1 ¼ lb. Steamed Lobster.....mkt. price

2 ¼ lb. Lobster~ steamed or stuffed.....mkt. price

3 ¼ lb. Lobster~ steamed or stuffed.....mkt. price

All Lobster Dinners served with French Fries and Cole Slaw

Any Substitution is an additional \$2.00 for each item

There is no splitting of Lobster Dinners

***** Lobster Lovers Delight *****

6 lb. Steamed Lobster~ served with drawn butter.....\$59.99

Fresh Deep Fried Seafood

Served with French Fries and Cole Slaw

Fish & Chips~
fresh skin-on haddock.....\$11

Fish Only.....\$9

Fish with choice of Clams, Shrimp or Scallops.....\$15

Fried Clam Plate.....mkt. price

Fried Clam and Scallop Plate.....\$16

Fried Shrimp Plate.....\$14

Fried Shrimp and Scallop Plate.....\$17

Fried Seafood Platter~
clams, clam strips, shrimp, scallops, fish, fries,
onion rings and cole slaw.....\$20

Fried Calamari Dinner~
served with hot pepper rings.....\$11

Fried Smelt Dinner.....\$9

Fried Lobster Dinner.....\$24

Fried Oysters Plate.....\$13

Fried Clam and Shrimp Plate.....\$16

Fried Clam Strip Plate.....\$11

Fried Sea Scallop Plate.....\$17

Fried Gourmet Seafood Platter~
(2) jumbo shrimp, scallops, fish, split lobster tail,
fries and cole slaw.....\$24

****Clams, Scallops, Oysters and Lobsters may contain shell particles****

Split Plate Charge \$2.00

Baked Seafood

All Entrees served with Salad, Potato and Vegetable

Baked Haddock~
topped with seasoned crumbs, lemon and butter....\$14

Baked Stuffed Haddock~
stuffed with our own homemade seafood stuffing
topped with seasoned crumbs, lemon and butter....\$16

Baked Scallops~
topped with seasoned crumbs and butter.....\$18

Baked Seafood Casserole~
shrimp, scallops and haddock topped with
seasoned crumbs.....\$18

Baked Sole~
topped with seasoned crumbs, lemon and butter.....\$14

Baked Stuffed Sole~
stuffed with our own homemade seafood stuffing....\$16

Baked Stuffed Shrimp~
(4) jumbo shrimp stuffed with our own seafood
stuffing.....\$15

Lazy Man Lobster~
lobster meat out of the shell topped with
seasoned crumbs and butter.....\$24

Grilled seafood

All entrees served with Salad, Potato and Vegetable

Grilled Salmon~
topped with a lemon dill sauce.....\$16

Grilled Salmon Oscar~
topped with lobster meat, asparagus and
béarnaise sauce.....\$18

Fresh Ahi Tuna Steak~
grilled tuna steak grilled to your liking.....\$16
blackened with Cajun seasonings.....\$17

Blackened Tilapia~
topped with (2) blackened jumbo shrimp.....\$16

Grilled Native Swordfish~
topped with a fresh herb butter.....\$16

Grilled Swordfish Atlantis~
topped with shrimp and scallops in a scampi
sauce.....\$18

Grilled Shrimp & Scallop Kabobs~
one grilled shrimp and one grilled scallop kabob
grilled to perfection served over rice.....\$16

Grilled Thai Mahi-Mahi~
served over a bed of thai peanut noodles tossed
with stir fry vegetables.....\$16

Salad Dressings~ Ranch, Italian, Honey Mustard and Oil & Vinegar

Split Plate Charge \$2.00

Pasta

All Pasta Dishes served with Salad

Linguini & Clam Sauce~

Lobster Raviolis~

Red or White.....	\$11
Add mussels.....	\$12
Add littlenecks.....	\$13
Swordfish Tip Scampi~	
served over linguini.....	\$16
Shrimp Scampi~	
served over linguini.....	\$15
Lobster & Shrimp Scampi~	
served over linguini.....	\$22
Seafood Kettle~	
littlenecks, mussels, haddock, scallops and shrimp in a light marinara sauce served over linguini.....	\$18
Shrimp and Scallop Stir Fry~	
served over rice.....	\$16

lobster stuffed raviolis tossed in a lobster cream sauce.....	\$18
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Ala Picatta~

sautéed shrimp and chicken tossed with capers onions, mushrooms and lemon in a white wine garlic butter sauce served over bow tie pasta.....	\$16
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Seafood Pomadero~

shrimp, scallops, salmon, swordfish and calamari tossed with tomatoes, garlic, basil, olive oil served over angel hair pasta.....	\$18
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Seafood Sauté~

lobster, scallops and shrimp sautéed with fresh vegetables tossed in an alfredo sauce served over fettuccini.....	\$22
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Meats & Chicken

