

## Sea of Greens

### **Salmon Garden Salad Plate**

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

\$18.00

### **Shrimp Garden Salad Plate**

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

\$17.00

### **Chicken Garden Salad Plate**

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

\$10.50

### **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

## **All Hands on Deck ~Ship Sinkable Sandwiches Available 11-4pm**

### **Grilled Salmon**

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

\$18.00

### **Baked Haddock**

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

\$10.50

### **Roasted Turkey**

Turkey, lettuce, tomato, mayo & Italian dressing served with fries.  
Add cheese 70¢ Bacon \$1.00 or both \$1.50

\$8.50

### **Grilled Chicken**

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

Served with fries

\$9.00

### **French Dip**

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

\$10.50

### **Fried Fish Sandwich**

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

\$10.50

### **Captain's Burger**

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

Add Bleu, Jack or American cheese .70¢

\$9.85

### **Grilled Portabella**

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

\$9.50

## *From the Deep Fryer*

### *Beer Battered*

#### *Haddock*

*Fresh, flaky, white fish filet.*

*\$16.00*

#### *Shrimp*

*Six hand dipped Shrimp*

*\$15.00*

### *New England Style Bathed in Buttermilk*

*Coated with a seasoned flour*

*Clam Strips*                      *\$15.00*

*Scallops*                         *\$MP*

*Shrimp*                            *\$15.00*

#### *New England Pirates Platter*

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

*\$27.00*

*Above served with bread, cole slaw and fries.*

*Substitute salad for cole slaw \$2.50*

## *Just for Guppies*

*(kids 12 and under)*

*Kraft Mac and Cheese*                      *\$4.95*

*Chicken Tenders*                              *\$5.50*

*Fried Haddock*                                *\$6.50*

*Fried Shrimp*                                    *\$7.50*

*Pasta*    *\$4.50*

*Above guppy meals served with fries.*

## Set The Hook

### **Baked Haddock**

Your choice kettle chip crusted or  
Roasted Garlic Cream Sauce.

\$17.00

### **Roasted Salmon**

Fresh Atlantic Salmon filet dressed  
with Lemon or Cajun spice.

\$21.00

*All above include dinner roll, vegetable, choice of baked potato or brown rice.*

### **Grilled Shrimp**

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

\$20.00

### **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.

\$29.00

### **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.

\$20.50

### **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.

\$15.00

### **Chicken Francaise**

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

\$16.00

### **Roast Beef**

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

15.50

*All above include dinner roll. Add salad or soup \$3.00*

## Get Your Feet Wet

### **Cajun Fried 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.

\$10.50

### **Crispy Ahi**

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

\$13.00

### **Spinach Artichoke Dip**

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

\$8.50

### **Steamed Clams**

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

\$13.00

Thursdays dbl Order ~ \$ 21.00

## Chowders

*Find a Bay Leaf, Kiss the Cook!*

### **New England Clam Chowder**

Creamy, with a hint of white pepper and thyme.

Cup \$3.95 Bowl \$6.50 Carry-out Quart \$10.50

### **Manhattan Clam Chowder**

Oh so healthy, chuck full of vegetables and clams.

Cup \$3.75 Bowl \$5.50 C/o Quart \$9.50

### **Corn Chowder**

Creamy, with a hint of bacon and white pepper.

Cup \$3.75 Bowl \$5.50 C/o Quart \$9.50

*Take home a quart today for you and your neighbor!*

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