

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.