

Appetizers

Oysters Rockefeller	14.95	6oz Fried Lobster	23.95
Oven baked stuffed with fresh spinach & herbs, bleu cheese topped with hollandaise sauce		Served with cocktail sauce	
Baked Shrimp DeJonge	12.95	Stuffed Red Roasted Peppers	12.95
With white wine, lemon, garlic butter bread crumbs		Stuffed with imported cheese	
Baked Clams	12.95	Spicy Wings	12.95
Stuffed with garlic bread crumbs		Frog Legs	12.95
Wild Caught Shrimp Cocktail (6)	13.95	Fried or Sauteed	
Served with cocktail sauce		Stuffed Mushrooms	12.95
Fried Calamari	13.95	In a sherry wine garlic, stuffed with crab claw meat	
Lightly breaded in New Orleans flour. Served with cocktail sauce		Raw Oysters (6)	13.95
		Served with horseradish, cocktail sauce & crackers	

Fresh Fish & Pastas

Lobster Thermidor*	35.95	Seafood Chiopino*	35.95
Fettuccine & shrimp tossed in a creamy lobster base sauce, topped with a lobster tail		Medley of fresh clams, mussels, sea scallops, shrimp, lobster, steamed to perfection in tomato stew sauce with a side of penne pasta	
Agean Scallops	30.95	Filet of Catfish	21.95
Baked in a casserole with shrimp base tomato sauce, sherry wine & a hint of feta cheese		Served <u>cajun</u> or <u>fried</u>	
Baked Salmon	26.95	Salmon Aglio-olio*	27.95
From Atlantic waters. Flaky texture, oven baked with fresh herbs topped with lemon dill caper sauce		Salmon sautéed in olive oil garlic wine sauce over linguini and asparagus	
Sweet & Spicy Salmon*	27.95	Shrimp & Broccoli*	24.95
From Atlantic waters, Flaky texture, sautéed with asparagus, green & red peppers in a sweet lightly spice sauce over rice		Tossed with linguini in a garlic butter white wine sauce sprinkled with parmesan cheese	
Cajun Seafood Alfredo*	28.95	Cajun Salmon*	29.95
Shrimp, salmon, scallops, topped with Alaskan crab meat, in a lobster base Alfredo, Parmesan sauce, tossed with fettuccine noodles.		Over Fettuccine Cajun Alfredo	
Cajun Shrimp Alfredo*	24.95		
Fettuccine noodles in a lobster base Alfredo sauce			

Chicken

Chicken Ala-Crème*	20.95	Chicken Fettuccine Alfredo*	19.95
Chicken breast sautéed with mushrooms in a lemon chardonnay cream sauce over rice		Chicken breast, fettuccine noodles in creamy parmesan cheese sauce	
Sweet & Spicy Chicken*	19.95	Chicken Vesuvio*	18.95
Chicken breast, sautéed with asparagus, green & red pepper in a sweet, lightly spicy sauce over rice		In a garlic wine butter sauce over roasted potatoes. Topped with sweet peas	

Consuming raw or uncooked meat, poultry, seafood may increase your risk of food borne illness.

ALL OF THE ABOVE IS SERVED WITH POTATO, VEGETABLE OR RICE.

NO POTATO OR VEGETABLE

From The Grill

Tomahawk Steak Broiled to perfection	Market Price
22 oz Ribeye With grilled mushrooms	49.95
Filet Mignon With grilled mushrooms	39.95
Rack Cut Lamb Chops Broiled to perfection	49.95
Lollipops Lamb Chops (Greek Style) Broiled to perfection	39.95
16 oz New York Strip With grilled mushrooms	34.95
12 oz New York Strip With grilled mushrooms	27.95
Half Slab BBQ Ribs (baby back)	19.95

Surf & Turfs

Filet Mignon & Lobster Tail	Market Price
Filet Mignon & Twin Lobster cold water tails	Market Price
Filet Mignon & 1lb Alaskan King Crab Legs	Market Price
Lolli - Lamb Chops & Lobster Tail	Market Price
Lolli—Lamb Chops & 1lb King Crab Legs	Market Price
12 oz New York Strip & Lobster Tail	Market Price
Filet Mignon & Shrimp Scampi	Market Price

The Southern	42.95
Blackened New York Strip, Fried Catfish & Fried Shrimp	
Chef's Special	48.95
12 oz New York Strip Steak, 6 oz Lobster Tail & Fried Shrimp	
Captains Platter	45.95
5-6 oz Lobster Tail, 2 Fried Scallops & Fried Shrimp	

1/2 lb Burger with cheese Served with Fries	14.95
---	--------------

ADD A CUP OF SOUP OR SIDE SALAD TO ANY ENTRÉE FOR AN ADDITIONAL \$4

PLEASE TIP YOUR SERVER 15%

Lobster, Crab & Shrimp

(2) Cold Water Lobster Tails 5-6 oz	Market Price
1 lb Alaskan King Crab Legs	Market Price
1 lbs OPILIO Alaskan Snow Crab Legs	Market Price
(1) Cold Water Lobster Tail 5-6 oz	25.95
Shrimp Scampi (prawns) In wine, garlic, butter, sauce	30.95
Shrimp Dejonge (prawns) garlic butter bread crumbs	29.95
Fried Shrimp (prawns) In Louisiana flour with cocktail sauce	29.95

Combo Plates

Fisherman's Platter Served Fried Only. Lobster, Fried Shrimp, Catfish	45.95
Fried Seafood Platter Shrimp, Catfish & Fried Oyster over French Fries	26.95
New York Strip & Shrimp Fett Alfredo In Parmesan cream sauce	34.95
New York Strip & Fried Shrimp With cocktail sauce	28.95
New York Strip & Half Slab BBQ Ribs Tangy BBQ sauce	34.95
Half Slab of BBQ Ribs & Fried Shrimp Tangy BBQ sauce	32.95

Sides

6 oz Broiled Lobster Tail	24.95
Cluster Crab Legs	20.95
Extra Large Fried Shrimp by the piece	2.00
Small Ceasar Salad	5.95
Grilled Asparagus	6.00
Loaded Baked Potato	3.75

WE ARE NOT RESPONSIBLE FOR WELL DONE STEAKS.

PAYMENT POLICY

One (1) check payment per table
(NO separate checks or split payments)
15% Gratuity will be added to parties 2 or more.

Private Party Room Available