
JUST FOR STARTERS

SHRIMP COCKTAIL: \$ 9.95

Generous portion of bay shrimp served with house cocktail sauce

DEEP FRIED CALAMARY RINGS: \$ 9.95

Lightly floured, served with our house cocktail sauce

CRISPY FRIED BUFFALO WINGS: \$ 8.95

Tossed in our special spicy house sauce

BONELESS BUFFALO WINGS: \$ 7.25

Served with blue cheese dressing

CRAB CAKES: \$10.95

Served with remoulade, and fresh greens

SUPER NACHOS: \$ 7.95

Chips topped with chili, cheese, lettuce, tomatoes, black olives, jalapenos, salsa and sour cream

QUESADILLA: \$ 6.25

*Filled with bacon, cheese, peppers, and onions.
Garnished with lettuce, salsa and sour cream*

POTATO SKINS: \$ 6.25

Filled with bacon, Monterey Jack and cheddar cheese and served with sour cream

SCALLOPS WRAPPED IN BACON: \$10.95

Scallops wrapped in smoked bacon.

SOUPS & SALADS

SOUP OF THE DAY:

Please check with your server

\$ 2.95 Cup / \$ 4.95 Bowl

NEW ENGLAND CLAM CHOWDER

\$ 2.95 Cup / \$ 4.95 Bowl

CAESAR SALAD \$4.95

Crisp romaine lettuce with a creamy Caesar dressing.

Add grilled chicken breast \$2 grilled shrimp - \$ 4

GARDEN SALAD \$4.95

Tossed with Iceberg Lettuce and choice of dressing

Dressings: *Blue Cheese, Caesar, Italian, Ranch Balsamic and Thousand Island*

PASTA

FETUCCINI ALFREDO: \$12.95

Fettuccini tossed with a creamy Alfredo cheese sauce & topped grilled chicken

SEAFOOD ALFREDO: \$16.95

Fettuccini in a creamy Alfredo sauce & tossed with black tiger shrimp, scallops and bay shrimp

SHRIMP SCAMPI: \$14.95

Large black tiger shrimp in a white wine, butter, garlic sauce. Served over pasta

HARVEST OF THE SEA

BAKED STUFFED SHRIMP (6) \$13.95

Large tiger shrimp filled with crabmeat stuffing

CAJUN SWORD FISH \$16.95

Grilled Cajun-spiced swordfish served over a spicy diablo sauce

FISHERMAN'S PLATTER \$17.95

Fried shrimp, scallops, calamari and cod served over a bed of French fries

BAKED STUFFED SHRIMP (4): \$ 13.95

Large shrimp filled with seafood stuffing and lemon butter

SEAFOOD CASSEROLE: \$ 14.95

Tiger shrimp, scallops and bay shrimp in a sherry cream sauce topped with lemon buttered crumbs and baked until golden brown

SURF AND TURF \$21.95

Three 3oz petite filet with baked stuffed shrimp

BAKED SALMON \$15.95

Roasted red pepper pesto

LAND LOVER

BUILD YOUR OWN BURGER: \$ 9.50

½ lb. Angus beef burger on a grilled ciabatta roll...name your toppings!

CHICKEN PARMESAN: \$ 12.95

Served with our house-made marinara over bed of pasta

CHICKEN MARSALA \$14.95

Sautéed chicken breast and mushrooms simmered in Marsala wine and cream sauce, Served over pasta

SMOTHERED CHICKEN: \$ 12.95

Grilled and topped with sautéed onions, mushrooms, peppers and Swiss cheese

FILET MIGNON \$18.95

Tender 8oz Victorian filet grilled to your liking

14 OZ T-BONE STEAK \$17.95

Grilled to your desire and served *au natural*

MARINATED STEAK TIPS \$16.95

Marinated in a Bourbon sauce and grilled to your liking

PRIME RIB \$21.95

FOR THE KIDS

MAC & CHEESE \$4.95

CHICKEN TENDERS WITH FRIES \$5.95

SPAGHETTI AND MEAT BALLS \$5.95

CHEESE BURGER \$4.95

HOT DOG \$3.95

DESSERTS

ASK YOUR SERVER ABOUT OUR FRESH MADE DESSERTS

**CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORN ILLNESS*