

Get Your Feet Wet

Cajun Calamari

Hand sliced squid rings, lightly dusted in seasoned flour and showered in hot sauce.

8.50

Shrimp Cocktail

Five delectable shrimp served chilled with our spicy cocktail sauce.

\$8.00

Sweet Potato Fries

Lightly battered thin chips fried golden brown. Served with malt vinegar and grated cheese.

\$4.00

Spicy Garlic Mussels

Sautéed mussels, garlic and hot peppers in a light wine sauce.

For the truly adventurous!

\$7.50

Stuffed Portabella Mushroom

The steak of a mushroom topped with roasted red peppers, artichoke and onion, marinated in our seasoned olive oil.

\$7.50

Mozzarella Cheese Sticks

A classic appetizer served with our marinara sauce.

\$6.50

Spinach Artichoke Dip

Romano, cream cheese, baby spinach and artichoke blended and baked bubbly, served with corn tortilla chips.

\$7.00

Steamed Clams

Fresh little necks, served in their own juice, with fresh parsley and garlic.

\$8.00

Chowders

Find a Bay Leaf, Kiss the Cook!

New England Clam Chowder

Creamy, with a hint of white pepper and thyme.

Cup \$2.95 Bowl \$4.65 Carry-out Quart \$8.00

Manhattan Clam Chowder

Oh so healthy, chuck full of vegetables and clams.

Cup \$2.95 Bowl \$4.65 C/o Quart \$8.50

Corn Chowder

Creamy, with a hint of bacon and white pepper.

Cup \$2.95 Bowl \$4.65 C/o Quart \$8.50

Take home a quart today for you and your neighbor!

Ask about our daily sandwich and chowder combo special
available from 11am-3pm

Set The Hook

Baked Haddock

Dressed with a fresh spinach cream sauce, plated over brown rice.
\$13.95

Grilled Salmon

Fresh Atlantic Salmon filet dressed with lemon or Cajun spice.
\$15.00

Lobster

Two 4-5 oz. Brazilian lobster tails, baked or charbroiled and served with drawn butter
\$36.00

Surf 'N Turf

Brazilian lobster tail and a center cut 10oz. NY Strip.
\$39.00

Scallops

Deep water sea scallops, oven baked
\$23.00

Crustacean Combo

4.5oz Brazilian lobster tail and four shrimp grilled golden and served with drawn butter.
\$27.00

All above include vegetable, choice of chowder or salad and bread

Shrimp

Grilled and served over a bed of steamed vegetables and brown rice, topped with feta cheese, diced tomatoes & a light lemon dressing.
\$17.00

Blackened Ahi Tuna

Pan seared Sushi grade tuna steak plated over brown rice with fresh vegetable.
\$17.00

Seafood Cioppino

Shrimp, scallops, haddock and mussels simmered in a mildly spiced red sauce with fresh vegetable served over brown rice.
Turn up the HEAT if you dare!
\$21.50

White Clam Sauce

Fresh little necks, chopped clams, onion, garlic and mild banana peppers simmered in our seasoned clam stock, served over capellini. Also available in red with plum tomatoes.
\$16.50

One Pound Alaskan King Crab

Served with choice of pasta or potato.
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Above include bread and choice of chowder or salad.

Sea of Greens

Salmon Garden Salad Plate

Charbroiled fresh filet served over romaine lettuce with an abundance of fresh vegetables.

\$10.95

Chicken Garden Salad Plate

Charbroiled chicken breast served over romaine lettuce with an abundance of fresh vegetables.

\$8.50

Shrimp Garden Salad Plate

Marinated shrimp char-grilled, served over romaine lettuce with an abundance of vegetables.

\$11.50

Ultimate Shrimp Salad

Steamed shrimp and fresh vegetables tossed in our creamy homemade dressing over a bed of romaine lettuce.

