

Happy Mother's Day



Appetizers

- Jumbo Shrimp Cocktail** (6pc) \$16
Clams on the Half Shell 1/2 Dozen \$13 Dozen \$24
Oysters on the Half Shell Delaware Bay \$2.25 ea. Raspberry Point \$3.50 ea.
Chilled King Crab Legs 1lb \$60
Broiled Garlic Shrimp with parmesan crostini & tomato bruschetta \$16
Clams Casino baked with diced bacon, bell peppers & onions \$15
Crispy Honey-Lime Shrimp flash fried & topped with a sticky honey-lime garlic glaze \$16
Spicy Pretzel Crusted Calamari with marinara or honey mustard dipping sauce \$16
Prince Edward Island Mussels sautéed with fresh basil and garlic in white wine \$15
Maine Lobster Roll served cold & tossed in a tarragon aioli on a toasted brioche roll \$30
Fresh Steamers 1lb \$17 or **2lbs** \$32

New England Clam Chowder

Cup \$7 Bowl \$10

Soups

Manhattan Clam Chowder

Cup \$6 Bowl \$9

Lobster Bisque

Cup \$8 Bowl \$12

From The Sea

- Grilled Honey Glazed Salmon** glazed w/whole grain mustard & honey. Served over sauteed spinach w/ a baked potato \$35
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 \$36
Captain's 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 \$52
Broiled Day Boat Sea Scallops topped with a lemon-butter dill sauce. Served w/ Yukon mashed potatoes & vegetables \$40
Broiled Trio Shrimp, day boat scallops, & flounder topped w/ a lemon-butter dill sauce. Served w/ baked potato & vegetables \$35
Blackened Mahi Mahi served w/ coconut mango jasmine rice. Topped w/ pineapple, onion, & cilantro \$36
Flounder Milanese pan fried flounder topped w/ arugula, red onion, and cherry tomatoes in a vinaigrette and served with a baked potato \$36
Mediterranean Swordfish topped with sliced green olives, garlic, oregano, parsley, rosemary, olive oil & lemon served over spinach with a baked potato \$38
Baked Maryland Crab Cakes Two crab cakes served with grilled asparagus and Yukon mashed potatoes. Served with an old bay-caper aioli dipping sauce \$42
Shrimp and Grits Cajun shrimp, andouille sausage & tri color peppers over parmesan cheesy grits \$34
Lobster Ravioli stuffed with lobster meat in a brandy lobster cream sauce with shallots and tarragon \$36
Shrimp Scampi sauteed with white wine, butter, garlic, cherry tomatoes & linguine \$34
Shrimp and Broccoli Penne sauteed with oil and garlic over penne pasta. Topped with Pecorino Romano cheese \$34

From the Land

- Prime Filet Mignon** 8oz Char Grilled filet served in a port wine rosemary demi-glaze with garlic. Served with spinach sauteed w/ basil pesto and Yukon mashed potatoes \$50
Prime NY Sirloin 14oz Char Grilled in a port wine rosemary demi-glaze w/ asparagus and a baked potato \$48
Chicken Parmesan pan fried and topped with mozzarella cheese, served over linguine with marinara and basil sauce \$30
Prime Surf and Turf 8oz filet mignon & 5oz South African Tail served with Yukon mashed potatoes & asparagus \$60
Chicken Milanese pan fried flounder topped w/ arugula, red onion, and cherry tomatoes in a vinaigrette and served with a baked \$32

Golden Fried

served with fries and creamy slaw

- Coconut Shrimp** \$33
Day Boat Sea Scallops \$39
Fried Combo (Shrimp, Scallops, Flounder & Clam Strips) \$40
Fried Jumbo Shrimp \$32

House Specialties

served with fries and creamy slaw

- Alaskan King Crab Legs** \$80
Twin South African Lobster Tails \$55
1 ½ lb Steamed Lobster \$48

Young Sailors (12 Years Old & Under)

- Chicken Fingers** with French Fries \$11
Fried Shrimp with French Fries \$14
Cheese Burger with French Fries \$11
Penne Pasta with Marinara \$10
Mozzarella Sticks with French Fries \$10
Fried Flounder with French Fries \$14

18% Gratuity Added to Parties of 8 or More