

Summer Seafood Menu

Appetizers

Thai Calamari

Lightly breaded and deep-fried calamari tossed with General Tso's sweet and spicy glaze and topped with crushed peanuts and grilled pineapple.

\$9.99

Tropical Coconut Shrimp Tartlet

Locally crafted chocolate waffle tartlet filled with an avocado-mango salsa and fried coconut shrimp.

\$7.99

Fried Oyster Sliders

Three fried oysters encrusted in corn meal with chipotle aioli and shredded lettuce on slider buns.

\$12.99

Steamed Mussels

Steamed mussels with chorizo sausage, tomatoes and potatoes in a white wine garlic broth.

\$9.99

Entrées

Lobster Roll

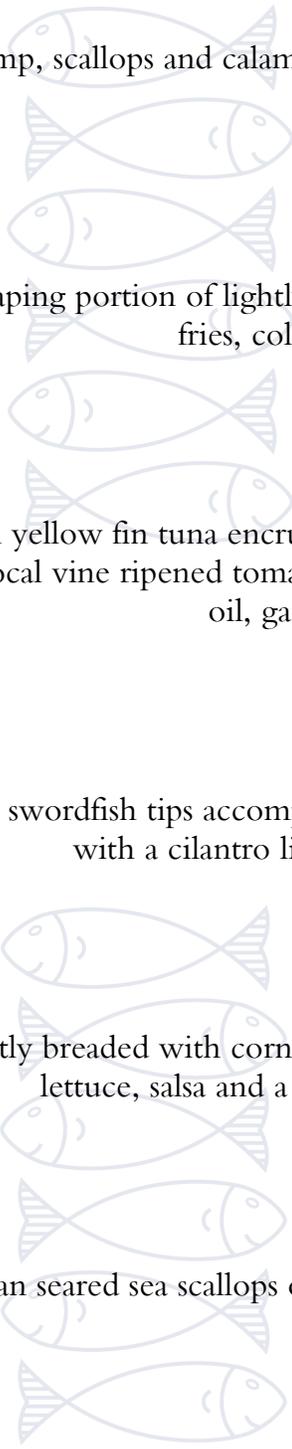
We use the tail, knuckle and claw meat, toss it with minced celery and a little mayonnaise and serve it on a hot, buttered hot dog roll with french fries and coleslaw.

\$16.99

Fisherman's Platter

An entire pound of fresh, lightly battered and deep-fried whole belly clams, scallops and haddock tenders piled high with french fries, coleslaw and our homemade remoulade sauce.

\$23.99



Seafood Fra Diavlo

Shrimp, scallops and calamari sautéed with minced celery and onions in a zesty marinara sauce served over linguini.

\$18.99

Fried Clam Platter

A heaping portion of lightly battered and deep fried whole belly clams served with french fries, coleslaw and our homemade remoulade sauce.

\$18.99

Tuna Caprese

Fresh yellow fin tuna encrusted with Italian herbs, pan-seared to medium rare and served atop local vine ripened tomatoes, buffalo mozzarella cheese and local green beans tossed with oil, garlic and locally crafted rice wine vinegar.

\$22.95

Swordfish Kabobs

Grilled swordfish tips accompanied by charred peppers, onions and cherry tomatoes, finished with a cilantro lime vinaigrette and served atop a bed of white rice.

\$19.99

Haddock Tacos (3)

Lightly breaded with corn meal and deep-fried haddock in a soft shell tortilla shells with lettuce, salsa and a chipotle aioli, served with potato frites and coleslaw.

\$16.99

Nantucket Scallop Chowder

Pan seared sea scallops over a lobster chowder with applewood smoked bacon and caramelized sweet potatoes.

\$19.99

Grilled Tuna Steak Salad

Grilled yellow fin tuna steak over mixed greens dressed with a sesame ginger vinaigrette, piled high inside a cucumber cup with chilled grilled vegetables, oven roasted tomatoes and stuffed olives.

\$22.95