

Combination Entrees

- Seafood Combo**  
An exciting combination of your favorite baked stuffed shrimp, seafood stuffed sole, and broiled sea scallops. 34
- Shrimp Scampi and Scallops**  
A truly great combo! 30
- Surf and Turf**  
Three baked stuffed shrimp and a certified Angus sirloin grilled to your liking. MKT
- Choice Black Angus Surf and Turf**  
A New York Strip grilled to your liking with your choice of Alaskan King Crab Legs or a Maine Lobster tail. MKT

Fried Entrees

- Fish and Chips**  
Fresh white fish battered and breaded at the time of your order. 25
- Bay Scallops**  
Tender and sweet. 26
- Deep Sea Scallops**  
Only fresh and served golden brown. MKT
- Crab Cake Dinner**  
Chock full with fresh crab meat. MKT
- Shrimp**  
Large shrimp served golden brown. 27
- Admiral Platter**  
A potpourri of fresh white fish, shrimp, bay scallops, and whole belly clams. 32
- Whole Belly or Clam Strip Dinner**  
Fresh ocean clams lightly breaded and deep fried. MKT

Fish Frowners

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

Appetizers

- Fried Mozzarella**  
Breaded and deep fried and served with marinara sauce. 9
- Artichoke Hearts, Broccoli, and Zucchini**  
Breaded and deep fried served with a sour cream and horseradish sauce. 9
- Baked Stuffed Mushrooms**  
Filled with a robust crabmeat stuffing. 11.5
- Mussels in White Wine**  
Sautéed with white wine, butter, and herbs. 11
- Fried Calamari**  
Crisp, tender, and served with a steaming side of marinara. 11.5
- Escargot**  
Sautéed with sherry, butter, garlic, and mushrooms. 12.5
- Clams “Fish House”**  
Six hand shucked littlenecks topped with bacon and breadcrumbs then broiled with a brown butter garlic sauce. 13.5
- Crab Cakes**  
Two crab cakes served with our Delta tarter sauce. MKT
- Broiled Oysters**  
Five fresh shucked oysters on the half shell topped with a brown butter garlic sauce. 14
- Hot and Spicy Shrimp “Wings”**  
Shrimp lightly fried then tossed with Buffalo wing sauce. 12
- Thai Sea Scallops**  
Seared Scallops topped with Thai peanut sauce and served with an Asian slaw. MKT
- Seared Ahi Tuna**  
Seared, sliced, and served with wasabi and soy sauce. MKT
- Steamers**  
Maine soft shelled clams served with fresh clam broth and drawn butter. MKT
- Fried Clams**  
Hand shucked whole bellies or clam strips breaded and fried served with tarter sauce. MKT

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 4.5/6.5
- Fish House Chowder  
Zesty clear broth chock full of fresh seafood. 4.5/6.5
- Ask your server for the soup of the day.