

STARTERS

Edamame w/warm Garlic Sauce and Pecorino Romano Cheese

Escargot (6) broiled w/butter, garlic and white wine

Cantaloupe & Prosciutto Tuna Tartare Shrimp Martini

Oysters on the ½ Shell Half Dzn Dzn

House Salad – fresh spring mix, cherry tomatoes, apple slices, cranberries
(Ranch, Blue Cheese, 1000 Island, Oil & Vinegar)

ENTRÉES

TUNA SALAD SANDWICH

Albacore tuna salad on fresh baked artisan sourdough
Served with a cup of clam chowder or house salad

CRAB MELT

Dungeness crab, melted Monterey jack and aged white cheese,
served with lemon aioli on sourdough bread, choice of fries or clam chowder

COCONUT PRAWNS (6)

Lightly battered and deep fried rolled in coconut flakes served w/fries

BEER BATTERED PRAWNS (6)

Lightly battered and deep fried served w/fries

SHRIMP SCAMPI

Jumbo tiger shrimp sauteed in butter, garlic, white wine and
fresh herbs over a bed of linguine pasta

PEEL N EAT SHRIMP ½ lb 1 lb

Served w/drawn butter and cocktail sauce

SEAFOOD LOUIS

Crab & Shrimp Combo prepared in a lettuce bowl filled with Spring Mix, Asparagus, Black Olives,
Tomatoes, hard boiled egg and pickle spear with house Louie dressing, lemon wedges and cocktail sauce

NEW ENGLAND CLAM CHOWDER

Served under a golden brown puff pastry

Fish N Chips w/ Fries

Deep fried beer battered cod. Served w/French fries

STEAMERS

Sweet and tender Manilla clams in a butter garlic wine sauce, topped with fresh parsley and lemon
served w/garlic sourdough

BLACK MUSSELS

Steamed in a Spicy creamy red curry **OR** white wine, butter and garlic sauce.
Garnished with fresh cilantro, herbs and seasonings. Served w/ garlic sourdough

CLAM LINGUINI

Our signature Cherrystone clams and sweet tender Manilla clams prepared in a bath of butter, garlic, white wine, fresh herbs and shaved parmesan cheese, served w/garlic sourdough

CIOPPINO FOR THE LAZY

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

Seafood of your choice simmered in creamy wine and tomato herb broth
Oysters, Crab, Shrimp, Scallops, Mussels (**Choose Two**)

STEAMER TRIO

Black mussels in a butter garlic wine sauce
Black mussels w/spicy red curry
Manilla clams in a butter garlic wine sauce

GUPPIES MENU

Grilled Cheese w/fries
Noodles with butter
Fish n Chips (2) w/fries

DESSERT

Strawberry Cheesecake

SCOOP OF ICE CREAM Vanilla or Green Tea

Warm Chocolate Lava Cake

Topped with green tea OR vanilla ice cream and chocolate syrup

COMING SOON.....

WAGYU BEEF & PORCINI MUSHROOM RAVIOLI

House made wild mushroom cream sauce

FRENCH DIP

CHARGILLED OYSTERS