

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

Crispy Ahi

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

\$11.00

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

Chowders

Find a Bay Leaf, Kiss the Cook!

New England Clam Chowder

Creamy, with a hint of white pepper and thyme.

Cup \$3.75 Bowl \$5.50 Carry-out Quart \$9.50

Manhattan Clam Chowder

Oh so healthy, chuck full of vegetables and clams.

Cup \$3.50 Bowl \$5.00 C/o Quart \$9.00

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 kettle chip crusted or
Roasted Garlic Cream Sauce.

\$18.00

Roasted Salmon

Fresh Atlantic Salmon filet dressed
with Lemon or Cajun spice.

\$20.00

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

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

Fish Frowners

Chicken Penne

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

\$17.00

Chicken Francaise

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

\$18.00

Roast Beef

Thin sliced in mushroom gravy, carrots
and red skin mashed potatoes.

17.50

All above include dinner roll and choice of chowder or salad.

From the Deep Fryer

Beer Battered

Haddock

Fresh, flaky, white fish filet.
\$15.00

Shrimp

Six hand dipped Shrimp
\$15.00

New England Style Bathed in Buttermilk

Coated with a seasoned flour

<i>Clam Strips</i>	\$14.00
<i>Scallops</i>	\$23.00
<i>Shrimp</i>	\$15.00

New England Pirates Platter

*A bountiful catch of haddock, shrimp
and scallops dusted in seasoned flour
and fried golden brown.*
\$23.00

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

Substitute salad for cole slaw \$2.00

Just for Guppies

(kids 12 and under)

<i>Kraft Mac and Cheese</i>	\$4.95
<i>Chicken Tenders</i>	\$4.95
<i>Fried Haddock</i>	\$5.50
<i>Fried Shrimp</i>	\$6.50
<i>Pasta</i>	\$4.50

Above guppy meals served with fries.

Sea of Greens

Salmon Garden Salad Plate

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

\$18.00

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.

\$15.00

Ultimate Shrimp Salad

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

\$15.00

Salad Dressings

Italian, Balsamic Vinaigrette, Honey Dijon, Russian, Ranch, Peppercorn Parmesan, Roasted Red Pepper Vinaigrette, Catalina French. Creamy or Crumbly Bleu for \$.70

Available 11-4pm

All Hands on Deck ~Ship Sinkable Sandwiches

Grilled Salmon

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

\$17.00

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.

\$9.50