

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.

Large Wild Caught Shrimp **\$17.95**
Served with a side of homemade cocktail sauce.

Native Clam Strips **\$17.95**
Served with a side of homemade tartar sauce.

Fish & Chips **\$19.95**
Fresh local fish served with a side of homemade tartar sauce.

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

Seafood Entrées

Served with your choice of 2: French fries, baked beans, rotini salad, potato salad, or coleslaw. Available after 4: Nightly potato, rice or vegetable.

Pan-Seared Local Daily Catch..... **\$20.95**
Sautéed with white wine, olive oil and finished with 100% all natural butter.

Wild Caught Grilled Gulf Shrimp Skewers **\$23.95**
Six jumbo shrimp. Choice of Plain, Cajun, or our own BBQ sauce.

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

Pasta

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

Chef's Lobster, Ask Server **Market Price**

Shrimp Scampi..... **\$23.95**
Five Jumbo wild caught Gulf shrimp, sautéed in white wine and garlic butter, served over linguine.

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

Mussels with White Wine Sauce..... **\$18.95**
Sautéed with garlic, white wine and butter, finished with fresh basil and served over linguine.

Seafood Rotini..... **\$32.95**
Native scallops, Gulf shrimp, and Maine lobster meat sautéed in a garlic cream sauce over rotini pasta.

Calamari Marinara..... **\$18.95**
Sautéed in our homemade marinara sauce, served over linguine.

Meats & Poultry

All natural and hand cut in our kitchen.

Served with your choice of 2: French fries, baked beans, rotini salad, potato salad, or coleslaw. Available after 4: Nightly potato, rice or vegetable.

BBQ Baby Back Ribs **1/2 rack \$17.95**
..... **full rack \$25.95**
Slow cooked with a Cajun rub & finished with our own BBQ sauce.

Hawaiian Teriyaki Beef Tenderloin..... **\$28.95**
Two 4oz Beef medallions tenderized in our own fresh pineapple and ginger marinade.

Combo Dinner **\$28.95**
Choose two of the following: 1/2 rack BBQ baby back ribs, Hawaiian teriyaki beef tenderloin 4oz medallion, boneless BBQ chicken breast, chicken tenders, organic Scottish salmon or shrimp skewer (Choice of Grilled, Cajun or BBQ).

Hand Cut Chicken Tender Dinner **\$17.95**
Served with homemade buttermilk honey mustard sauce.