

THE SHRIMP BOX

THE RAW BAR

JUMBO SHRIMP COCKTAIL	\$16
LOCAL MIDDLE NECK CLAMS	\$12/\$22
FRESHLY SCHUCKED OYSTERS	Market Price
1 lb CHILLED KING CRAB LEGS	Market Price
SESAME SEARED AHI TUNA	\$17
<i>served with soy, wasabi cream & seaweed salad</i>	

SOUPS

New England Clam Chowder	\$7/\$10
Manhattan Clam Chowder	\$6/ \$9
Lobster Bisque	\$8/\$12



APPETIZERS

OYSTERS ROCKEFELLER	\$22
P.E.I. MUSSELS – <i>marinara style with garlic & basil served with a Parmesan crostini</i>	\$14
CRISPY HONEY-LIME SHRIMP – <i>flash fried with a sticky honey-lime & garlic glaze</i>	\$15
OLD BAY FRENCH FRIES – <i>tossed in Old Bay Seasoning served with chipotle dipping sauce</i>	\$7
BROILED GARLIC SHRIMP – <i>served with a Parmesan crostini & plum tomato bruschetta</i>	\$16
BAKED MARYLAND CRAB CAKE – <i>served with an old bay-caper aioli</i>	\$20
CLAMS CASINO – <i>topped with minced bell peppers, onions, and bacon</i>	\$15
SPINNY CREEK, MAINE STEAMERS - 1lb or 2lbs (market price)	
COCONUT SHRIMP – <i>served with an orange dipping sauce</i>	\$13
MAINE LOBSTER ROLL - <i>served cold & tossed in a tarragon aioli on a toasted brioche roll</i>	\$23
CILANTRO SEARED SCALLOPS – <i>pan seared, drizzled with a cilantro lime aioli</i>	\$19
SHISHITO PEPPERS – <i>pan seared in olive oil and served with a chipotle aioli</i>	\$10
SPICY PRETZEL CRUSTED CALAMARI – <i>served with your choice of honey mustard or marinara sauce</i>	\$15
MOZZARELLA STICKS - <i>served with marinara dipping sauce</i>	\$10
BUFFALO SHRIMP – <i>served with Bleu Cheese dressing & celery sticks</i>	\$15

SPECIALTY SALADS

COBB SALAD – <i>Iceburg lettuce, avocado, hard-boiled egg, bacon, olives, Bleu cheese & tomatoes served w/ ranch dressing</i>	\$15
HOUSE SALAD – <i>Spring greens, raisins, Bleu cheese crumbles, candied walnuts & green apple served with balsamic dressing</i>	\$13
CAESAR SALAD – <i>Romaine, seasoned croutons, shaved Parmesan & creamy Caesar dressing</i>	\$13
KALE SALAD – <i>Kale, watermelon radishes, shaved Parmesan, almonds & raisins tossed in lemon vinaigrette</i>	\$14
GREEK SALAD – <i>Romaine, Feta, cucumber, tomatoes, Kalamata olives, tri-color peppers & red onion with house vinaigrette</i>	\$13

ADD GRILLED OR BLACKENED SHRIMP	\$10	ADD BLACKENED SCALLOPS	\$18
ADD GRILLED OR BLACKENED CHICKEN	\$8	ADD PRETZEL CALAMARI	\$8
ADD GRILLED OR BLACKENED SALMON	\$9	ADD AHI SASHIMI TUNA	\$10

SANDWICHES & WRAPS *served with French fries, coleslaw, and pickle*

JUMBO LUMP CRAB CAKE – <i>baked crabcake served with an old bay-caper aioli on a roll with lettuce and tomato</i>	\$20
FRIED FLOUNDER – <i>served on a roll with lettuce and tomato</i>	\$17
SHRIMP SALAD ROLL – <i>served cold in a tarragon aioli on a toasted brioche roll</i>	\$18
FRIED SOFT SHELL CRAB (seasonal) – <i>served on a roll with lettuce and tomato</i>	\$21
ANGUS BURGER – <i>cheddar, caramelized onions, romaine lettuce, and tomato</i>	\$18
MAINE LOBSTER ROLL - <i>served cold and tossed in a tarragon aioli on a toasted brioche roll</i>	\$25
OPEN FACED GRILLED CHICKEN – <i>with roasted red peppers, balsamic glaze, and provolone cheese</i>	\$17
GRILLED SHRIMP & BACON – <i>served in a wrap w/ lettuce, tomato, and a chipotle dipping sauce</i>	\$16
BLACKENED SHRIMP TACOS- <i>flour tortillas w/ avocado lime slaw & cilantro aioli. Side of chips</i>	\$18
FISH TACOS – <i>lightly battered Mahi-Mahi in flour tortillas w/ avocado lime slaw & cilantro aioli. Side of chips</i>	\$18

