



☑ TODAY'S FRESH CATCH

SELECT YOUR FISH • SELECT YOUR PREPARATION

- Atlantic Swordfish
- Yellow Fin Tuna
- Nova Scotia Halibut
- Boston Lemon Sole

- Yellow Tail Snapper
- Atlantic Flounder
- George's Bank Sea Scallops
- Atlantic Black Grouper

- Organic Peruvian Tilapia
- Idaho Salmon Trout
- Idaho Rainbow Trout
- Atlantic Mahi Mahi

- Atlantic Salmon
- Chilean Sea Bass
- P. E. I. Mussels
-

SAUTEED, BROILED OR BLACKENED/ with olive oil & fresh lemon & select two sides: medley of fresh vegetables/ whipped or scallion whipped potato/ French fries/ bowl of sticky rice/ whipped sweet potato or HONG KONG STYLE/ sherry soy, scallions, ginger, spinach & bowl of sticky rice

ICED TOWER

Chilled Maine Lobster (1/2), Jumbo Atlantic Shrimp (4), Oysters on the Half Shell (4), Clams on the Half Shell (4), Three Sauces

Serves Min of 2 Pers

ICED OYSTER & CLAM BAR

Pine Island, NY Oyster Sampler 5 Pcs
Beau Soleil, NB Top Neck Clams 1/2 dz
Sunberry Point, P.E.I. 3 Oysters & 3 Clams
Chesapeake, VA

SHRIMP & CRAB COCKTAILS

Jumbo Shrimp "Half & Half / Jumbo Lump
Jumbo Lump Crab Crab & Jumbo Shrimp

SMALL STEAMING POTS CRABS • MUSSELS

ALASKAN SNOW CRAB LEGS /
16 oz Steamed or Chilled, Drawn Butter or Two Sauces

MUSSELS / Garlic, Shallots, Cream & White Wine

MUSSELS "FRA DIABLO" / Spicy Tomato, Garlic, White Wine

SOUPS...

NEW ORLEANS SEAFOOD GUMBO, CHICKEN ANDOUILLE & STEAMED JASMINE RICE

MAINE LOBSTER BISQUE

CREAMY NEW ENGLAND CLAM & COD CHOWDER

SALADS

BABY MIXED FIELD GREENS /Cucumber, Radishes, Tomato

CAESAR /

PANO'S GREEK SALAD / Feta Wedge

CFM "CHOPPED SALAD" / Creamy Basil Ranch Dressing

"LOADED" ICEBERG WEDGE / Tomato, Applewood Smoked Bacon, Blue Cheese Dressing & Chopped Chives

APPETIZERS

CFM SMOKED FISH DIP / Chips, Cucumber & Carrot Sticks

EDAMAME / Steamed Soy Beans, Sea Salt

BBQ "BEEF BRISKET" SPRING ROLLS (3)

CEVICHE OF PRISTINE SEAFOOD / Fresh Mango & Citrus Juices, Cilantro & Jalapeno

YELLOW FIN TUNA TARTARE /Wasabi Crème Fraiche

CRISPY MAINE CALAMARI / Garlic Aioli & Marinara Sauces

CRISPY, SWEET & SPICY THAI CHILI CALAMARI

SPICY "POW POW" ROCK SHRIMP

SUPER LUMP CRAB "FRITTERS" / Homemade Chips, Spicy Remoulade

JUMBO LUMP CRAB CAKE / 1/4 Lb, Mustard Buerre Blanc

BAKED TOP NECK CLAMS (6) / Garlic, Butter, Shallots, Peppers & Onions

BAKED OYSTERS ROCKEFELLER (5)

SKILLET ROASTED OYSTERS (5) / White Wine, Garlic, Butter, Parmesan Crumbs

"SIGNATURE" COLD WATER LOBSTER TAIL (1/4 Lb) / Thin Batter, Flash Fried, Honey Mustard & Drawn Butter

ON THE SIDE... Serves One To Two

(Not for Substitution)

Homemade Hush Puppies (1/2 doz)	Whipped Sweet Potato	Baked Organic Sweet Potato (2 pcs)
Creamy Whipped Potato	Maryland Fries	Creamy Cole Slaw
Twice Baked Asiago Potatoes	Creamy Mushrooms	Steamed Jumbo Asparagus
Mixed Vegetables	Baked Idaho Potato	Garlic Parmesan Fries

TODAY'S FRESH CATCH & SALAD PLATTER

(BOTH ON SAME PLATTER)

