

# Fried Seafood Dinners

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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** ..... **\$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 Platte 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

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Served with your choice of 2: French fries, rotini salad, potato salad, or coleslaw,

Available after 4: Nightly potato, rice or vegetable

**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** ..... **\$21.95**

Six Jumbo shrimp, choice of Grilled, Cajun, or our own BBQ sauce.

**Seared Scallops** ..... **\$25.95**

8 oz. of Sea Scallops simply seared with butter, salt and pepper.

**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** ..... **\$19.95**

Our own recipe! Two crab cakes made with lump crabmeat, pan-seared and drizzled with our mustard aioli.