

Combination Entrees

Seafood Combo

An exciting combination of your favorite baked stuffed shrimp, seafood stuffed sole, and broiled sea scallops. 32

Shrimp Scampi and Scallops

A truly great combo! 29

Surf and Turf

Three baked stuffed shrimp and a certified Angus sirloin grilled to your liking. 31

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. 52

Fried Entrees

Fish and Chips

Fresh white fish battered and breaded at the time of your order. 24

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. 27

Shrimp

Large shrimp served golden brown. 26

Admiral Platter

A potpourri of fresh white fish, shrimp, bay scallops, and whole belly clams. 31

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 trottolo pasta. 23

Chicken Marsala

Boneless breasts sliced then sautéed with

Appetizers

Fried Mozzarella

Breaded and deep fried and served with marinara sauce. 8.5

Artichoke Hearts, Broccoli, and Zucchini

Breaded and deep fried served with a sour cream and horseradish sauce. 8.5

Baked Stuffed Mushrooms

Filled with a robust crabmeat stuffing. 10.5

Mussels in White Wine

Sautéed with white wine, butter, and herbs. 9.5

Fried Calamari

Crisp, tender, and served with a steaming side of marinara. 10.5

Escargot

Sautéed with sherry, butter, garlic, and mushrooms. 11.5

Clams "Fish House"

Six hand shucked littlenecks topped with bacon and breadcrumbs then broiled with a brown butter garlic sauce. 12.5

Crab Cakes

Two crab cakes served with our Delta tarter sauce. 10.5

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. 11.5

Thai Sea Scallops

Seared Scallops topped with Thai peanut sauce and served with an Asian slaw. 15

Seared Ahi Tuna

Seared, sliced, and served with wasabi and soy sauce. 13.5

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

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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 unless otherwise noted. At the end of your meal we welcome you to enjoy our complimentary fruit basket.

Traditional Entrees

Mussels Florentine

Maine mussels sautéed with a light marinara sauce tossed with mushrooms, spinach, and tomatoes. Served over fettuccini. 22

Sole

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. 24

Scrod

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. 25

Bay Scallops

Tender and sweet broiled in a white wine and butter sauce. 26

Shrimp Scampi

Large shrimp sautéed in our brown butter garlic sauce served over a bed of linguini. 27

Salmon

Fresh, pink, tender salmon fillet prepared broiled, grilled, blackened, or poached. 29

Deep Sea Scallops

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

Baked Stuffed Shrimp

Five jumbo shrimp overstuffed with a shrimp and scallop stuffing. 30

Pecan Crusted Snapper

Lightly fried then baked with a maple butter. Served with sweet potato French fries. 28

Bouillabaisse

A medley of fresh seafood in a seafood broth with onions, tomatoes, wine, olive oil, garlic, saffron, and herbs. 35

Poseidon Adventure

A selection of shrimp, scallops, lobster, crab, clams, mussels, squid, and white fish simmered in a rich wine and garlic broth, served over linguini. 35

King Crab Legs

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