

Appetizers

Baked Stuffed Clams

Minced Clams with Garlic, Herbs and Pecorino Romano Cheese
\$7.00

Baked Clams Casino Style

Whole Clams with Garlic Butter and Apple Wood Smoked Bacon
\$7.50

Baked Oysters Rockefeller

Spinach, Pernod and Parmesan Cheese
\$7.50

Crispy Fried Calamari

Served with Marinara Sauce
\$7.00

Jumbo Lump Crab Cakes

with Summer Slaw and Tartar Sauce
\$10.50

Artichoke and Spinach Dip

Blended with Imported Cheeses and served with Croustade
\$7.00

***Seared Tuna Carpaccio (served rare)**

With Soy, Ginger and Wasabi
\$8.50

Jumbo Lump Crab Meat

Served with a Trio of Sauces
\$10.00

***Freshly Shucked Oysters and Clams**

Daily Selection
\$market

Jumbo Gulf Shrimp Cocktail

Served with Cocktail Sauce
\$11.00

***The Captains Seafood Tower for Two**

Maine Lobster, Shrimp, Clams, Oysters, Lump Crab meat and Tuna Carpaccio. Served with a Trio of Sauces
\$34.00

Soups & Salads

Lobster Bisque

Lobster and Cream with a hint of Sherry
\$5.50

Manhattan Clam Chowder

Minced Clams, Potatoes and Vegetables in Tomato Broth
\$4.75

Soup of the Day

The Chefs Daily Special
\$4.00

Chopped Gourmet Salad

Assorted Greens with Vine Ripe Tomatoes and Fresh Mozzarella in Basil Vinaigrette
\$9.00

Endive and Gorgonzola Salad

With Tomatoes, Walnuts and Balsamic Vinaigrette
\$10.50

Baby Spinach Salad

With Strawberries, Candied Pecans and Champagne Vinaigrette
\$9.00

Entrees

Grilled Atlantic Salmon

With Artichokes, Shiitake Mushrooms and Sweet Basil
\$18.95

Stuffed Long Island Flounder

With Maryland Lump Crab meat and Lemon Beurre Blanc
\$24.00

Stuffed Jumbo Gulf Shrimp

With Maryland Lump Crab meat and Chive Beurre Blanc
\$28.00

Parmesan Crusted Mako

Sauteed with Sun-dried Tomato and Basil Butter
\$22.00

Grilled Atlantic Swordfish

With Citrus Butter
\$22.00

***Sesame Seared Tuna Steak**

With Soy, Ginger and Wasabi (cooked rare)
\$21.00

Broiled Seafood Platter

Scallops, Shrimp, Flounder and Baked Clam
\$24.00

Broiled Sea Scallops

With Pesto Crust and Sun-dried Tomato Butter
\$19.00

Linguini with Lobster and Shrimp

In Olive Oil with Garlic, Tomato and Basil
\$21.00

Whole Live Maine Lobster

Broiled or Steamed
\$market price

The Butchers Block:

***Black Angus Prime Rib of Beef**

Au Jus, Crispy Onions and Horseradish Sauce

\$28.00

***Prime NY Cut Sirloin**

Prime Aged Boneless Beef

\$30.00

***Black Angus Porterhouse Steak**

34 oz. Served with Buttermilk Onion Rings

\$39.00

***Grilled Filet Mignon**

Gorgonzola Cheese, Red Wine Sauce

\$30.00

Blackened Pork Tenderloin

With Five Pepper Chutney

\$19.00

Sauteed Chicken Cutlet Chardonnay

Shallots, Mushrooms and Mozzarella in a Chardonnay Sauce

\$18.00

*All steaks are cooked to your liking. Consuming raw or under cooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

Prices are subject to change without notice