

HOUSE SPECIALTIES

SERVED WITH SOUP OR SALAD

STUFFED SHRIMP OR SOLE - \$20.99

WITH CHOICE OF LOBSTER, CRAB OR SPINACH & FETA

SHRIMP - \$20.99

Francaise, Scampi, Fra Diavolo. Coconut or Parmigiana

SHRIMP AND LOBSTER TAIL FRANCAISE - \$26.99

TWIN COLD WATER SOUTH AFRICAN LOBSTER TAILS - \$45.99

SOLE FRANCAISE - \$20.99

ZUPPA DI PESCE - \$27.99

Shrimp, Scallops, Mussels, Clams, Fish and Calamari

Served over Linguine

SURF & TURF - \$44.99

South African Lobster Tail paired with Filet Mignon

PENNE ALA VODKA - \$14.99

With Shrimp and Scallops - \$21.99

PENNE PRIMAVERA - \$14.99

With Fresh Garden Vegetables

With Shrimp and Scallops - \$21.99

CLAM SAUCE - \$18.99

Red or White over Linguine

FRIED CALAMARI - \$18.99

Over Linguine

NEPTUNE PLATTER - \$27.99

Shrimp, Scallops, Crab Legs, Clams, Mussels

& Calamari steamed in White Wine

LAND LOVER'S

CHICKEN BREAST GRILLED, BLACKENED OR FRIED \$15.99

CHICKEN MARSALA, FRANCAISE, PICATTA OR PARMIGIANA \$16.99

GRILLED SIRLOIN STEAK WITH FRIZZLED ONIONS \$23.99

FILET MIGNON \$27.99

ENTREES

ALL ENTREES ARE SERVED WITH SOUP OR HOUSE SALAD

POTATO, RICE OR FRENCH FRIES AND VEGETABLES

FRIED OR BROILED

LEMON SOLE	\$19.99	SALMON	\$19.99
FLOUNDER	\$19.99	SWORDFISH	\$20.99
SHRIMP	\$20.99	CRAB CAKES	\$19.99
HADDOCK	\$19.99	FISH CAKES	\$12.99
SCROD	\$19.99	COMBO	\$20.99
SEA SCALLOPS	\$21.99	(Sole, Shrimp & Scallops)	
TILALPIA	\$17.99	FRIED CLAMS	\$13.99
TROUT	\$17.99	WILD SALMON	\$22.99

OUR FAMOUS FISH & CHIPS

(Served with House Salad or Soup)

BATTERED OR BREADED

\$18.99

FRESH FROM THE GRILL

House Seasoned

Or Try it Teriyaki Style or Blackened

TUNA	\$21.99
SWORDFISH	\$20.99
SALMON	\$19.99
HALIBUT	\$21.99
SCALLOPS	\$20.99
SHRIMP	\$20.99
WILD SALMON	\$22.99

FROM THE STEAMER

COLOSSAL ALASKAN KING CRAB LEGS – MARKET PRICE

JUMBO SNOW CRAB CLUSTERS - \$19.99

WHOLE MAINE LOBSTER – MARKET PRICE

We are proud to serve the highest quality and freshest seafood in the area.

If you have any dietary needs, please let us know about them -

The Seafood Gourmet will do our best to accommodate your specific needs.

Items served with pasta do not include potato or vegetables.

Plate Sharing Charge \$2.95

APPETIZERS

ZUPPA DI MUSSELS	\$7.99	CLAMS CASINO OR	
ZUPPA DI CLAMS		OREGANATA	\$6.50
HOT ANTIPASTA FOR 2	\$13.99	BUFFALO POPCORN SHRIMP	\$8.49
<i>Stuffed Mushrooms</i>		BAKED STUFFED CLAM	\$6.50
<i>Stuffed Clams, Fried Calamari</i>		JUMBO SHRIMP COCKTAIL	\$10.99
<i>Scallops wrapped in bacon,</i>		MUSSELS MARINARA	\$7.99
<i>and Stuffed Shrimp</i>		MINI CRAB CAKES	\$6.50
MOZZARELLA STICKS	\$6.99	STEAMED CLAMS	\$9.99
MUSHROOM STUFFED		COLOSSAL CRAB COCKTAIL	\$11.99
WITH CRABMEAT	\$7.99	FRESH MOZZARELLA WITH TOMATO	
FRIED CALAMARI	\$8.99	ROASTED PEPPERS AND	
SEA SCALLOPS		GRILLED SHRIMP	\$9.99
WRAPPED IN BACON	\$9.99	COLD MIXED SEAFOOD PLATTER	
CAJUN TUNA BITES	\$9.99	(SHRIMP, CALAMARI & CONCH)	\$11.99

RAW BAR

ALL SERVED WITH COCKTAIL SAUCE AND LEMONS

CONNECTICUT LITTLE NECKS OR TOP NECKS

½ DOZEN ON THE HALF SHELL

\$5.99

OYSTER SAMPLER

\$9.99

SOUPS

CUP - \$2.95 BOWL - \$3.95

NEW ENGLAND CLAM CHOWDER

MANHATTAN CLAM CHOWDER

LOBSTER BISQUE

SOUP DU JOUR

SALADS

HOUSE SALAD	\$4.99
DINNER CAESAR SALAD	\$4.99
WITH GRILLED SHRIMP	\$15.99
WITH GRILLED CHICKEN	\$13.99
CAESAR SIDE SALAD	\$2.99

DRINKS

FOUNTAIN DRINK

\$1.95

PITCHER OF SODA

\$4.95

ICED TEA

\$1.95

BOTTLED WATER

\$1.50

COFFEE

\$2.50

TEA

\$1.99

CAPPUCCINO

\$3.99

ESPRESSO

\$2.99

IMPORTED BOTTLED WATER

SMALL - \$2.75

LARGE - \$3.95

ASSORTED BOTTLED SNAPPLE OR BOYLANS

\$1.75

Ask about our Traditional and
Specialty Desserts

All of our Foods are available for Take-Out

Let the Seafood Gourmet cater your next affair!

Whether an intimate gathering of friends
Or a grand party or celebration
We will bring the party to you!
Inquire with Management

Gift Certificates Always Available