

# SEAFOOD GOURMET LUNCH MENU

## APPETIZERS

|                                    |    |
|------------------------------------|----|
| Zuppe Di Mussels (Red or White)    | 13 |
| Zuppe Di Clams (Red or White)      | 16 |
| Mussels Marinara                   | 13 |
| Steamed Clams                      | 16 |
| Fried or Coconut Shrimp            | 9  |
| Mini Crab Cakes                    | 11 |
| Tuna Bites                         | 15 |
| Clams – Casino, Oreganata or Baked | 9  |
| Fried Calamari                     | 13 |
| Mozzarella Sticks                  | 7  |
| Scallops Wrapped in Bacon          | 15 |
| Mushrooms with Crabmeat            | 12 |
| Colossal Crab Cocktail             | 20 |
| Buffalo Shrimp or Calamari         | 13 |
| Lobster Grilled Cheese             | 20 |
| Jumbo Shrimp Cocktail              | 17 |
| Grilled Octopus over Arugula       | 16 |

## SALADS

Served over chilled greens served with balsamic or caesar dressing  
Blue cheese dressing - \$1 extra

|                     |    |
|---------------------|----|
| Caesar Salad        | 7  |
| w/ grilled chicken  | 11 |
| w/ grilled shrimp   | 14 |
| House Salad         | 7  |
| Shrimp Salad        | 13 |
| Tuna Salad          | 13 |
| Seafood Salad       | 9  |
| Lobster Salad       | 28 |
| Mixed Seafood Salad | 16 |
| Side Salad          | 3  |
| Spinach Salad       | 9  |

## FRIED OR BROILED

|                               |    |
|-------------------------------|----|
| Flounder                      | 15 |
| Lemon Sole                    | 15 |
| Shrimp                        | 14 |
| Haddock                       | 15 |
| Sea Scallops                  | 18 |
| Clam Strips                   | 11 |
| Whole Clams                   | 16 |
| Calamari                      | 13 |
| Crab Cake (1) 14 (2)          | 22 |
| Oysters                       | 17 |
| Fish Cakes (2)                | 10 |
| Coconut Shrimp                | 14 |
| Buffalo Shrimp                | 14 |
| Combo Shrimp, Scallops, Filet | 17 |

**All broiled, fried or grilled entrees include a choice of french fries, rice or roasted potatoes and vegetables**

## BROILED OR GRILLED

Sauteed spinach - \$2 extra  
Sweet potato fries or onion rings – \$1 extra

|                         |    |
|-------------------------|----|
| Swordfish Steak         | 17 |
| Salmon Fillet           | 15 |
| Sea Scallops            | 18 |
| Shrimp                  | 14 |
| Chilean Sea Bass        | 24 |
| Tuna Steak              | 18 |
| Wild Salmon             | 19 |
| Halibut                 | 19 |
| S. African Lobster Tail | 25 |
| Sole Stuffed w/ Lobster | 21 |
| Sole Stuffed w/ Crab    | 19 |
| Sole St w/ Florentine   | 18 |

**ANY SUBSTITUTIONS MAY INCUR ADDITIONAL CHARGES. PLATE SHARING CHARGE \$4. AN 18% GRATUITY WILL BE ADDED TO ALL PARTIES OF 5 OR MORE GUESTS. PRICES SUBJECT TO CHANGE WITHOUT NOTICE. A 3.5% SURCHARGE WILL BE IMPOSED ON ALL CREDIT CARDS.**

## HOT AND COLD SANDWICHES

|  |       |
|--|-------|
| Fish Fillet  | 10    |
| Fish Fillet with cheese  | 10.50 |
| Scallops   | 13    |
| Fish Cake  | 5.50  |
| Tuna Salad   | 9.50  |
| Seafood Salad  | 8     |
| Buffalo Shrimp   | 10    |
| Crab Cake  | 12    |
| Fried Shrimp   | 10    |
| Shrimp Salad   | 10    |
| Shrimp Parmigiana  | 12    |
| Salmon Burger  | 11    |
| Grilled salmon with spinach and<br>roasted peppers   | 11    |
| Lobster Salad  | 28    |
| ½ Sandwich* and cup of soup  | 11    |
| Scallop or shrimp parm and soup  | 13    |
| ½ Lobster salad sand and soup  | 19    |
| Choice of club roll, wheat, rye or wrap.<br>Served with potato chips and pickle.<br>French Fries \$1.75 extra<br>(Crab Cake, Fish Cake, Salmon Cake and<br>Wrap Special not available as ½ sandwich) |       |

## FISH AND CHIPS

|                     |    |
|---------------------|----|
| Battered or Breaded | 15 |
|---------------------|----|

## CHOWDERS

|   |          |
|---|----------|
| New England * Manhattan<br>Soup Du Jour |          |
| Cup – 4                                 | Bowl – 5 |
| Lobster Bisque                          |          |
| Cup – 5                                 | Bowl -6  |

## RAW BAR

|                                     |            |
|-------------------------------------|------------|
| Connecticut Little Necks on ½ Shell |            |
| ½ Dozen – 9                         | Dozen – 16 |
| Oyster Sampler                      |            |
| ½ Dozen – 15                        | Dozen – 28 |

## ENTREES

|  |    |
|--|----|
| Linguine with Red or White<br>Clam Sauce             | 16 |
| Penne and Vodka Sauce w/<br>Shrimp and Scallops      | 17 |
| Lobster & Shrimp Francaise<br>over Linguine          | 27 |
| Stuffed Shrimp<br>Crab or Lobster                    | 17 |
| Shrimp (Scampi, Francaise,<br>or Parmigiana)Linguine | 17 |
| Fried Calamari over<br>Linguine                      | 15 |
| Sole Francaise over<br>Linguine                      | 16 |
| Zuppe De Pesce over<br>Linguine                      | 29 |

## SIDE ORDERS

|                    |      |
|--------------------|------|
| Cole Slaw          | 2.50 |
| French Fries       | 4.50 |
| Onion Rings        | 4.50 |
| Garlic Bread       | 6    |
| Steamed Vegetables | 4.50 |
| Rice Pilaf         | 4.50 |
| Roasted Potatoes   | 4.50 |
| Sweet Potato Fries | 4.50 |
| Sauteed Spinach    | 6.50 |
| Linguine           | 4.50 |

## LANDLUBBER'S CHOICE

|                         |      |
|-------------------------|------|
| Fried or Grilled        |      |
| Chicken Cutlet Sandwich | 8.50 |
| Chicken Parmigiana Sand | 10   |
| Chicken Cutlet Entrée   | 14   |

## DRINKS

|                                |      |
|--------------------------------|------|
| Fountain Drink/Iced Tea        | 2    |
| Espresso Single 3.50 Double    | 5.50 |
| Snapple                        | 2.50 |
| Coffee or Tea                  | 3    |
| Imported Bottled Water S/3 L/5 |      |
| Cappuccino                     | 4.50 |

