

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

Spicy Garlic Mussels

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

\$9.00

Deep Fried

<i>Beer Battered Shrimp (3)</i>	\$6.00
<i>St. Louis Ribs (3)</i>	\$8.00
<i>Chicken Tenders (3)</i>	\$5.00
<i>Mozzarella Sticks (5)</i>	\$7.00
<i>Artichoke Quarters (8)</i>	\$7.00

Crispy Ahi

Sushi grade tuna chunks panko crusted plated with wasabi & soy sauce over baby spinach

\$10.50

Spinach Artichoke Dip

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

\$8.00

Steamed Clams

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

\$10.00

Thursdays dbl Order ~ \$ 17.50

Chips & Dip

*Fresh fried tortilla chips
Ask your server for this weeks dip!
\$ 6.50*

Chowders

Find a Bay Leaf, Kiss the Cook!

New England Clam Chowder

Creamy, with a hint of white pepper and thyme.

Cup \$3.25 Bowl \$4.65 Carry-out Quart \$8.50

Manhattan Clam Chowder

Oh so healthy, chuck full of vegetables and clams.

Cup \$3.25 Bowl \$4.65 C/o Quart \$8.50

Corn Chowder

Creamy, with a hint of bacon and white pepper.

Cup \$3.25 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

Your choice of Au Gratin, Cajun or Roasted Garlic Cream Sauce.

\$18.00

Roasted Salmon

Fresh Atlantic Salmon filet dressed with Lemon or Cajun spice.

\$20.00

Lobster

Two 4oz. Brazilian lobster tails, oven baked served with drawn butter

\$29.00

Surf & Turf

Baked 4oz Brazilian lobster tail and 6oz char-grilled center cut filet

\$39.00

All above include dinner roll, vegetable, choice of baked potato or brown rice and choice of chowder or salad.

Grilled Shrimp

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

\$19.00

Tossed with cheese ravioli in a blush sauce with seasonal vegetables.

Ahi Tuna

Pan seared Sushi grade tuna steak plated over red skin mashed potato's. with seasonal vegetable.

Ask for it **Blackened**

\$18.00

Shrimp, Scallops & Haddock

Lightly floured & sautéed finished in a mildly spiced red sauce plated over brown rice or pasta. Turn up the HEAT if you dare! Or try it sautéed in a lemon, wine garlic cream sauce.

\$25.00

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.

\$19.50

Bleu Mussels

Sautéed with garlic, onions and white wine, finished with spinach, crumbled Bleu cheese, splash of cream & diced roma tomatoes over penne pasta.

17.00

One Pound Alaskan King Crab

Served with choice of pasta or potato.

\$MP

Above include dinner roll 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.

\$14.00

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.

\$13.00

Ultimate Shrimp Salad

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

\$13.00

Baby Spinach Salad

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

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

Add Shrimp or Salmon \$7.00 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

All served on freshly baked artisan roll

Grilled Salmon

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

\$13.50

French Dip

Thinly sliced Angus beef topped with Monterey Jack, served with au jus and fries. Horseradish available on request.

\$10.50

Baked Haddock

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

\$9.85

Fried Fish Sandwich

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

\$9.65

Roasted Turkey

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 char-grilled dressed with lettuce, tomato & caramelized onions. Served with fries.

Add Bleu, Jack or American cheese .70¢

\$9.25

Grilled Chicken

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

Served with fries

\$9.00

Grilled Portabella

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

\$9.00

From the Deep Fryer

Beer Battered

Haddock

Fresh, flaky, white fish filet.

\$14.00

Shrimp

Six hand dipped Shrimp

\$13.50

New England Style Bathed in Buttermilk

Coated with a seasoned flour

Clam Strips \$12.50

Scallops \$19.00

Shrimp \$13.50

New England Pirates Platter

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

\$18.00

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

Substitute salad for cole slaw \$1.25

Just for Guppies

(kids 12 and under)

Kraft Mac and Cheese \$4.95

Chicken Tenders \$4.95

Fried Haddock \$5.50

Fried Shrimp \$6.50

Burger Sliders \$7.00

Hot Dog \$4.00

Pasta \$4.50

Above guppy meals served with fries.

Fish Frowners

Chicken Penne

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

\$16.00

Chicken Francaise

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

\$17.00

A Cut Above the Rest

NY Strip Steak

12oz. center cut Angus strip steak. Served with sautéed onions and choice of potato.

\$19.50

Add sautéed mushrooms \$3.00

Roast Beef

Thin sliced served in a beef gravy, carrots and red skin mashed potatoes.

\$15.50

St. Louis BBQ Ribs

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

\$18.00

Vegetarian Delight

Jumbo ravioli

Tossed with fresh vegetables in marinara sauce

\$16.00

Stuffed Zucchini

A chic pea puree overflowing a zucchini boat served with fresh steamed vegetables in a marinara sauce over choice of pasta.

\$15.50

Above include dinner roll, cup chowder or salad