



AWARD WINNING CHOWDER

(INTERNATIONAL AWARD-WINNING RECIPE)

Our world famous chowder is a rich cream base loaded with clams, crab meat, scallops, veggies, potatoes, herbs and spices. Bowl - 8 Cup - 7

TAKE SOME HOME!

Our chowder is readily available for you to take home and enjoy. Definitely a crowd pleaser! Available hot, cold or frozen. (We ship also) Quart - 20 Pint - 11

HOMEMADE SOUP OF THE DAY

Ask your server for today's creation. Bowl - 8 Cup - 7



APPETIZERS

SCAMPI MUSSELS



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Fresh black mussels sautéed in garlic wine butter with fresh tomato and scallion, served with garlic bread - 11

MINI LUMP CRAB CAKES (5)

Garnished with cole slaw and roasted red pepper aioli - 15

BLUE FIN CRAB DIP

Served with warm pita - 14

BACON-WRAPPED SCALLOPS (3)

Finished with a drizzle of cilantro lime aioli, garnished with roasted corn & jalapeño salsa - 14

SPINACH & ARTICHOKE DIP

Served with warm pita - 10

SPICY GRILLED ALLIGATOR

Garnished with chipotle cole slaw, chipotle aioli and sriracha drizzle - 15

TEMPURA SHRIMP (6)

Battered and baked shrimp tempura, served with a zesty Korean BBQ sauce, garnished with Asian cabbage salad - 10

ATHENIAN BRUSCHETTA

Tender shrimp sautéed with sun-dried tomatoes and black olives in a garlic Parmesan cream sauce, served over garlic bread - 12

APPETIZER SAMPLER

(2) tempura shrimp, (2) mini lump crab cakes and (2) scallops wrapped in bacon (no substitutions) - 17

SASHIMI TUNA*

Seared rare yellowfin crusted with sesame seeds, garnished with an Asian cabbage salad, wasabi and soy sauce - 13

FRESH SALADS

DRESSING CHOICES:

Balsamic Vinaigrette, Champagne Vinaigrette, Ranch, Bleu Cheese, Thousand Island

CHOPPED SALAD

Mixed greens chopped with fresh tomato, red onion, cucumber, carrots, bacon, feta cheese and walnuts tossed in a house campagne vinaigrette - 11

ROASTED BEET SALAD

Mixed greens, roasted red beets, fresh tomato, red onion, bleu cheese crumbles and sunflower seeds - 11

HOUSE SALAD

Mixed greens, garden vegetables, shredded cheese and croutons - 9

CAESAR SALAD

Mixed greens tossed in a creamy Caesar dressing with shaved Parmesan and croutons - 9

SIDE SALAD

Choose from a smaller version of our:
House - 6
Caesar - 6
Chopped - 8
Roasted Beet Salad - 8

ADD THE FOLLOWING TO SALADS:

Grilled chicken - 7
Crispy chicken - 7
Shrimp - 8 Fish* - 12
Sea scallops - 13
Scoop of homemade tuna salad, chicken salad or seafood salad - 7

HANDHELDS SERVED WITH 1 SIDE

BURGER YOUR WAY*

Half-pound flame grilled - 13
Add any (or all): Lettuce, tomato, raw red onion, ketchup, mayo, mustard
Add any: Cheese (mozzarella, bleu, cheddar, Jack), sliced jalapeños - 1 each
Add any: Sautéed mushrooms, caramelized onions, smoky bacon - 2 each

SEAFOOD ROLL

Shrimp, scallops and crab tossed in a light, creamy dressing. Served on a toasted split top bun - 13

SHRIMP OR FISH TACOS*

Choose from seasoned shrimp or today's fresh catch, served on two flour tortillas with cabbage slaw, ranch drizzle, pico de gallo and fresh cilantro.
Fish* - 15
Shrimp - 12
Gluten Free?
Ask for corn tortillas.

LUMP CRAB CAKE SANDWICH

Served with roasted red pepper aioli - Market Price

FRESH CATCH BLT



FRESH CATCH BLT*

Today's catch with smoky bacon, lettuce and tomato. Served with house French tartar. 4 oz. - 16 8 oz. - 23

FLATBREADS

ALL CHOICES BAKED ON PITA CRUST FLATBREAD
SUBSTITUTE GLUTEN-FREE BREAD - 2 extra

GREEK

Creamy spinach and artichoke spread, sun-dried tomatoes, black olives, feta cheese and balsamic drizzle - 12

BBQ CHICKEN

Smoky BBQ sauce, chopped chicken breast, red onion, bacon, Monterey Jack cheese - 14

CHEESE

Marinara sauce and Italian cheese blend - 7

SHRIMP SCAMPI

Garlic butter sauce, shrimp, fresh tomato, green onion and mozzarella - 15

PHILLY CHEESE STEAK

Cheese sauce, beef tips, onions, peppers and melted mozzarella - 15

*Items marked may be served undercooked or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

18% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE

GRILLED & BROILED FAVORITES

ALL DISHES SERVED WITH 2 SIDES

FISH MARKET SPECIAL*

Choose your favorite from today's freshest catch - **25**

Simple - fresh lemon butter

Picatta - lemon caper beurre blanc

Blackened - cajun iron skillet seared

Scampi-Style - garlic butter with scallion and fresh tomato (house favorite)

Island-Style - fresh fruit salsa

GALLEY SAMPLER

¼ lb. shrimp, ¼ lb. sea scallops, 4 oz. fish - **28**

¼ lb. shrimp, ¼ lb. sea scallops, 8 oz. fish - **36**

Choose your fish seasoning from fish market special seasonings.

