

Menu Updated May 5, 2021

\$6.50/\$8.50

**New England Clam Chowder** 

and olive oil with grape tomatoes and red onion garnished with

grilled lemon and fresh shaved Parmesan cheese.

## Soup

LOBSTER BISQUE

\$7.50/\$9.50

Appetizers & Small Plates Oysters: Raw \$3.00, Grilled \$4.00, Rockerfeller **CRAB CAKES - NEW ENGLAND STYLE** \$13 Two jumbo lump crab cakes served with remoulade sauce \$4.25, FRIED \$4.00 Served raw on the half shell, grilled with garlic lemon butter LOBSTER FLATBREAD PIZZA \$19 topped with scallions and parmesan, Rockefeller, or fried with Lobster meat with parmesan cream sauce, topped with spinach, siracha aioli. diced tomato and fresh mozzarella. • Minimum 3 per order **CAJUN SHRIMP BOIL** \$13 **Mussels** \$12 Cajun style shrimp sautéed in a white wine garlic broth topped P.E.I. mussels sautéed with garlic, white wine, tomatoes, scallions, with homemade corn salsa and more garlic **CRAB STUFFED MUSHROOMS** \$13 JUMBO SHRIMP COCKTAIL \$14 Lump crab stuffed mushrooms baked and served in a Parmesan Six jumbo chilled shrimp served with homemade white & red cocktail sauce. **CRAB STUFFED SHRIMP** \$14 MIDDLE-NECK CLAMS \$16 Jumbo shrimp butterflied and stuffed with crab. Served on a bed of One dozen steamed, served with drawn butter and broth sautéed spinach, diced tomatoes and topped with a light cream **ESCARGOT** \$13 sauce. Baked in a crock with lemon, white wine, garlic butter sauce, **HUSH PUPPIES** *\$7* topped with puff pastry Homemade with Ohio sweet corn and sriacha dipping sauce. **AHI-TUNA** \$14 \$13 Pan-seared rare, served chilled with a homemade sriracha aioli Crispy fried calamari served with a garlic aioli sauce. sauce, capers, diced red onion, seaweed salad, and baked crostinis. **SPICY CRISPY SHRIMP** \$13 Lightly battered fried shrimp tossed in Thai chili and sriracha sauce, on a bed of arugula. MARGHERITA FLATBREAD PIZZA \$12 Olive oil, fresh mozzarella, basil and tomatoes, drizzled with balsamic glaze. Salads & Sandwiches **CLASSIC CAESAR SALAD** MAINE LOBSTER ROLL 2 Rolls \$28 \$10 Lobster meat mixed with a dollop of mayonnaise, lemon juice, Romaine hearts tossed with Caesar dressing, fresh shaved finely chopped celery and parsley in two traditional soft buns Parmesan cheese and croutons (anchovies upon request \$2.00), Grilled Chicken Caesar, \$13 Grilled Shrimp Caesar, \$16 Grilled served with fries. Salmon Caesar, \$17 NAKED ROLL 2 Rolls \$28 Connecticut-style lobster roll is served warmed with butter and CAPRESE SALAD \$11 Fresh sliced tomatoes and mozzarella layered with basil drizzled scallions in toasted soft buns with fries. with balsamic glaze and EVOO HADDOCK FISH SANDWICH \$13 **SEAFOOD SALAD** Crispy hand beer battered haddock served on a brioche bun with \$19 Lobster and shrimp on a bed of mixed greens, onion, tomato, homemade tartar sauce and fries- You won't be disappointed!!! • \* also available broiled topped w lemon panko crust carrots, and cucumber served with a creamy dill dressing **CHAR-GRILLED CHICKEN SANDWICH** \$11 Ahi Tuna Salad \$15 Lettuce, tomato, and garlic aioli on a brioche bun, served with fries Ahi tuna on seasonal mixed greens tossed with carrots, red onions, cucumbers, tomatoes, and capers. your choice of dressing. THE LP BURGER \$12 8 oz hand pressed Angus burger, char-grilled to order with lettuce, **SCALLOP SALAD** \$23 tomato, and red onion on a brioche bun, served with fries. Grilled Sea Scallops over a bed of baby arugula tossed in lemon

