



STARTERS

Zuppa di Mussels 11
Red or White

Zuppa di Clams 14
Red or White

★ **Hot Antipasto for 2** 17
Stuffed mushrooms, stuffed clams, fried calamari, scallops wrapped in bacon & stuffed Shrimp

Mushrooms Stuffed 10
with crabmeat

Fried Calamari 10

Scallops in Bacon 13

Cajun Tuna Bites 13

Lobster Grilled Cheese 16

Grilled Octopus 12
Served over arugula salad

Steamed Clams 14

Baked Clams 8
| Casino | Oreganata |
| Stuffed |

Colossal Crab Cocktail 15

Buffalo Shrimp or Calamari 10

Jumbo Shrimp Cocktail 14

Fried or Coconut Shrimp 8

RAW BAR

All Served with
Cocktail Sauce and Lemon

Connecticut Littlenecks or Top Necks

Six on the half shell 8
Twelve on the half shell 12

Oysters

Six on the half shell 14
Twelve on the half shell 26

Martha's vineyard
or Blue Point

Mini Crab Cakes 10

★ **Cold Mixed Seafood Platter** 14

Shrimp, calamari, conch, octopus

SALADS

House Salad 6

Caesar Salad 6
with Grilled Chicken 15
with Grilled Shrimp 18

Spinach Salad 6

SOUPS

Cup 3 | Bowl 5

Manhattan Clam

New England Clam

Lobster Bisque

Soup Du Jour

FRESH CATCH

FRIED | BROILED | GRILLED | SEARED

All entrees are served with Soup or Salad, Potato, Rice or French Fries and Vegetables.
Sautéed Spinach may be substituted for \$2 extra. Sweet potato fries or onion rings may be substituted for \$1 extra. Any substitutions may incur additional charges

Lemon Sole 24

Flounder 24

Shrimp 25

Haddock 24

Scrod 24

Sea Scallops 27

Tilapia 21

Trout 20

Tuna 26

Halibut 26

Salmon 23

Swordfish 26

Crab Cakes 23

Fish Cakes 15

Combo 26

(Shrimp, Scallops, Fillet)

Fried Clams Strips 16

Whole Clams 24

Wild Salmon 27

Whole Bronzini MKP

Red Snapper MKP

CHEF SPECIALTIES

Sesame Crusted Chilean Sea Bass 28
with a sweet thai chili sauce

Wild Salmon Stuffed with Lobster 27
served with roasted potatoes and vegetables

Pepper Ahi Tuna 26
served with seaweed salad

Panko Parmesan Halibut 26
served over sautéed fresh spinach

Herb Seared Bronzini Fillet 27
served over sautéed fresh spinach

FROM THE STEAMER

Colossal Alaskan King Crab Legs MKP

Jumbo Snow Crab Clusters 28

Whole Maine Lobster MKP

HOUSE FAVORITES

All Served with
Cocktail Sauce & Lemon

Stuffed Shrimp or Sole 27
with your choice of lobster, crab or spinach

Shrimp 26
Francaise, scampi, Fra Diavolo, coconut or parmigiana

Shrimp & Lobster Tail Francaise 32

Twin Cold Water South African Lobster Tails 52

Sole Francaise 25

Zuppe De Pesce Served over linguine 32
Shrimp, scallops, mussels, clams, fish and calamari

Surf & Turf 50
South African lobster tail paired with NY strip

Penne ala Vodka 16
Add shrimp and scallops 26

Penne Primavera 16
with fresh garden vegetables
Add shrimp and scallops 26

Clam Sauce 21
Red or White
Served over linguine

Fried Calamari 21
Served over linguine

Neptune Platter 35
Shrimp, scallops, crab legs, clams, mussels and calamari steamed in white wine

LAND LOVERS

Chicken Breast 18
Grilled, Blackened or Fried

Chicken 19
Marsala, Francaise, Picatta or Parmigiana

NY Strip 27

OUR FAMOUS fish & chips

Served with
Soup or Salad

Battered or Breaded 21

DRINKS

Fountain Drink 2

Pitcher of Soda 5

Iced Tea 2

Bottle Water 1.5

Coffee 3

Tea 2

Cappuccino 4.5

Espresso 3.5

Imported Bottle Water

Small 3 | Large 4

Assorted Bottle Snapple 2

Assorted Bottle Boylans 2

Ask about our
traditional and specialty

DESSERTS

An 18% gratuity will be added to any table with 5 or more guests
Plate Sharing Charge \$4 | Prices subject to change without notice