

Appetizers

Crab Cakes	10.95	Fried Clam Strip	9.95
<i>Served with a creamy Dijon Sauce</i>			
Crab Cheese Pie	10.95	Buffalo Wings	9.95
<i>Crab, Jack cheese, shallots & white wine in a rich custard, baked in a pie shell</i>			
Prawns	13.95	Fried Calamari	9.95
<i>Fried, sautéed or grilled</i>			
Fried Zucchini	6.95	Shrimp Quesadilla	10.95
Garlic Bread	3.95	<i>Served with salsa & sour cream</i>	
Fried Onion Rings	5.95	Sea Scallops	13.95
Fried Chicken Strips	8.95	<i>Fried, sautéed or grilled</i>	
Mussels	14.95	Prawn Cocktail	13.95
<i>In a zesty tomato, white wine, butter, & garlic broth</i>			
Ask your server to mix the mussels & clams in your favorite broth			
The Captain's Sampler (a combination of favorites)	17.95	Crab Cocktail	14.95
<i>Calamari, clam strips, zucchini, onion rings & chicken strips</i>			
		Shrimp Cocktail	9.95
		Steamers	14.95
		<i>Clams in a broth of butter, white wine & garlic</i>	

Clam Chowder & Salads

Garden Salad	4.95		
Caesar Salad	8.95	Shrimp Louie	15.95
Chicken Caesar Salad	12.95	Crab Louie	17.95
Blackened Salmon Caesar	13.95	Combo Louie	16.95
Prawn Caesar	14.95		

CLAM CHOWDER

Cup	4.95
Bowl	6.95
Quart "to go"	8.95

Pastas

SERVED WITH YOUR CHOICE OF CLAM CHOWDER OR SALAD & GARLIC BREAD

Seafood Pasta	<i>Prawns, bay scallops, & rock shrimp in a delicate white cream sauce</i>	18.95
Seafood Ravioli	<i>Crab & shrimp ravioli in a garlic cream sauce or red sauce</i>	17.95
Fettuccini Primavera	<i>Fresh seasonal vegetables in a garlic cream sauce</i>	16.45
Cajun Chicken Pasta	<i>Fettuccini with blackened chicken in a cream sauce</i>	16.95
Linguini with Clams	<i>Baby clams in a garlic cream sauce tossed with linguini</i>	18.95

Dinner Entrees

ALL ENTREES SERVED WITH YOUR CHOICE OF CLAM CHOWDER OR SALAD,

From the Sea

GRILLED

Swordfish Steak	19.95
<i>Topped with a caper lemon butter sauce</i>	
Calamari Steak	17.95
<i>Lightly breaded with a lemon butter sauce</i>	
Salmon	18.95
<i>Grilled & topped with a lemon dill sauce</i>	
Filet of Sole Almondine	17.95
Blackened Snapper	17.95
<i>Cajun Style with a lemon butter sauce</i>	
Halibut	18.95
<i>Topped with roasted garlic, sun dried tomatoes & fresh basil in a lemon butter sauce</i>	

FRIED

Captains Platter	19.95
<i>Prawns, scallops, & Icelandic cod</i>	
Scallops	18.95
<i>Sautéed or grilled also available</i>	
Fish and Chips	16.95
<i>Icelandic cod breaded & deep fried, served with French Fries</i>	
Prawns	18.95
<i>Sautéed or grilled also available</i>	
Clam Strips	14.95

Captain's Picks

Old Fashioned Crab Cakes	18.95	Scampi	18.95
<i>Served with a creamy Dijon mustard sauce</i>		<i>Prawns sautéed in white wine, garlic & butter</i>	
Mixed Seafood Grill	22.95	Seafood Sauté	19.95
<i>Salmon, Halibut, Prawns & Scallops with tarragon butter sauce</i>		<i>Prawns, Bay Scallops & Rock Shrimp sautéed in white wine, garlic & butter</i>	
Seafood Cioppino	21.95		
<i>A fisherman's stew of fresh fish, prawns, scallops, rock shrimp, clams & mussels in a zesty tomato broth</i>			

For the Land lovers

New York Steak	19.95	Medallions of Beef	21.95
<i>Served with sautéed mushrooms</i>		<i>Tender cuts of filet mignon in a rich wine sauce, smothered in mushrooms</i>	
Filet Mignon	23.95	Chicken Cordon Bleu	18.95
<i>Grilled and topped with caramelized Onion & mushrooms</i>		<i>Boneless breast of chicken, ham & Swiss cheese topped with lemon butter sauce</i>	
Filet Mignon & Scampi	27.95	Chicken Picatta	17.95
Prime Rib	(Friday, Saturday & Sunday only)		
Mate's Cut 10 oz. cut	18.95	Captain's Cut 14 oz. cut	20.95