• add swiss, american, or crumbled blue cheese \$.50

## Shellfish Selections

CHAR-GRILLED RIBEYE  Hand cut 20 oz seasoned ribeye, served with a house salad a 5 oz lobster Tail for \$20  FILET MIGNON  Center cut 9 oz black Angus tenderloin, served add a 5 oz Lobster Tail for \$20  BOURBON GLAZED GRILLED CHICK Double chicken breast grilled to perfection  SHRIMP AND SCALLOP NORFOLK  Sautéed shrimp & scallops with scallions, good light garlic-butter white wine sauce, tossed topped with Parmesan cheese  MUSSELS & CALAMARI DIAVOLO  Mussels & calamari simmered in a spicy reangel hair pasta, served with a house salad  LOBSTER TAIL  5 oz tail  SHRIMP  Four sautéed garlic shrimp  LOBSTER ROLL  1 lobster roll on a soft toasted bun. New En Connecticut-style  FRIES  SEASONAL VEGGIES	rved with your choice of to  EN  brushed with a bourbon,  Pa  • All pasta select \$28 ha garlic, & tomatoes in a d with angel hair pasta  ed sauce tossed with d  Add-On /  Market	glaze and sta Se tions i tions i tilf \$19  \$25  a la c Price \$12 \$18	elections  nclude a house  Linguine and  Linguine with cho parsley topped wit  PASTA MARINA Choice of linguini • * add chicken \$6,  Earte Selection  King Crab ½ lb  Snow Crab ½ lb	e salad • WHITE CLA pped clams to the Parmesan of the RA OR ALFI or angel hair add shrimp \$ MS	ssed in garlic, olive oil, and cheese REDO pasta with your choice of sid		
Hand cut 20 oz seasoned ribeye, served with add a 5 oz lobster Tail for \$20  FILET MIGNON  Center cut 9 oz black Angus tenderloin, ser add a 5 oz Lobster Tail for \$20  BOURBON GLAZED GRILLED CHICK Double chicken breast grilled to perfection  SHRIMP AND SCALLOP NORFOLK  Sautéed shrimp & scallops with scallions, go light garlic-butter white wine sauce, tossed topped with Parmesan cheese  MUSSELS & CALAMARI DIAVOLO  Mussels & calamari simmered in a spicy reangel hair pasta, served with a house salace  LOBSTER TAIL  Soz tail  SHRIMP  Four sautéed garlic shrimp  LOBSTER ROLL  I lobster roll on a soft toasted bun. New En	rved with your choice of to  EN  brushed with a bourbon,  Pa  • All pasta select \$28 ha garlic, & tomatoes in a d with angel hair pasta  ed sauce tossed with d  Add-On /  Market	glaze and sta Se tions i alf \$19  \$25  a la c Price \$12 \$18	elections  nclude a house  Linguine and  Linguine with cho parsley topped wit  PASTA MARINA  Choice of linguini •* add chicken \$6,  Carte Selection  King Crab ½ lb  Snow Crab ½ lb	e salad • WHITE CLA pped clams to the Parmesan of RA OR ALFI or angel hair add shrimp \$	ssed in garlic, olive oil, and cheese REDO pasta with your choice of sid	de. Market	\$3 \$1 \$2 \$1
Hand cut 20 oz seasoned ribeye, served with add a 5 oz lobster Tail for \$20  FILET MIGNON  Center cut 9 oz black Angus tenderloin, ser add a 5 oz Lobster Tail for \$20  BOURBON GLAZED GRILLED CHICK Double chicken breast grilled to perfection  SHRIMP AND SCALLOP NORFOLK  Sautéed shrimp & scallops with scallions, go light garlic-butter white wine sauce, tossed topped with Parmesan cheese  MUSSELS & CALAMARI DIAVOLO  Mussels & calamari simmered in a spicy reangel hair pasta, served with a house salace  LOBSTER TAIL  Soz tail  SHRIMP  Four sautéed garlic shrimp  LOBSTER