

# Get Your Feet Wet

## *Cajun Calamari*

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

\$9.00

## *Shrimp Cocktail*

*Five delectable shrimp served chilled with our spicy cocktail sauce.*

\$9.00

## *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!*

\$8.00

## *Stuffed Portabella Mushroom*

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

\$8.50

## *Mozzarella Cheese Sticks*

*A classic appetizer served with our marinara sauce.*

\$7.00

## *Spinach Artichoke Dip*

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

\$7.50

## *Steamed Clams*

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

\$9.00

# 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 \$8.50

## *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 in your choice of  
Lemon, Cajun, or Au Gratin.*

*\$14.95*

## **Grilled Salmon**

*Fresh Atlantic Salmon filet dressed  
with Lemon or Cajun spice.*

*\$16.50*

## **Lobster**

*Two 4oz. Brazilian lobster tails,  
charbroiled and served with drawn  
butter*

*\$MP*

## **Surf 'N Turf**

*Char-grilled 6oz center cut filet mignon  
and 4oz Brazilian lobster tail.*

*\$MP*

## **Scallops**

*Deep water sea scallops, sprinkled with  
cracker crumbs then baked with white  
wine and butter.*

*\$24.00*

## **Crustacean Combo**

*Two Brazilian lobster tails and four  
shrimp grilled golden and served with  
drawn butter.*

*\$MP*

*All above include vegetable, choice of potato or brown rice, and choice of chowder or salad.*

## **Shrimp**

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

*\$16.95*

## **Ahi Tuna**

*Chargrilled Sushi grade tuna steak served on a bed of baby spinach and  
marinated artichoke hearts, drizzled with a roasted red pepper vinaigrette.*

*\$16.95*

## **Seafood Cioppino**

*Shrimp, scallops, haddock and mussels simmered in a mildly spiced red sauce with  
fresh vegetables served over brown rice.*

*Turn up the HEAT if you dare!*

*\$22.95*

## **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.*

*\$17.95*

## **One Pound Alaskan King Crab**

*Served with choice of pasta or potato.*

*\$MP*

*Above include 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.

\$11.95

## **Chicken Garden Salad Plate**

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

\$9.00

## **Shrimp Garden Salad Plate**

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

\$11.95

## **Ultimate Shrimp Salad**

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

\$10.95

## **Baby Spinach Salad**

Fresh baby spinach, vegetables, choice of dressing & cheese.

Monterey Jack, Crumbled Blue, or Feta Cheese. \$8.50

Add Shrimp or Salmon \$5.00 Chicken \$3.00

## **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.

\$11.95

## **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.

Add Bleu, Jack or American cheese .70¢

\$9.25

## **Grilled Chicken Ciabatta**

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

\$9.00

## **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

\$13.50

## New England Style Bathed in Buttermilk

Coated with a seasoned flour and fried to perfection

Clam Strips \$12.50

Scallops \$17.00

Shrimp \$13.50

### 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 \$4.95

Chicken Tenders \$4.95

Fried Haddock \$4.50

Fried Shrimp \$5.50

Hamburger \$5.00

Hot Dog \$4.00

Pasta \$4.50

Above guppy meals served with fries.

## Fish Frowners

### Chargrilled Chicken

Boneless breasts served with fresh steamed vegetables and brown rice.

\$12.95

### Chicken Penne

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

\$14.95

### Chicken Francaise

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

\$15.50

## A Cut Above the Rest

### NJ Strip Steak

100z. Choice center cut frilled to perfection.

Served with vegetables and choice of potato.

Add sautéed mushrooms \$2.00

\$17.50

### Roast Beef

Thin sliced served in a beef gravy, with vegetables and choice of potato.

\$15.50

### St. Louis BBQ Ribs

1/2 rack basted with our homemade BBQ sauce, served with choice of potato.

\$18.00

## Vegetarian Delight

### Primavera

Marinara tossed with penne and fresh steamed vegetables.

Substitute basil pesto \$1.00

\$12.50

### Portabella Penne

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

\$13.95

### Stuffed Zucchini

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

\$13.95

Above include a cup of chowder or salad.