LUMP CRAB CAKES

Served with roasted red pepper aioli (1) or (2) - **Market Price**

SEA SCALLOPS

Fresh scallops, seasoned and seared - **29**



FROM THE SEA



FISH MARKET SPECIAL



FROM THE STEAMER (ALA CARTE)

Market Price

SHRIMP

Peeled & Deveined

SHRIMP

Peel & Eat

OYSTERS*

Raw ½ Shell

OYSTERS

Steamed In Shell, You Shuck

OYSTERS

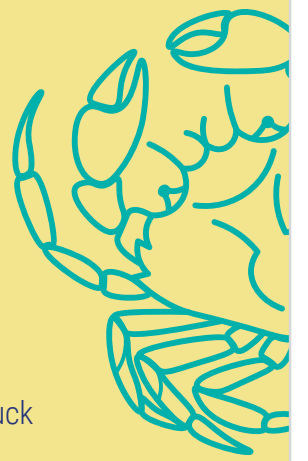
Steamed In Shell, Shucked For You

CLAMS

SNOW CRAB LEGS

ADMIRALS PLATTER

CREATE YOUR OWN platter from the above selections. Choose 5 or more portions and get 2 free sides.



LOW COUNTRY BOIL

1 lb. broken crab legs, ¼ lb. peel and eat shrimp and andouille sausage, served with garlic smashed potatoes and corn on the cob (no substitutions) - **Market Price**

PASTA & GRITS

ALL PASTA ENTRÉES ARE SERVED WITH GARLIC BREAD

SHRIMP & GRITS

Garlic Parmesan sauce, smoky bacon and fresh tomato served over our house-made grit cake - **18**

BLACKENED FISH & GRITS*

Choose your favorite from today's freshest catch, garlic Parmesan sauce, corn, fresh tomato and scallion served over our house made grit cake - **25**

SEAFOOD MAC & CHEESE BAKE

Shrimp and blue fin crab meat baked with penne pasta, smoky bacon and a four cheese sauce, finished with a Parmesan breadcrumb crust - **24**

SHRIMP & SCALLOP SCAMPI

Tender linguini sautéed with shrimp and sea scallops in a garlic wine butter with fresh tomato and scallion - **28**

SEAFOOD LASAGNA

Salmon, shrimp, scallops and fresh crab baked in a creamy Parmesan sauce, finished with marinara sauce and melted Jack cheese - **28**

ADD THE FOLLOWING TO PASTA DISHES:

Grilled Chicken - **7**

Shrimp - **12**

Sea Scallops - **20**

Fish* - **18**

PENNE RACHELLE

Penne pasta tossed in a Parmesan cream sauce with fresh mushroom, sun-dried tomato and scallion - **12**

PASTA ALFREDO

Tender linguini tossed in a Parmesan cream sauce with fresh tomato and scallion - **10**

SHRIMP & GRITS



LAND LOVERS

ALL DISHES SERVED WITH 2 SIDES

CRISPY CHICKEN

Breaded and baked chicken breast bites - **16**

RIB-EYE*

12 oz. flame grilled, house-cut Angus beef - **Market Price**

FILET MIGNON*

8 oz. flame grilled, house-cut Angus beef - **Market Price**

REEF & BEEF*

First, choose from one of the following: (1) lump crab cake, ½ lb. snow crab legs, ¼ lb. sea scallops, ¼ lb. peeled shrimp or 4 oz. choice from today's freshest catches. Next, choose from a 6 oz. filet mignon or 12 oz. rib-eye - **Market Price**

STEAK TOPPERS:

Sautéed mushrooms, caramelized onions, bleu cheese cream sauce, scampi-style (garlic butter with fresh tomato and scallion) - **3 each**

SIDES

HOUSE SIDES INCLUDED WHERE STATED - 3 a la carte

COLE SLAW

GARLIC SMASHED POTATOES

VEGETABLE DU JOUR

CORN ON THE COB

HOUSE CORNBREAD

TATER TOTS

RICE PILAF

FRESH COLLARD GREENS

PREMIUM SIDES 3 UP CHARGE - 6 a la carte

MAC & CHEESE WITH BACON

SIDE HOUSE SALAD

SIDE CAESAR SALAD

LOADED TOTS

Bacon, cheese and scallion

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