

Fried Seafood Dinners ---

Served nightly, 5pm – close

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..... **\$15.95**

Fresh local fish served with a side of homemade tartar sauce.

Captain's Platter Dinner **Market Price**

Scallops, shrimp, fish and whole belly clams. Served with a side of homemade tartar and cocktail sauce.

Seafood Entrées ---

Served nightly, 5pm – close

Served with your choice of nightly potato, french fries, rice, pasta 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**

Choice of Grilled, Cajun, or our own BBQ sauce.

Pan-Seared Crab Cakes..... **\$18.95**

Lightly drizzled with our mustard aioli.

Parmesan Encrusted Scallops..... **\$20.95**

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.

Frills Oscar **\$22.95**

2 pan-seared crab cakes, topped with lobster, asparagus and drizzled with our creamy Béarnaise sauce.

Local Daily Catch Oscar **\$21.95**

Topped with fresh Maine crabmeat, asparagus and drizzled with our creamy Béarnaise sauce.

Side of Béarnaise Sauce..... **\$2.00**