

Seafood

Baked Seafood Casserole

Scallops, shrimp and scrod baked with sherry wine and lightly seasoned breadcrumbs with fresh herbs and butter. 22.

Grilled Salmon

Fresh cut filet; grilled and finished with herb butter. 19.

Fish & Chips

Lightly battered scrod filet, served with French fries and coleslaw. 13.

Baked Scrod

Baked with white wine, butter and lightly seasoned breadcrumbs. 19.

Baked Scallops

Fresh sea scallops topped with lightly seasoned breadcrumbs in white wine, lemon and butter, then baked to perfection. 22.

Fried Clam & Scallop

Whole clams and fresh sea scallops served with French fries and coleslaw. 22.

Baked Stuffed Shrimp

Stuffed with own cracker stuffing, served with drawn butter.

5 Shrimp. 22.

3 Shrimp. 17.



Daily Catch

BOILED LOBSTER

1 ¼ POUND, SERVED WITH DRAWN BUTTER, POTATO AND VEGETABLE SINGLE 20. TWIN 32.

SCALLOPS & LEMON RISOTTO

PAN SEARED SCALLOPS OVER LEMON RISOTTO WITH PEAS, CARROTS AND ROMANO CHEESE. GARNISHED WITH MIXED GREENS AND GRAPE TOMATOES TOSSED IN A CITRUS VINAIGRETTE 16.

SHELLFISH POMODORO

NATIVE LITTLE NECKS, TENDER SHRIMP AND FRESH MUSSELS, STEAMED AND SAUTÉED WITH GARLIC, WHITE WINE AND FRESH HERBS IN A LIGHT TOMATO BROTH. SERVED OVER YOUR CHOICE OF LINGUINI OR SAFFRON RICE. 16.

STEAMERS

ONE POUND OF SOFT SHELL CLAMS STEAMED IN BLUE MOON BEER, GARLIC, BUTTER AND FRESH CHOPPED HERBS AND SPICES. 13

CHOWDER AND CLAM CAKES

CUP 6. BOWL 8.

JUST CLAM CAKES

½ DOZEN 6. DOZEN 9.