

ICED OYSTER & CLAM BAR

Island Creek, MA.....	2.50	Chesapeake, VA.....	1.25
Wellfleet, MA.....	2.50	Top Neck Clams (6).....	9.50
Hog Island, ME.....	2.50	Oysters (3) & Clams (3).....	10.50
Malpeque, PEI.....	2.50	Oyster Sampler (5).....	9.95

SHRIMP & CRAB COCKTAILS

Jumbo Shrimp Cocktail.....	13.95
Jumbo Lump Crab Cocktail.....	13.95
“Half & Half” Cocktail/chilled jumbo shrimp & jumbo lump crab.....	13.95




CHOWDER & GUMBO

Creamy New England Fresh Clam & Cod Chowder.....	5.75/ 7.75
New Orleans Seafood Gumbo, Chicken Andouille & Rice.....	5.75/ 7.75

SALADS




Caesar Salad/ crushed parmesan croutons.....	7.95
(add blue cheese 1.00)	
“Loaded Wedge” / iceberg, tomato, applewood smoked bacon, blue cheese dressing & chopped chives.....	8.50
Baby Mixed Field Greens / cucumber, radish, tomato, lemon vinaigrette.....	6.95
City Fish Market Chopped Salad/ creamy basil dressing.....	8.50
Greek Salad / feta wedge.....	8.95

APPETIZERS

 Super Lump Crab Fritters / spicy remoulade, homemade crab chips.....	9.50
Crispy, Sweet & Spicy Thai Chili “Calamari”.....	9.95
 Ceviche of Pristine Seafood/ fresh mango & citrus juices, cilantro & jalapeno.....	11.75
Blue Hill Bay Mussels/ garlic, shallots & white wine.....	10.50
Baked Top Neck Clams (6)/ garlic, butter, shallots, peppers & onions.....	10.50
Yellow Fin Tuna Tartare/ wasabi crème fraiche & wonton chips.....	12.50
Jumbo Lump Crab Cake / ¼ lb, lemon mustard butter sauce.....	13.95
 Skillet Roasted Oysters (5) / white wine, garlic butter, parmesan crumbs.....	12.95
“Signature” Baby Lobster Tail (4 oz) / thinly crisped, flash fried, honey mustard & drawn butter.....	15.50

SANDWICHES

FRESH MAINE LOBSTER ROLL

buttery toasted New England bun with Maryland fries.....	18.50
 Salmon B.L.T. / caper mayonnaise & frie.....	15.50
Mahi Mahi “Reuben” / creamy cole slaw, swiss cheese & remoulade on marble rye.....	13.95
Broiled or Fried Grouper / bibb lettuce, tomato, dijon mayo & capers on toasted brioche.....	15.50
Jumbo Lump Crab Cake / on toasted bun with bibb lettuce, tomato & tartar sauce.....	14.95
 Chicken Breast Salad Club/ avocado, lettuce, tomato, red onion, blue cheese mayo on sunflower wheat.....	13.95
 Hamburger Ground Fresh Daily ½ lb / lettuce, tomato, onion on toasted egg bun.....	11.00
All Sandwiches Are Served With Homemade Crab Chips & Cole Slaw	

TODAY'S FRESH CATCH

SELECT YOUR FISH & PREPARATION

Sautéed, Broiled or Blackened: with olive oil & lemon and select two of the following sides: today's vegetables / whipped or scallion whipped potato / whipped sweet potato / bowl of sticky rice
(Substitute For Baked Asiago Potatoes \$2.00)




Hong Kong Style / sherry soy, scallions, ginger, spinach & sticky rice

<input checked="" type="checkbox"/> Atlantic Mahi Mahi.....	19.50	<input checked="" type="checkbox"/> Boston Lemon Sole.....	22.50
<input checked="" type="checkbox"/> Organic Peruvian Tilapia.....	19.95	<input checked="" type="checkbox"/> Atlantic Swordfish.....	23.50
<input checked="" type="checkbox"/> George's Bank Sea Scallops.....	22.50	<input checked="" type="checkbox"/> Yellow Fin Tuna.....	24.95
<input checked="" type="checkbox"/> Atlantic Salmon.....	22.95	<input checked="" type="checkbox"/> Atlantic Flounder.....	22.95
<input checked="" type="checkbox"/> Nova Scotia Halibut.....	24.95	<input checked="" type="checkbox"/> Yellow Tail Snapper.....	22.95
<input checked="" type="checkbox"/> Atlantic Black Grouper.....	24.95	<input checked="" type="checkbox"/> Idaho Salmon Trout.....	19.95
<input checked="" type="checkbox"/> Rainbow Trout.....	19.95	<input checked="" type="checkbox"/> Chilean Sea Bass.....	28.95






TODAY'S FRESH CATCH & SALAD PLATTER (BOTH ON SAME PLATTER)

select a fresh catch w/cesar or mixed greens salad
(all other salads \$2.00 supp.)

LUNCH SPECIALTIES

 Chicken Paillard/ sautéed, thinly pounded chicken breast, endive, asparagus, tomatoes, chicken jus.....	16.00
“Hong Kong Combo” Chilean Sea Bass & Atlantic Salmon/ steamed, sherry, soy, ginger, scallions, spinach, sticky rice.....	24.50
Lemon Sole “Francese” / sauteed, lemon butter, capers, today's seasonal vegetables & creamy whipped potato.....	18.95
Broiled Atlantic Salmon / parmesan crusted, crispy basil potato cake, tomato shallot sauce & green tip beans.....	15.95
 Shrimp & Scallops Alfredo / George's Bank sea scallops & Atlantic shrimp, fettucini pasta, parmesan cream (marinara sauce available).....	16.95
 Fried Jumbo Atlantic Shrimp.....	16.95

ENTREE SALADS

 Florida Shrimp Louie/ shredded lettuce, tomato, pink brandy dressing, deviled egg.....	12.95
 Sliced Smoked Salmon Platter/ chopped egg and onion, capers, cream cheese, toast points, mixed greens	13.50
 Tuna Nicoise / mixed greens, fingerling potato, green beans, tomatoes, deviled egg, Kalamata olive, dijon vinaigrette.....	14.50
 Jumbo Lump Crab / lettuce, tomato salad, vinaigrette, sliced egg.....	14.50
 Chicken Breast Cobb Salad / Pointe Reyes blue cheese & white balsamic vinaigrette.....	14.75
Steak & Wedge/ sliced tenderloin, crispy jumbo onion ring & iceberg wedge.....	17.95
 Blackened Salmon / spinach, sweet & spicy pecans, marinated mushrooms & tomato vinaigrette.....	15.50

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