FROM THE SEA

HONEY GLAZED SALMON - *glazed w/whole grain mustard & honey. Served over sauteed spinach with a baked potato* \$30

BROILED STUFFED FLOUNDER – *Two Twin Filets stuffed w/ lump crab meat, topped with a lemon-butter dill sauce. Served w/ Yukon mashed potatoes and a vegetable medley* \$33

TRUFFLE DAY BOAT SCALLOPS – *pan seared with white truffle, truffle oil, truffle dust, cream sauce & Italian fettuccine* \$39

SHRIMP & GRITS – *Cajun shrimp, andouille sausage & tri color peppers over parmesan cheesy grits* \$31

FLOUNDER MILANESE-*pan fried, topped w/arugula, red onion & cherry tomatoes in a vinaigrette. Served w/ baked potato* \$30

BROILED CAPTAINS PLATTER – *3 broiled shrimp, 3 broiled scallops, 3 clams casino, 1 South African tail, and crabmeat stuffed flounder topped with a lemon-butter dill sauce. Served with Yukon mashed potatoes & a vegetable medley* \$49

BLACKENED MAHI MAHI - *served w/ coconut mango jasmine rice. Topped w/ pineapple, onion, & cilantro* \$33

BOSTON COD – *baked w/ capers, Kalamata olives, basil, white wine, garlic, shallots & plum tomatoes, side mashed potatoes* \$32

PEPPER CRUSTED TUNA – *Pan seared Yellow Fin Tuna served with stir fried veggies and jasmine rice* \$34

SOUTH AFRICAN LOBSTER TAILS- *two 5oz Lobster tails served w/ Yukon mashed potatoes & grilled asparagus* MP

LOBSTER RAVIOLI – *Ravioli stuffed with lobster meat in a brandy lobster cream sauce with shallots and tarragon* \$34

BAKED MARYLAND CRABCAKES – *Two crab cakes served with grilled asparagus and Yukon mashed potatoes. Served with an old bay-caper aioli dipping sauce* \$38

LINGUINI WITH CLAM SAUCE – *Whole clams and chopped little necks w/ fresh herbs & garlic in a white wine sauce* \$28

CRISPY FRIED SHRIMP – *served with French fries, creamy slaw, tarter and cocktail sauce* \$28

BROILED JUMBO STUFFED SHRIMP – *stuffed w/ lump crab meat and topped with a lemon butter dill sauce. Served w/ Yukon mashed potatoes and a vegetable medley* \$32

COCONUT SHRIMP – *served with French fries, creamy slaw, and an orange dipping sauce* \$29

FRIED TRIO – *Shrimp, day boat scallops, & flounder served with French fries, creamy slaw, tarter and cocktail sauce* \$33

SHRIMP AND BROCCOLI STIR FRY - *ginger, garlic, sesame oil, scallions, toasted sesame seeds & jasmine rice* \$31

SHRIMP SCAMPI - *sauteed with white wine, butter, garlic, and cherry tomatoes & linguine* \$30

1 ½ lb or 2lb STEAMED LOBSTER – *served with drawn butter, French fries and creamy slaw* MP

BROILED TRIO - *Shrimp, day boat scallops, & flounder served with a baked potato & vegetable medley. Topped with a lemon-butter dill sauce* \$33

ALASKAN KING CRAB LEGS (1lb) – *served with drawn butter, French fries and creamy slaw* MP



FROM THE LAND

CHICKEN MILANESE – *pan fried topped w/ arugula, red onion, and cherry tomatoes tossed in a vinaigrette* \$28

GRILLED MEDITERANNEAN CHICKEN - *served over jasmine rice with spinach, sun dried tomatoes, and feta cheese. Topped with a lemon vinaigrette.* \$29

BUTTERMILK CHICKEN - *lightly fried and drizzled with honey served with fries and creamy slaw* \$27

CHICKEN PARMESAN – *pan fried and topped with mozzarella cheese, served over linguine with marinara* \$26

PRIME NY SIRLOIN - *14oz Char Grilled in a port wine rosemary demi-glaze w/ asparagus and a baked potato* \$45

PRIME FILET MIGNON - *8oz Char Grilled filet served in a port wine rosemary demi-glaze with garlic. Served with spinach sauteed in a basil pesto and Yukon mashed potatoes* \$48

PRIME SURF & TURF – *8oz filet mignon & 5oz South African Tail served with Yukon mashed potatoes & asparagus* \$59

Add Shrimp Scampi to any meal for \$12

KIDS MENU

Fried Shrimp with French fries \$13

Mozzarella Sticks with French fries \$10

Penne Marinara \$8

Cheeseburger with French Fries \$10

Chicken Tenders with French Fries \$10