LOUNGE SPECIALTIES

LOUNGE SPECIALTIES	
BAKED STUFFED SOLE STUFFED WITH OUR BUTTERY SHRIMP AND SCALLOP STUFFING AND ACCOMPANIED BY BROWN RICE	16
SHRIMP SCAMPI FIVE LARGE SHRIMP SAUTÉED IN A BROWN BUTTER GARLIC SAUCE AND SERVED OVER LINGUINI	14
GRILLED CHICKEN BREAST BONELESS BREAST OF CHICKEN GRILLED WITH OR WITHOUT OUR TERIYAKI SAUCE AND SERVED WITH RICE	11
SCROD THICK, FLAKY FILLET, SPRINKLED WITH PARSLEY AND BREADCRUMBS THEN BAKED IN WHITE WINE AND BUTTER AND SERVED WITH BROWN RICE	мкт
PETITE TOP SIRLOIN CERTIFIED BLACK ANGUS GRILLED TO YOUR LIKING, PAIRED WITH OUR BROWN RICE	мкт
SEA SCALLOPS THE LARGER DEEP SEA SCALLOPS BROILED WITH BREADCRUMBS AND PARSLEY, SERVED WITH BROWN RICE	мкт
THAI SEA SCALLOPS FOR THE MORE ADVENTUROUS, SEARED SEA SCALLOPS TOPPED WITH A THAI PEANUT SAUCE AND SERVED WITH AN ASIAN COLESLAW	мкт
SALMON FRESH SALMON FILLET PREPARED TO ORDER. GRILLED, BLACKENED, OR POACHED, SERVED WITH RICE	16.5
BAY SCALLOPS TENDER AND SWEET BROILED IN A WHITE WINE BUTTER SAUCE, ACCOMPANIED WITH BROWN RICE	13.5
SEARED ÄHI TUNA QUICK SEARED TUNA SLICED AND SERVED WITH WASABI, SOY SAUCE, AND AN ÅSIAN COLESLAW	MKT
FROM THE FRYER (SERVED WITH FRENCH FRIES AND COLESLAW)	
FISH AND CHIPS FRESH WHITE FISH BATTERED AND BREADED AT THE TIME OF YOUR ORDER MAKES THE DIFFERENCE	13
BAY SCALLOPS TENDER AND SWEET DEEP FRIED TO A GOLDEN BROWN	13



WHOLE BELLY CLAMS AND CLAM STRIPS

FIVE LARGE SHRIMP, HAND BREADED AND DEEP FRIED

HAND BREADED AND DEEP FRIED TO A GOLDEN BROWN

HAND SHUCKED CLAMS, BREADED AND PREPARED TO ORDER

SHRIMP

SEA SCALLOPS

THOROUGHLY COOKING MEATS, POULTRY, SEAFOOD, SHELLFISH, AND EGGS REDUCES THE RISK OF FOOD BORNE ILLNESS.

14

MKT

MKT

RAW BAR

BY THE PIECE SO YOU CALL THE SHOTS!

OYSTERS ON THE HALF SHELL
CLAMS ON THE HALF SHELL
FRESH JUMBO SHRIMP COCKTAIL

2.75 EACH 2.25 EACH MKT PER PIECE

SOUPS AND CHOWDERS

OUR FISH HOUSE CHOWDER CLEAR BROTH CHOCK FULL OF FRESH FISH NEW ENGLAND CLAM CHOWDER RICH AND CREAMY

4.5/6.5

SOUP OF THE DAY - ASK YOUR SERVER FOR TODAY'S SELECTION

MKT

SALADS

FISH HOUSE SALAD
GREEN SALAD WITH TOMATO, CUCUMBER, PEPPERS, CABBAGE, MUSHROOMS,
ONIONS, CARROTS, AND CHEESE

9.5

SPINACH SALAD

WITH BACON, SLICED EGG, MUSHROOMS, PEPPERS, ONIONS, AND CROUTONS

11

CAESAR SALAD

ROMAINE LETTUCE TOSSED WITH A CREAMY CAESAR DRESSING AND TOPPED WITH SEASONED CROUTONS AND PARMESAN CHEESE

10

ADD ANY OF THE FOLLOWING TO THE ABOVE SALADS:

GRILLED CHICKEN
GRILLED SALMON
GRILLED SHRIMP
SHRIMP AND CRAB SALAD

8

6

SMALL VERSION OF OUR FISH HOUSE SALAD

7

SANDWICHES (SERVED WITH FRENCH FRIES)

CLASSIC FISH

BREADED FLOUNDER FILLETS, GOLDEN FRIED AND TOPPED WITH MELTED CHEESE

12

FISH HOUSE BURGER

1/2 LB. CERTIFIED ANGUS GROUND BEEF, GRILLED TO ORDER, WITH OR WITHOUT CHEESE

11

VEGGIE BURGER

TOPPED WITH CHEESE, SAUTÉED ONIONS AND MUSHROOMS

9.5

CRAB CAKE SANDWICH

A HEFTY CRAB CAKE PATTY FRIED AND SERVED WITH DELTA TARTAR SAUCE

MKT

GRILLED CHICKEN SANDWICH

TOPPED WITH MELTED CHEESE

12

SHRIMP AND CRAB SALAD

FRESH COLD SHRIMP AND CRAB WITH TOSSED WITH LIGHT MAYONNAISE

MKT

CLAM ROLL

FRESH OCEAN CLAM STRIPS OR WHOLE BELLIES LIGHTLY BREADED AND DEEP FRIED AND SERVED WITH COLESLAW

MKT

NEW ENGLAND LOBSTER ROLL

FRESH MAINE LOBSTER SAUTÉED WITH BUTTER

SERVED WITH COLESLAW

MKT

THOROUGHLY COOKING MEATS, POULTRY, SEAFOOD, SHELLFISH, AND EGGS REDUCES THE RISK OF FOOD BORNE ILLNESS.