ROLL  I lobster roll on a soft toasted bun. New En	rved with your choice of to  EN  brushed with a bourbon,  Pa  • All pasta select \$28 ha garlic, & tomatoes in a d with angel hair pasta  ed sauce tossed with d  Add-On /  Market	glaze and sta Se tions i tions i tlf \$19  \$25	elections  nclude a house  Linguine and  Linguine with cho parsley topped wit  PASTA MARINA Choice of linguini • * add chicken \$6,  Carte Selection  King Crab ½ lb Snow Crab	e salad • WHITE CLA pped clams to the Parmesan of RA OR ALFI or angel hair add shrimp \$	ssed in garlic, olive oil, and cheese REDO pasta with your choice of sid	de. Market	\$3 \$1 \$2 \$1
Hand cut 20 oz seasoned ribeye, served with and a 5 oz lobster Tail for \$20  FILET MIGNON  Center cut 9 oz black Angus tenderloin, ser add a 5 oz Lobster Tail for \$20  BOURBON GLAZED GRILLED CHICK Double chicken breast grilled to perfection  SHRIMP AND SCALLOP NORFOLK  Sautéed shrimp & scallops with scallions, glight garlic-butter white wine sauce, tossed topped with Parmesan cheese  MUSSELS & CALAMARI DIAVOLO  Mussels & calamari simmered in a spicy reangel hair pasta, served with a house salad  LOBSTER TAIL  5 oz tail  SHRIMP  Four sautéed garlic shrimp  LOBSTER ROLL	rved with your choice of to  EN  brushed with a bourbon,  Pa  • All pasta select \$28 ha garlic, & tomatoes in a d with angel hair pasta  ed sauce tossed with d  Add-On /  Market	glaze and sta Se tions i tions i tlf \$19  \$25	elections  nclude a house  Linguine and  Linguine with cho parsley topped wit  PASTA MARINA Choice of linguini • * add chicken \$6,  Carte Selection  King Crab ½ lb Snow Crab	e salad • WHITE CLA pped clams to the Parmesan of RA OR ALFI or angel hair add shrimp \$	ssed in garlic, olive oil, and cheese REDO pasta with your choice of sid	de. Market	\$3 \$1 \$2 \$1
Hand cut 20 oz seasoned ribeye, served with a da 5 oz lobster Tail for \$20  FILET MIGNON  Center cut 9 oz black Angus tenderloin, ser add a 5 oz Lobster Tail for \$20  BOURBON GLAZED GRILLED CHICK Double chicken breast grilled to perfection  SHRIMP AND SCALLOP NORFOLK  Sautéed shrimp & scallops with scallions, gight garlic-butter white wine sauce, tossed topped with Parmesan cheese  MUSSELS & CALAMARI DIAVOLO  Mussels & calamari simmered in a spicy reangel hair pasta, served with a house salad  LOBSTER TAIL  Soz tail  SHRIMP  Four sautéed garlic shrimp	rved with your choice of to  EN  brushed with a bourbon  Pa  • All pasta select \$28 ha garlic, & tomatoes in a d with angel hair pasta  ed sauce tossed with d  Add-On /	glaze and sta Se tions i tions i tlf \$19  \$25	elections  nclude a house  Linguine and  Linguine with cho parsley topped wit  PASTA MARINA Choice of linguini • * add chicken \$6,  Carte Selection  King Crab ½ lb Snow Crab	e salad • WHITE CLA pped clams to the Parmesan of RA OR ALFI or angel hair add shrimp \$	ssed in garlic, olive oil, and cheese REDO pasta with your choice of sid	de. Market	\$3 \$1 \$2 \$1
