**Specialties of the House**

**Pan Fried Crabcakes**

A half pound of all Jumbo Lump with **NO FILLERS**

Pan fried golden brown in clarified butter *34*

**Northeast Feast**

We take a fresh *1-1/4* pound whole Maine lobster from our holding tanks, steamed

With *6* large Gulf shrimp and a half pound of Alaskan snow crab legs *49*

**Maine Cold Water Lobster Tails**

Features Twin *6* oz. Cold Water Lobster Tails *39*

**Fresh Idaho Rainbow Trout**

Stuffed with *3* ounces of our Crab Imperial

Then wrapped with *bacon* and baked golden brown *31*

**Cabin Platter**

Features an assortment of fried seafood, including our Traditional crabcake, scallops, shrimp,

Rainbow trout fillet and clams strips *31*

**Broiled Seafood Platter**

The house broiled seafood platter featuring shrimp, Imperial crab and a *6* oz. Maine Lobster tail *37*

**\*Fresh Cedar Planked Salmon**

Fresh Atlantic Salmon marinated in our special maple syrup based marinade

Baked on a Cedar Plank *27*

***3* Seafood Garlic Pasta**

*4* Large Gulf Shrimp, *2* oz. Sea Scallops and *2* oz. Backfin Crab in a

***SPICY GARLIC*** sauce with green onions over fettuccine noodle *29*

**Shrimp Diane**

*10* Large Gulf Shrimp with mushrooms and green onions in a

***SPICY BUTTER*** sauce over fettuccine noodle *24*

\* ADVISORY :CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBOURNE ILLNESS \*SHELLFISH MAY CONTAIN BITS OF SAND OR SHELL. 070119

All entrees include fresh baked bread, salad and your choice of side

*There is a charge for sharing, which includes bread, salad and side 10*

All weights are *before preparation.*