

Specials Menu

<u>Starters</u>

Lobster Bisque – Cup 9 – Bowl 12

Pan Seared Bacon Wrapped Scallops- \$19 Fresh scallops hand wrapped in bacon, pan seared to perfection

Fried Cajun Calamari - \$16 Fresh calamari, seasoned, floured and deep fried to perfection, served with Cajun dipping sauce

<u>\$12 March Madness</u> <u>Appetizers</u>

Honey Sriracha Fire Grilled Wings (8 count)

Spicy Drunken Clams (3/4 LB)

Shrimp BLT Sliders (3)

Ribeye Steak Sliders w/tiger sauce (3)

Steamers & Platters

The Captain Mario – 42.50 ½ lb Snow crab, shrimp, mussels, clams, mini potatoes, sausage, corn and cornbread

The Alaskan King Steamer - 64 1 lb Steamed Alaskan King crab, shrimp, mini potatoes, sausage, corn and cornbread

East Coast Broiler - 48.5 Broiled Crab Cake, lobster tail and scallops served with asparagus and corn on the cob



Fish Features

Crispy Fried Cajun Cod – 19.95 Fresh cod dredged in a beer egg wash, coated in a Cajun cornflake breading and deep fried to perfection, choice of 2 sides

Grilled Branzino stuffed w/Lobster – 28.95 Fresh skin on Branzino, grilled to perfection on our wood burning grill and stuffed with knuckle and claw finished in broiler, served over asparagus with a choice of 1 side

Wood Grilled Atlantic Salmon in a Spinach Cream Sauce- 24.95

Fresh Salmon served on top of a bed of spinach in a house made tomato cream sauce with a choice of 1 side

Pan Seared Chilean Sea Bass – 36.95 Beautiful texture and flavor, Chilean Sea Bass pan seared in a lemon garlic herb served with choice of 2 sides

<u>Features</u>

Lobster Roll - 19 Lobster Salad on a New England Style, served with choice of one side Add a second lobster roll +12

Creamy Seafood Stew 24.50

A medley of seafood, shrimp, clam, mussels, crab meat and lobster meat in a white wine cream reduction, served with ciabatta bread

Filet Maryland - 38.50

Hand cut tenderloin cooked over an open flame, topped with jumbo lump crab meat and old bay hollandaise sauce, served w/ the choice of 2 sides

Surf and Turf - 48.50

Hand cut tenderloin cooked over an open flame served with a choice of 1 broiled lobster tail, 3 crab stuffed shrimp or ½ lb king crab legs, served with the choice of 2 sides