Hand cut 20 oz seasoned ribeye, served with a dd a 5 oz lobster Tail for \$20  FILET MIGNON  Center cut 9 oz black Angus tenderloin, ser add a 5 oz Lobster Tail for \$20  BOURBON GLAZED GRILLED CHICK Double chicken breast grilled to perfection  SHRIMP AND SCALLOP NORFOLK  Gautéed shrimp & scallops with scallions, gight garlic-butter white wine sauce, tossed opped with Parmesan cheese  MUSSELS & CALAMARI DIAVOLO  Mussels & calamari simmered in a spicy reangel hair pasta, served with a house salace  LOBSTER TAIL  Soz tail  SHRIMP	rved with your choice of to  EN  brushed with a bourbon  Pa  • All pasta select \$28 ha garlic, & tomatoes in a d with angel hair pasta  ed sauce tossed with d  Add-On /	glaze and sta Se tions i alf \$19  \$25	elections  nclude a house  Linguine and  Linguine with cho parsley topped wit  PASTA MARINA Choice of linguini • * add chicken \$6,  Carte Selection  King Crab ½ lb Snow Crab	e salad • WHITE CLA pped clams to the Parmesan of RA OR ALFI or angel hair add shrimp \$	ssed in garlic, olive oil, and cheese REDO pasta with your choice of sid	de. Market	\$3 \$1 \$2 \$1
Hand cut 20 oz seasoned ribeye, served with a dd a 5 oz lobster Tail for \$20  FILET MIGNON  Center cut 9 oz black Angus tenderloin, ser add a 5 oz Lobster Tail for \$20  BOURBON GLAZED GRILLED CHICK Double chicken breast grilled to perfection  SHRIMP AND SCALLOP NORFOLK  Gautéed shrimp & scallops with scallions, gight garlic-butter white wine sauce, tossed opped with Parmesan cheese  MUSSELS & CALAMARI DIAVOLO  Mussels & calamari simmered in a spicy reangel hair pasta, served with a house salace.	rved with your choice of to  EN  brushed with a bourbon  Pa  • All pasta select \$28 ha garlic, & tomatoes in a d with angel hair pasta  ed sauce tossed with d  Add-On /	glaze and sta Se tions i alf \$19	elections  nclude a house  Linguine and  Linguine with cho parsley topped wit  PASTA MARINA  Choice of linguini • * add chicken \$6,	e salad • WHITE CLA pped clams to the Parmesan of RA OR ALFI or angel hair add shrimp \$	ssed in garlic, olive oil, and cheese REDO pasta with your choice of sid	de.	\$3 \$1 \$2 \$3
Hand cut 20 oz seasoned ribeye, served with a dd a 5 oz lobster Tail for \$20  FILET MIGNON  Center cut 9 oz black Angus tenderloin, ser add a 5 oz Lobster Tail for \$20  BOURBON GLAZED GRILLED CHICK Double chicken breast grilled to perfection  SHRIMP AND SCALLOP NORFOLK  Gautéed shrimp & scallops with scallions, goight garlic-butter white wine sauce, tossed opped with Parmesan cheese  MUSSELS & CALAMARI DIAVOLO  Mussels & calamari simmered in a spicy reingel hair pasta, served with a house salad	rved with your choice of to  EN  brushed with a bourbon  Pa  • All pasta select \$28 ha garlic, & tomatoes in a d with angel hair pasta  ed sauce tossed with d  Add-On /	glaze and sta Se tions i alf \$19	elections nclude a house Linguine and Linguine with cho parsley topped wit PASTA MARINA Choice of linguini • * add chicken \$6,	e salad • WHITE CLA pped clams to the Parmesan of RA OR ALFI or angel hair add shrimp \$	ssed in garlic, olive oil, and cheese REDO pasta with your choice of sid	de.	\$3 \$1 \$2 \$3
