

STARTERS

OYSTERS ON THE HALF SHELL

Served with horseradish, worcestershire, cocktail sauce, and mignonette.

EDAMAME

Served warm with a garlic butter sauce.

FRIED PICKLES

CHARCUTERIE

w/assorted meats, imported cheeses, fruit, olives, almonds

VEGETABLE IMPERIAL ROLLS (5)

Deep Fried served w/Sweet Chili Sauce

BLUE CHEESE STUFFED BACON WRAPPED JALAPENOS (5)

Served w/side of Ranch

NEW ENGLAND CLAM CHOWDER

Cup / Bowl

TUNA TARTARE

Tuna, avocado, Spicy Tuna and tobiko bathed in citrus ponzu with a quail egg cracked on top.
Served with wonton chips for dipping.

SHRIMP COCKTAIL

An assortment of shrimp served over a bed of celery puree and cocktail sauce.

WEDGE SALAD

Fresh Iceberg wedge, cherry tomatoes, blue cheese crumbles, bacon bits, red onion,
Topped with Aged Balsamic Glaze and Blue Cheese Dressing

SEARED AHI TUNA STEAK (4 oz)

Served over Asian House Made Slaw, Dressed in Sesame Seeds,
Black Cracked Pepper and Sesame Ginger Dressing

NEW ZEALAND GREENLIP MUSSELS (6)

Flame Roasted with caramelized Spicy Aoli, Citrus Ponzu, topped with scallions

ENTRÉES

PARMESAN CRUSTED TUNA MELT

Albacore tuna salad with aged white cheddar cheese on fresh sourdough.
Served with choice of fries, cup clam chowder or house slaw.

FRIED OYSTER PO'BOY

Dressed with Spicy Remoulade, House Slaw and Tomato.
Served with fries

FRIED POPCORN SHRIMP PO'BOY

Dressed with Spicy Remoulade, House Slaw and Tomato.
Served with fries.

KOREAN BBQ PORK BELLY SLIDERS (2)

Dressed with House made Slaw, Jalapeno, radish, sweet and spicy dressing
Served with fries.

FISH N' CHIPS

Deep-fried battered cod. Served with fries.

COCONUT PRAWNS

Lightly battered and deep fried rolled in coconut flakes.
Served with choice of fries, or House Slaw.

FRIED PRAWNS

Lightly battered and deep fried. Served with choice of fries or House Slaw.

FRIED OYSTERS

Lightly battered and deep fried. Served with choice of fries or House Slaw.

FRIED CALAMARI Rings and Tentacles

Lightly battered and deep fried. Served with fries.

CAPTAIN'S PLATTER

Buttermilk Battered Filet , Coconut Shrimp, Tempura Shrimp, Fried Oysters,
Fried Popcorn Shrimp. Served over fries

SPICY SHRIMP TACOS (2)

Seasoned Srimp, House made Slaw, Contija Cheese, Spicy House Sauce

SALMON TACOS (2)

Broiled Atlantic Salmon, House made Slaw, Contija Cheese,
Sweet Habanero Sauce

PEEL N' EAT SHRIMP ½ lb 1 lb

Served with drawn butter and cocktail sauce.

SEAFOOD LOUIE

Shrimp prepared in a lettuce bowl filled with spring mix,
asparagus, black olives, tomatoes, a hard-boiled egg, and a pickle spear.
Served with house Louie dressing, lemon wedges and cocktail sauce.

STEAMERS

Sweet and tender Manilla clams in a butter, garlic, and wine sauce topped with fresh parsley and lemon.
Served with garlic sourdough.

BLACK MUSSELS

Steamed in a Spicy white wine, butter and garlic sauce.
Garnished with green onion, lime, herbs and seasonings. Served with choice of sourdough or fries.

BROILED SALMON

Served over house made Slaw. Served with choice of cup clam chowder or fries.

CIOPPINO (served Friday-Sunday)

Pre-shelled shrimp, crab and scallops with clams, mussels, and Alaskan cod in our house red tomato broth with garlic, red wine and all the herbs it can handle. Served w/ garlic sourdough

PAN ROAST (served Friday-Sunday)

Seafood of your choice simmered in creamy wine and tomato herb broth
Oysters, Crab, Shrimp, Scallops, (**Choose Two**) additional seafood \$4 ea

GUPPIES MENU

Grilled Cheese or Chicken Nuggets served with fries

DESSERT

Key Lime Pie