

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.

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 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 nightly, 5pm – close

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

Substitute onion rings add \$1.00

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.

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.

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.