Hand cut 20 oz seasoned ribeye, served with a decided a 5 oz lobster Tail for \$20  FILET MIGNON  Center cut 9 oz black Angus tenderloin, ser add a 5 oz Lobster Tail for \$20  BOURBON GLAZED GRILLED CHICK Double chicken breast grilled to perfection  GHRIMP AND SCALLOP NORFOLK  Gautéed shrimp & scallops with scallions, goight garlic-butter white wine sauce, tossed opped with Parmesan cheese  MUSSELS & CALAMARI DIAVOLO  Mussels & calamari simmered in a spicy reserved.	rved with your choice of to  EN  brushed with a bourbon,  Pa  • All pasta select  \$28 ha  garlic, & tomatoes in a  d with angel hair pasta  ed sauce tossed with  d	glaze ana sta Se tions i alf \$19	elections  nclude a house  Linguine and  Linguine with cho parsley topped wit  PASTA MARINA  Choice of linguini  * add chicken \$6,	e salad • WHITE CLA pped clams to the Parmesan of RA OR ALFI or angel hair add shrimp \$	ssed in garlic, olive oil, and cheese REDO pasta with your choice of sic		\$3 \$1 \$2
Hand cut 20 oz seasoned ribeye, served with a dd a 5 oz lobster Tail for \$20  FILET MIGNON  Center cut 9 oz black Angus tenderloin, ser add a 5 oz Lobster Tail for \$20  BOURBON GLAZED GRILLED CHICK Double chicken breast grilled to perfection  GHRIMP AND SCALLOP NORFOLK  Gautéed shrimp & scallops with scallions, gight garlic-butter white wine sauce, tossed opped with Parmesan cheese  MUSSELS & CALAMARI DIAVOLO  Mussels & calamari simmered in a spicy re	rved with your choice of to  EN  brushed with a bourbon,  Pa  • All pasta select  \$28 ha  garlic, & tomatoes in a  d with angel hair pasta  ed sauce tossed with	glaze ana <b>sta Se</b> tions i ulf\$19	elections  nclude a house  Linguine and  Linguine with cho  parsley topped wit  PASTA MARINA  Choice of linguini	e salad • WHITE CLA pped clams to h Parmesan o RA OR ALFI or angel hair	ssed in garlic, olive oil, and cheese REDO pasta with your choice of sic		\$.
Hand cut 20 oz seasoned ribeye, served with add a 5 oz lobster Tail for \$20 FILET MIGNON Center cut 9 oz black Angus tenderloin, ser add a 5 oz Lobster Tail for \$20 BOURBON GLAZED GRILLED CHICK Double chicken breast grilled to perfection GHRIMP AND SCALLOP NORFOLK Gautéed shrimp & scallops with scallions, gright garlic-butter white wine sauce, tossed opped with Parmesan cheese MUSSELS & CALAMARI DIAVOLO	rved with your choice of to  EN  brushed with a bourbon,  Pa  • All pasta select \$28 ha garlic, & tomatoes in a d with angel hair pasta	glaze ana <b>sta Se</b> tions i ulf\$19	elections  nclude a house  Linguine and  Linguine with cho  parsley topped wit  PASTA MARINA  Choice of linguini	e salad • WHITE CLA pped clams to h Parmesan o RA OR ALFI or angel hair	ssed in garlic, olive oil, and cheese REDO pasta with your choice of sic		\$
Hand cut 20 oz seasoned ribeye, served wit  • .add a 5 oz lobster Tail for \$20  FILET MIGNON  Center cut 9 oz black Angus tenderloin, ser  • add a 5 oz Lobster Tail for \$20  BOURBON GLAZED GRILLED CHICK  Couble chicken breast grilled to perfection  SHRIMP AND SCALLOP NORFOLK  Sautéed shrimp & scallops with scallions, gight garlic-butter white wine sauce, tossed opped with Parmesan cheese	rved with your choice of to  EEN brushed with a bourbon Pa • All pasta select \$28 ha garlic, & tomatoes in a	glaze ana <b>sta Se</b> tions i ulf\$19	elections nclude a house Linguine AND Linguine with cho parsley topped wit PASTA MARINA	e salad • WHITE CLA pped clams to h Parmesan o	ssed in garlic, olive oil, and cheese REDO		\$.