All Meals below served with Salad, Potato and Vegetable

12 oz. Black Angus Sirloin Steak~	
grilled to perfection.....	\$18
12 oz. Filet Mignon~	
grilled to perfection.....	\$20
Sirloin Tips~	
with stir fry vegetables in a teriyaki sauce served over rice.....	\$14
Land & Sea~	
12 oz. sirloin and with (2) baked stuffed shrimp.....	\$24

Steak Atlantic~	
12 oz. sirloin topped with shrimp and scallops in a scampi sauce.....	\$20
Twin Tornadoes~	
(2) 5 oz. filet mignon topped with half a lobster tail, asparagus and béarnaise sauce.....	\$24
Chicken Parmesan~	
served with linguini.....	\$13
Chicken Stir Fry~	
served over rice.....	\$13

Substitute Caesar.....\$2 Split Plate Charge.....\$2 Add two Stuffed Shrimp.....\$6 Add Lobster Tail.....\$10

Specialty Drinks

Pomegranate Martini~	
Pearl Persephone Vodka, Pomegranate Liqueur, splash of Pomegranate Juice and Fresh Lemon	
Cosmopolitan~	

Razzmopolitan~	
Stoli Razberi, Triple Sec, a splash of Lime Juice and Cranberry Juice	
White Chocolate Martini~	

Skyy Citrus, Triple Sec, a splash of Lime Juice and Cranberry Juice

Lemon Drop Martini~

Absolut Citron, and Lemon Pallini Limoncello served with a sugared rim

Washington Apple~

Crown Royal, Sour Apple Puckers and Cranberry Juice

Caramel Apple Martini~

Stoli Vodka, Sour Apple Puckers and Butterscotch Schnapps

Sour Apple Martini~

Absolut Vodka and Sour Apple Puckers

Stoli Vanil, Godiva White Chocolate and White Crème de Cacao

1800 Margarita~

Cuervo 1800 Tequilla, Triple Sec, Lime Juice, Sour Mix and a splash of Orange Juice

Stoli Blue Hawaiian~

Stoli Blueberi, Malibu Rum, Grenadine and Pineapple Juice

Dirty Goose Martini~

Grey Goose Vodka, Dry Vermouth and Olive Juice garnished with olives

French Martini~

Absolute Vodka, Chambord and Pineapple Juice

Draft Beer selection

Miller High Life Blue Moon Seasonal Belfast Lobster Ale
Coors Light Miller Lite Bud Light

Beverages

Coke Diet Coke Sprite Gingerale Unsweetened Iced Tea IBC Root Beer IBC Diet Root Beer
Cranberry Juice Orange Juice Shirley Temple Lemonade Milk Chocolate Milk
Saratoga Sparkling Water Saratoga Bottled Water

After the Meal

Apple Dumpling~

apples tumbled with cinammon and sugar baked in a home-style pasty, topped with vanilla ice cream and cinnamon sauce.....**\$4.00**

Milky Way Mousse Cake~

caramel layered between chocolate cake topped with a chocolate mousse and more caramel..... **\$4.00**

Fudge Brownie Sundae.....\$6.00

Chocolate Cobbler~

Hershey chocolates blended with a rich brownie batter served warm with vanilla ice cream.....**\$5.00**

Tiramisu.....\$5.00

Key Lime Pie.....\$5.00

Fresh Fruit Cup~

topped with sherbet.....**\$4.00**

We accept all major credit cards
20% gratuity will be added to parties of six people or more
All items may be placed to go. 5% Sales Tax will be add to all orders

Specialty coffee drinks

Keoke Coffee~

Kahlua, White Crème de Cacao, Brandy and coffee

Spanish Coffee~

Tia Maria and coffee

Nutty Irishman~

Bailey's and Frangelico and coffee

Blueberry Coffee~

Stoli Blueberi Vodka and Bailey's and coffee

Mocha Madness~

Godiva Chocolate Cream, Godiva White Chocolate and coffee

Irish Coffee~

Jamesons Irish Whiskey and coffee

Irish Kiss~

Bailey's, Kahlua and coffee

Peppermint Patty~

Peppermint Schnapps and hot chocolate

Butterball Coffee~

Bailey's, Butterscotch Schnapps and coffee

Chocolate Madness~

Godiva White Chocolate, Crème de Cacao and hot chocolate