Select a Fresh Catch w/Caesar or Mixed Field Greens Salad

ENTREE SPECIALTIES

"NEW FAVORITE" SAUTEED SUMMER FLOUNDER GRENOBLOISE / Brown Butter, Lemon Filets, Capers & Croutons, Creamy Whipped Potato, Shallots & Green Beans

"PECAN CRUSTED" SALMON TROUT FILET / Bourbon Honey Butter, Whipped Sweet Potato, Steamed Broccoli

"SKILLET" SEAFOOD NEWBURG AU GRATIN / Colossal Lump Crab, Large Fla. Shrimp, Maine Sea Scallops and Timbale of Steamed Jasmine Rice

HONG KONG "COMBO" CHILEAN SEA BASS & ATLANTIC SALMON / Steamed, Sherry Soy, Spinach, Ginger & Sticky Rice

STUFFED FLOUNDER CASEROLE / Shrimp, Crab, Scallops & Mushrooms, White Wine Sauce

BOSTON LEMON SOLE "FRANCESE" / Lemon Butter, Capers, Seasonal Vegetables

ATLANTIC SALMON PARMESAN CRUSTED / Grilled Asparagus, Crispy Basil Potato Cake

BONELESS RAINBOW TROUT SAUTEED AMANDINE / Sautéed, Brown Butter, with Thin Green Beans & Baked Sweet Potato

ATLANTIC SWORDFISH "PEPPER STEAK" / Cracked Pepper Crust, Portobello, Brandy Peppercorn & Melted Potato

MARYLAND JUMBO LUMP CRAB CAKES (2) / Scallion Whipped Potato, Thin Green Beans, Mustard Buerre Blanc

SHRIMP & SCALLOPS ALFREDO / Fettuccini Pasta, Parmesan Cream

"SIGNATURE" COLD WATER LOBSTER TAIL (6 oz) WITH FRENCH FRIES / Thin Batter, Flash Fried, Honey Mustard, Drawn Butter

WHOLE FISH

(based on today's availability)

• **HOLLAND "GENUINE WHOLE DOVER SOLE"** • Sautéed

• **TODAY'S LOCAL FISH** • Char Broiled

(E.V. Olive Oil, Lemon & Capers & Today's Fresh Seasonal Vegetables)

LOBSTER LOBSTER

LARGE MAINE LOBSTERS (2 to 4 Lbs) /Steamed & Cracked, Drawn Butter Add Maine Lobster Stuffing

"CFM FAVORITE" 1 1/2 Lb MAINE LOBSTER STUFFED /With Super Lump Crab Stuffing

LARGE "SIGNATURE" S.A. COLD WATER LOBSTER TAIL 3/4 Lb / Thin Batter, Flash Fried, Honey Mustard & Drawn Butter, Whipped Potatoes & Thin Green Beans

Above with Side of Whipped Potato & Thin Green Beans

"FRESH" MAINE LOBSTER ROLL

Butter Toasted New England Bun, Maryland Fries



BIG CRAB POT

ALASKAN "RED" KING CRAB LEGS /1 1/2 Lb with Side of Whipped Potato & Thin Green Beans

"BROILED SEAFOOD PLATTER"

Maryland Crab Cake, Jumbo Shrimp, Jumbo Sea Scallops & Atlantic Salmon Filet

with Side of Whipped Potato & Sautéed Vegetables

SURF & TURF

CENTER CUT FILET MIGNON (6 oz) & "SIGNATURE" BABY LOBSTER TAIL

with Maryland Fries

SOUTHERN FRIED SEAFOOD

with Hush Puppy, Cole Slaw, Tartar Sauce & Maryland Fries

SEAFOOD PLATTER / Crab Cake, Fresh Fish Filet, Large Shrimp & Maine Scallops

LARGE ATLANTIC SHRIMP

JUMBO ATLANTIC SHRIMP

JUMBO MAINE SEA SCALLOPS

COMBO PLATTER / Large Atlantic Shrimp & Canadian Bay Scallops

VA CHESAPEAKE OYSTERS (10 pcs)

VIRGINIA FLOUNDER FILET

STEAKS • CHICKEN • PORK CHOP

with Side of Garlic Parmesan Fries

FILET MIGNON / Center Cut, 8 oz

PRIME RIBEYE STEAK /12 oz

PRIME N.Y. STRIP STEAK /12 oz

BERKSHIRE PORTERHOUSE PORK CHOP / 12 oz

ASHLEY FARMS CHICKEN BREAST "OREGANATO" /Over 1/2 Lb