Hand cut 20 oz seasoned ribeye, served wit  • .add a 5 oz lobster Tail for \$20  FILET MIGNON  Center cut 9 oz black Angus tenderloin, ser  • add a 5 oz Lobster Tail for \$20  BOURBON GLAZED GRILLED CHICK  Double chicken breast grilled to perfection  GHRIMP AND SCALLOP NORFOLK  Gautéed shrimp & scallops with scallions, gight garlic-butter white wine sauce, tossed	rved with your choice of to  EEN brushed with a bourbon Pa • All pasta select \$28 ha garlic, & tomatoes in a	glaze ana <b>sta S</b> e tions i	elections  nclude a house  Linguine And  Linguine with cho  parsley topped wit	salad • WHITE CLA pped clams to h Parmesan o	ssed in garlic, olive oil, and sheese	fresh	\$.
Hand cut 20 oz seasoned ribeye, served wit  • .add a 5 oz lobster Tail for \$20  FILET MIGNON  Center cut 9 oz black Angus tenderloin, ser  • add a 5 oz Lobster Tail for \$20  BOURBON GLAZED GRILLED CHICK  Double chicken breast grilled to perfection  GHRIMP AND SCALLOP NORFOLK  Gautéed shrimp & scallops with scallions, g	rved with your choice of to  EEN brushed with a bourbon Pa • All pasta select \$28 ha garlic, & tomatoes in a	glaze ana <b>sta S</b> e tions i	elections nclude a house Linguine and Linguine with cho	salad • <b>White CLA</b> pped clams to	ssed in garlic, olive oil, and	fresh	\$. \$.
Hand cut 20 oz seasoned ribeye, served wit  • .add a 5 oz lobster Tail for \$20  FILET MIGNON  Center cut 9 oz black Angus tenderloin, ser  • add a 5 oz Lobster Tail for \$20  BOURBON GLAZED GRILLED CHICK  Double chicken breast grilled to perfection	rved with your choice of tw EEN brushed with a bourbon Pa • All pasta select \$28 ha	glaze ana <b>sta S</b> e tions i	elections nclude a house Linguine and	salad • White CLA			\$ <u>.</u> \$:
Hand cut 20 oz seasoned ribeye, served wit  • .add a 5 oz lobster Tail for \$20  FILET MIGNON  Center cut 9 oz black Angus tenderloin, ser  • add a 5 oz Lobster Tail for \$20  BOURBON GLAZED GRILLED CHICK  Double chicken breast grilled to perfection	rved with your ch <mark>oice of t</mark> o E <b>N</b> brushed with a bourbon Pa	glaze and <b>sta S</b> é	elections nclude a house	salad•			<b>\$</b> 3
Hand cut 20 oz seasoned ribeye, served wit • .add a 5 oz lobster Tail for \$20 FILET MIGNON Center cut 9 oz black Angus tenderloin, ser • add a 5 oz Lobster Tail for \$20 BOURBON GLAZED GRILLED CHICK	rved with your ch <mark>oice of t</mark> v E <b>N</b> brushed with a bourbon	glaze and		des.			<b>\$</b> 3
Hand cut 20 oz seasoned ribeye, served wit • .add a 5 oz lobster Tail for \$20 <b>FILET MIGNON</b> Center cut 9 oz black Angus tenderloin, ser • add a 5 oz Lobster Tail for \$20 <b>BOURBON GLAZED GRILLED CHICK</b>	rved with your ch <mark>oice of t</mark> v E <b>N</b> brushed with a bourbon	glaze and		des.			\$3
Hand cut 20 oz seasoned ribeye, served wit • .add a 5 oz lobster Tail for \$20  FILET MIGNON  Center cut 9 oz black Angus tenderloin, ser • add a 5 oz Lobster Tail for \$20	rved with your ch <mark>oice of t</mark>	wo sides					<b>\$</b> 3
Hand cut 20 oz seasoned ribeye, served wi • .add a 5 oz lobster Tail for \$20 <b>FILET MIGNON</b> Center cut 9 oz black Angus tenderloin, ser		wo sides					
Hand cut 20 oz seasoned ribeye, served wi • .add a 5 oz lobster Tail for \$20 FILET MIGNON		wo oidaa					