\$10.50

Baby Spinach Salad

Fresh baby spinach, vegetables, choice of dressing & cheese. Monterey Jack, Crumbled Blue, or Feta Cheese.

\$7.00 Add Shrimp or Salmon \$4.50 Chicken \$2.50

Salad Dressings

Italian, Balsamic Vinaigrette, Honey Dijon, Russian, Ranch, Peppercorn Parmesan, Roasted Red Pepper Vinaigrette, Catalina French. Creamy or Crumbly Bleu for \$.50

All Hands on Deck ~Ship Sinkable Sandwiches

Grilled Salmon Sandwich

Dressed with seasoned mayonnaise, lettuce, tomato and served with fries.

\$10.50

French Dip

Thinly sliced Angus beef topped with Monterey Jack, served with au jus and fries.

\$10.50

Baked Haddock Sandwich

Dressed with lettuce, tomato and served with a side of fresh fruit.

\$9.65

Fried Fish Sandwich

Batter dipped Haddock dressed with lettuce and tomato, served with fries.

\$9.65

Roasted Turkey Ciabatta

Turkey, lettuce, tomato, mayo & Italian dressing served with fries.

Add cheese 70¢ Bacon \$1.00 or both \$1.50

\$8.50

Captain's Burger

One-third pound served with lettuce and tomato on Ciabatta bread with fries.

\$9.25

Add Blue, Jack or American cheese .70¢

Grilled Chicken Ciabatta

Sun-dried tomato marinated chicken breast, grilled red onion, baby spinach, feta cheese and Italian dressing.

\$8.50

Grilled Portabella Ciabatta

Portabella mushroom, red onions, roasted red peppers & spinach dressed with a roasted red pepper vinaigrette served with fresh fruit.

\$8.65

From the Deep Fryer

Beer Battered

Haddock

Fresh, flaky, white fish filet.
\$11.95

Shrimp

Six hand dipped Gulf Shrimp
\$12.50

New England Style Bathed in Buttermilk

Coated with a seasoned flour and fried to perfection

Clam Strips \$11.95

Scallops \$18.00

Shrimp \$12.50

New England Pirates Platter

A bountiful catch of haddock, shrimp and scallops dusted in seasoned flour and fried golden brown.
\$16.95

Above served with bread, cole slaw and choice of potato.

Substitute salad for cole slaw \$1.00

Just for Guppies

(kids 12 and under)

Kraft Mac and Cheese \$4.50

Chicken Tenders \$4.50

Fried Haddock \$4.00

Fried Shrimp \$5.50

Hamburger \$5.00

Hot Dog \$3.50

Pasta \$3.75

Above guppy meals served with fries.

Fish Frowners

Chargrilled Chicken

Boneless breasts served with fresh steamed vegetables and brown rice.
\$11.50

Chicken Penne

Sautéed chicken, peppers, onions and black olives, simmered in a blush sauce over penne pasta.
\$12.95

Chicken Francaise

Batter dipped, sautéed and simmered in a lemon wine sauce served over capellini.
\$13.95

A Cut Above the Rest

NY Strip Steak

10oz. Choice center cut frilled to perfection. Served with vegetables and choice of potato.

Add sautéed mushrooms \$2.00

\$16.50

Roast Beef

Thin sliced served with Au Jus, vegetables and garlic mashed potatoes.

\$13.00

St. Louis BBQ Ribs

3/4 rack basted with our homemade BBQ sauce, served with choice of potato.

\$17.50

Vegetarian Delight

Primavera

Marinara tossed with penne and fresh steamed vegetables.

Substitute basil pesto \$1.00

\$11.50

Portabella Penne

Portabellas, roasted red peppers and artichokes, sautéed in garlic and olive oil tossed with penne pasta.

\$12.95

Stuffed Zucchini

A chic pea puree overflowing a zucchini boat served with fresh steamed vegetables in a marinara sauce. Pasta optional.

\$12.00

Above include a cup of chowder or salad and bread.