

Fried Seafood Dinners

Served with french fries and coleslaw.

Whole Belly Clams **Market Price**
Sweet native clams served with a side of homemade tartar sauce.

Scallops **Market Price**
Native sea scallops served with a side of homemade tartar sauce.

North Atlantic Baby Shrimp **\$16.95**
Served with a side of homemade cocktail sauce.

Native Clam Strips.....**\$15.95**
Served with a side of homemade tartar sauce.

Fish & Chips.....**\$16.95**
Fresh local fish served with a side of homemade tartar sauce.

Captains Platter Dinner **Market Price**
Scallops, baby shrimp, fish, and whole belly clams. Served with a side of homemade tartar and cocktail sauce.

Seafood Entrées

Served with your choice of nightly potato, french fries, rice, rotini salad, potato salad, vegetable, or coleslaw (choose two).

Pan-Seared Local Daily Catch.....**\$18.95**
Sautéed with white wine, olive oil and finished with 100% all natural butter.

Wild Caught Gulf Shrimp Skewers.....**\$19.95**
Six Jumbo shrimp. Choice of Grilled, Cajun, or our own BBQ sauce.

Parmesan Encrusted Scallops.....**\$23.95**
8 oz. Sea Scallops sautéed with white wine, garlic, butter and finished in the broiler with freshly grated Parmesan cheese.

Lazy Lobster **Market Price**
Fresh picked local lobster, a combination of tail, claw, and knuckle meat, served with 100% all natural drawn butter.

Pan-Seared Crab Cakes **\$18.95**
Our own recipe! Two crab cakes made with fresh Maine crabmeat, pan seared and drizzled with our mustard aioli.

Pasta

All dishes are cooked to order and are prepared with locally made pasta.

Lobster Roma..... **Market Price**
Fresh picked lobster meat, sautéed with diced tomatoes and fresh basil in a wine & garlic butter sauce served over linguine.

Shrimp Scampi.....**\$19.95**
Five Jumbo wild caught Gulf shrimp, sautéed in white wine garlic butter, served over linguine.

Calamari Marinara**\$17.95**
Sautéed in our homemade marinara sauce, served over linguine.

Mussels with White Wine Sauce**\$17.95**
Sautéed with garlic, white wine and butter, finished with fresh basil and served over linguine.

Seafood Rotini.....**\$24.95**
Native scallops, Gulf shrimp, and Maine lobster meat sautéed in a garlic cream sauce over rotini pasta.

Chicken Alfredo**\$17.95**
Sautéed in our creamy Alfredo sauce, served over rotini pasta.

Meats & Poultry

All natural and hand cut in our kitchen.

Served with your choice of nightly potato, french fries, rice, rotini salad, potato salad, vegetable, or coleslaw (choose two).

BBQ Baby Back Ribs $\frac{1}{2}$ rack **\$14.95**
..... **full rack \$19.95**
Slow cooked with a Cajun rub & finished with our own BBQ sauce.

Hawaiian Teriyaki Beef Tenderloin.....**\$18.95**
Two 4oz medallions tenderized in our own fresh pineapple and ginger marinade.

Combo Dinner**\$19.95**
Choose two of the following: 1/2 rack BBQ baby back ribs, Hawaiian teriyaki beef tenderloin 4oz medallion, boneless BBQ chicken breast, chicken tenders, crab cake or shrimp skewer (Choice of Grilled, Cajun, or BBQ).

Hand Cut Chicken Tender Dinner.....**\$16.95**
Served with homemade buttermilk honey mustard sauce.