Hand cut 20 oz seasoned ribeye, served wi • .add a 5 oz lobster Tail for \$20	th choice of two sides						
Hand cut 20 oz seasoned ribeye, served wi	th choice of two sides						\$.
CHAR-GRILLED RIBEYE							\$.
	Grilled & (	Comb	ination Entr	ées			
heese. Served with house salad.	Prom with I williconii						
Sautéed shrimp with lemon, olive oil, garli vine sauce served over angel hair pasta toj	-		nouse maae colesla	ıw.			
GARLIC SHRIMP SAUTÉ		<i>\$</i> 21	Hand breade <mark>d wil</mark> house made <mark>coles</mark> la	•	et, served with hand cut frie.	s and	
F cole slaw			New England			-	\$
Fried goodness! Battered haddock and shri	imp hush puppies, fries,	φΔΟ	with a sweet thai	-	· ·		
j two staes. Fisherman's Platter		\$26			with fries and coleslaw. Serv	ved	<b>\$</b>
Dusted with a buttered panko lemon crust, If two sides.	, served with your choice		served with rice an		oj siae		\$
BROILED HADDOCK	7	<i>\$</i> 18		-	arty stew of Cajun vegetable	es	
nouse salad or choice of side			SPICY SHRIMP				\$2
Classic fish stew in homemade fish stock, s	served with crostini.	,	served with a hous				
Bouillabaisse	vro	\$28			over a bed of angel hair pass		
Pan seared scallops over a bed of sautéed s <sub>l</sub> omatoes and mushrooms with choice of si			Lobster New I		shallots, celery, garlic, finis	hed	\$2
PAN SEARED SCALLOPS	. 1 .,1 . 1	\$36	salad and choice o				,
emon juice dusted with panko served with			and dusted with <mark>b</mark>	utter, parsley,	and panko served with a ho		
Three butterflied scampi broiled with garli	ic butter, parsley and	ΨΣΖ			utterflied shrimp, & scallops	broiled	ΨΖ
Јимво Ѕсамрі		\$32	Mariner's Ma	TE			\$2
	Che	ef's Sr	vecialties				
Shellfish lovers delight! ½ lb Alaskan Kin	g Crab, one 5 oz Lobster T	Tail, two	iumbo scampi, served	with your ch	oice of two sides.		
Admiral's Platter						Market	Pri
One pound (1 lb) steamed and served with	drawn butter and two sid	des.				_,, 100	- 111
One pound (1 lb) of steamed Alaskan King Snow Crab	Gruv serveu wiin arawn	vuiier ar	iu iwo siues			Market	Pri
ALASKAN KING CRAB	Crah samed	hz:++	nd two sides			Market	Pri
Two 5 oz Maine lobster tails butterflied, b	roiled, and basted with b	utter, seri	ved with two sides.				
						Market	Pri
Maine Twin Lobster Tails			e to eat. Pick your own l	obster from o	ır Lobster Tank!		
• Live lobsters may contain roe (egg) and ton	ad (add dr) armiad initlat	:				Markei	ΓI
Preparation: steamed or baked. crab stuffe • Live lobsters may contain roe (egg) and ton							D <sub>1</sub>
WHOLE LIVE MAINE LOBSTER  Preparation: steamed or baked. crab stuffe • Live lobsters may contain roe (egg) and ton  MAINE TWIN LOBSTER TAILS						Market	Dvi

<sup>\*\*\*</sup> We cannot guarantee the quality of beef cooked medium well or well done. \*\*\* We cannot guarantee our fish to be boneless. \*\*\* Consuming raw or uncooked foods may increase your risk of foodborne illness. If you have chronic illness of the liver, stomach, blood, or have immune disorders, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked. If unsure of your risk, consult a physician. \*\*\* Parties of 5 or more are subject to 20% service charge.