

Seafood

Grilled Salmon

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

Baked Seafood Casserole

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

Baked Scrod

Baked with white wine, butter and lightly seasoned bread crumbs. 19.

Baked Scallops

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

Fried Clam and Scallop

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

Baked Stuffed Shrimp

Stuffed with our own cracker stuffing, served with drawn butter

5 Shrimp 22.

3 Shrimp 17.

Fish & Chips

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



SEASONAL SELECTIONS

BEEF TENDERLOIN

SAUTÉED WITH MUSHROOMS, GARLIC AND ROSEMARY IN A PORT WINE SAUCE. SERVED WITH POTATO AND VEGETABLE. 18.

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. 17.

BAKED SCROD LOBSTER NEWBERG

SCROD BAKED WITH SHERRY WINE EN CASSEROLE TOPPED WITH OUR LOBSTER NEWBERG SAUCE. FINISHED WITH BREADCRUMBS, SERVED WITH POTATO AND VEGETABLE 19.

BUTTERNUT SQUASH RAVIOLI

SAUTÉED WITH MUSHROOMS, GRAPE TOMATOES, ONIONS AND SPINACH AND HONEY ROASTED WALNUTS IN A GARLIC, WHITE WINE, PARMESAN CREAM SAUCE. 17.