



Dinner Menu

860 721-9188

SaybrookFishHouse.com

All of our entrees are prepared with only the freshest ingredients. Each is served with our Famous family style salad, your choice of rice, baked potato, or French fries. At the end of your meal we welcome you to enjoy our complimentary fruit basket.

Traditional Entrees

Mussels Florentine

24

Maine mussels sautéed with a light marinara sauce tossed with mushrooms, spinach, and tomatoes. Served over fettuccine.

Sole

25

Tender, fresh flounder fillets garnished with parsley, and breadcrumbs and baked in white wine and butter sauce. We will be happy to stuff it full of our seafood stuffing if you wish for just \$3 more.

Scrod

MKT

Thick, fresh, white fillet broiled in white wine and butter sauce and garnished with breadcrumbs and parsley. Or enjoy it stuffed with our seafood stuffing for only \$3 extra.

Bay Scallops

MKT

Tender and sweet broiled in a white wine and butter sauce.

Shrimp Scampi

28

Large shrimp sautéed in our brown butter garlic sauce served over a bed of linguine.

* Salmon

30

Fresh, pink, tender salmon fillet prepared broiled, grilled, blackened, or poached.

Deep Sea Scallops

MKT

The larger deep water scallops are lightly dusted with parsley and breadcrumbs and baked in butter and white wine sauce.

Baked Stuffed Shrimp

31

Five jumbo shrimp overstuffed with a shrimp and scallop stuffing.

Pecan Crusted Snapper

29

Lightly fried then baked with a maple butter. Served with sweet potato French fries.

Bouillabaisse

MKT

A medley of fresh seafood in a seafood broth with onions, tomatoes, wine, olive oil, garlic, saffron, and herbs.

Poseidon Adventure

MKT

A selection of shrimp, bay scallops, lobster, crab, clams, mussels, squid, and white fish simmered in a rich wine and garlic broth, served over linguine.

King Crab Legs

MKT

A full pound and a quarter steamed and served with drawn butter.

* Tuna Steak

MKT

Fresh, sushi quality, thick steak served to your liking.

Fresh Maine Lobsters

MKT

Served broiled, steamed, or stuffed and baked.

*Items marked with an asterisk can be cooked to order. Thoroughly cooking meats, poultry, seafood, shellfish, and eggs reduces the risk of food borne illness.

If you have a food allergy, please notify us. Allergy information for menu items is available. Please call us for more details.

Appetizers

<u>Fried Mozzarella</u>	10
Breaded and deep fried and served with marinara sauce.	
<u>Artichoke Hearts, Broccoli, & Zucchini</u>	10
Breaded and deep fried served with a sour cream and horseradish sauce.	
<u>Baked Stuffed Mushrooms</u>	12
Filled with a robust crabmeat stuffing.	
<u>Mussels in White Wine</u>	12
Sautéed with white wine, butter, and herbs.	
<u>Fried Calamari</u>	12
Crisp, tender, and served with a steaming side of marinara.	
<u>Escargot</u>	13
Sautéed with sherry, butter, garlic, and mushrooms.	
<u>Clams “Fish House”</u>	14
Six hand shucked littlenecks topped with bacon and breadcrumbs then broiled with a brown butter garlic sauce.	
<u>Crab Cakes</u>	MKT
Two crab cakes served with our Delta tartar sauce.	
<u>Broiled Oysters</u>	14
Five fresh shucked oysters on the half shell topped with a brown butter garlic sauce.	
<u>Hot and Spicy Shrimp “Wings”</u>	13
Shrimp lightly fried then tossed with Buffalo wing sauce.	
<u>Thai Sea Scallops</u>	MKT
Seared Scallops topped with Thai peanut sauce and served with an Asian slaw.	
* <u>Seared Ahi Tuna</u>	MKT
Seared, sliced, and served with wasabi and soy sauce.	
<u>Steamers</u>	MKT
Maine soft shelled clams served with fresh clam broth and drawn butter.	
<u>Fried Clams</u>	MKT
Hand shucked whole bellies or clam strips breaded and fried served with tartar sauce.	

Raw Bar

* Clams on the Half Shell	2.25 each
Jumbo Shrimp Cocktail	MKT
* Oysters on the Half Shell	2.75 each

Soups and Chowders

New England Clam Chowder	5/7
Fish House Chowder	5/7
Zesty clear broth chock full of fresh fish.	
Ask your server for the soup of the day.	

Combination Entrees

<u>Seafood Combo</u>	35
An exciting combination of your favorite baked stuffed shrimp, seafood stuffed sole, and broiled sea scallops.	
<u>Shrimp Scampi and Scallops</u>	30
A truly great combo!	
* <u>Surf and Turf</u>	MKT
Three baked stuffed shrimp and a certified Angus sirloin grilled to your liking.	
* <u>Choice Black Angus Surf and Turf</u>	MKT
A New York Strip grilled to your liking with your choice of Alaskan King Crab Legs or a Maine Lobster tail.	

Fried Entrees

<u>Fish and Chips</u>	25
Fresh white fish battered and breaded at the time of your order.	
<u>Bay Scallops</u>	MKT
Tender and sweet.	
<u>Deep Sea Scallops</u>	MKT
Only fresh and served golden brown.	
<u>Crab Cake Dinner</u>	MKT
Chock full with fresh crab meat.	
<u>Shrimp</u>	27
Large shrimp served golden brown.	
<u>Admiral Platter</u>	33
A potpourri of fresh white fish, shrimp, bay scallops, and whole belly clams.	
<u>Whole Belly or Clam Strip Dinner</u>	MKT
Fresh ocean clams lightly breaded and deep fried.	

Fish Frowners

<u>Basilio</u>	24
Fresh broccoli, sun-dried tomatoes, artichoke hearts, basil, garlic, and Parmesan cheese tossed with trottole pasta.	
<u>Chicken Marsala</u>	24
Boneless breasts sliced then sautéed with fresh mushrooms in marsala sauce.	
<u>Grilled Teriyaki Chicken</u>	24
Boneless breasts grilled with our teriyaki sauce.	
* <u>Petite Top Sirloin</u>	MKT
Aged, hand cut certified Angus 8 oz steak grilled plain or ask for it teriyaki.	
* <u>New York Strip</u>	MKT
An aged, hand cut, Black Angus grilled to your liking.	