

Menu

APPETIZERS

Corn & Crab Chowder \$6.00

Manhattan Clam Chowder \$6.00

Shrimp Cocktail \$14.00

Oysters on the ¹/₂ Shell \$2.50 each

Maryland Blue Crab Cake \$22.00

With house slaw & remoulade sauce

Clams Casino \$16.00

Little neck clams topped with bacon & casino butter

Fried Oysters \$20.00

Fried cornmeal crusted oysters with remoulade sauce

Coconut Curry Mussels \$15.00

ENTRÉES

All Entrées are served with Garden Salad & Popovers

Fried Fisherman's Platter \$38.00

Fried shrimp, cod & scallops served with fries, coleslaw & remoulade sauce

Broiled Fisherman's Platter \$38.00

Broiled shrimp, cod & scallops served with rice & haricot verts

Fish & Chips \$32.00

Beer battered cod with ranch seasoned fries, coleslaw & remoulade sauce

Sesame Tuna \$34.00

Sesame crusted Ahi tuna with wasabi mashed potatoes & stir fried vegetables

Cod Puttanesca \$36.00

Slow roasted cod with tomato, olives, capers & anchovies, served with crispy fingerling potatoes & cauliflower

Blackened Snapper \$34.00

Pan blackened snapper with rice pilaf, sauteed spinach & mango salsa

Petite Filet \$33.00

A 5 oz. filet mignon with bleu cheese whipped potatoes, roasted carrots caramelize pearl onions & house steak sauce

Fried Chicken \$32.00

Southern fried chicken served with house slaw & cornbread

Wild Mushroom Risotto \$30.00

Wild mushroom risotto with crispy leeks