

LUNCH specials

Wednesday January 13th, 2021



TODAY'S SOUPS 6.75

CREAMY SEAFOOD CHOWDER | CREAM OF CRAB

RAW OYSTERS & CLAMS

	each	half doz	dozen
SEWANSECOTT (VA)	2.50	13.95	26.95
BLACKBERRY (VA)	2.50	13.95	26.95
MIDDLE NECK CLAMS (VA)	1.50	6.95	12.95

STEAMED & CHILLED 16/20 GULF SHRIMP

served in the shell with Old Bay and cocktail sauce

1/2 lb.—12.95 | 1 lb.—24.95

CHILLED 1/2 MAINE LOBSTER AND (2) U-10 GULF SHRIMP 21.95

JUMBO U-10 GULF SHRIMP
2.75/each | 16.95/half doz | 31.95/dozen

COLD SEAFOOD TOWER

serves 2-4 people—34.95

Chef's choice raw oysters, raw middle neck clams (3), 16/20 Gulf Shrimp (6), steamed and chilled, 4 oz. chilled Maine Lobster tail, seaweed salad, cocktail sauce, mustard sauce & choice of one sushi roll

POT O' MUSSELS

Fresh steamed Bouchot Mussels from the cold, pristine waters of Prince Edward Island, Canada.

14.95 add Frites 2.00

Spicy Diablo | Garlic Wine

APPETIZERS

HANDCRAFTED PIZZA

crab meat, asparagus, Monterey Jack cheese, dusting of old bay 12.95

OYSTERS ROCKEFELLER, with a touch of Sambuca and served with a lemon wedge (6) 14.95 (12) 28.95

SPINACH DIP w/artichokes, spinach, sour cream, salsa & tortilla chips 9.95

BAKED OYSTERS wild mushrooms, bacon, rosemary, & Gouda (6) 14.95 (12) 28.95

DAILY FRESH FISH

Available as a PLATTER with your choice of two sides, top any SALAD or available as a SANDWICH with one side.

SCOTTISH SALMON 15.95 | BOSTON SWORDFISH 15.95 | ALASKAN COD 13.95
ATLANTIC FLUKE FLOUNDER 15.95 YELLOWFIN TUNA 18.95
FLORIDA MAHI 16.95

PICK YOUR PREPARATION

GRILLED | BLACKENED | BROILED | PECAN CRUST
CASHEW CRUST | PARMESAN CRUST | CARAMELIZED

CHOOSE YOUR SAUCE

HAWAIIAN BBQ | BLACK BEAN SALSA | HONEY DIJON | LOBSTER SAUCE
FRUIT SALSA | MUSTARD SAUCE | TARTAR SAUCE | COCKTAIL SAUCE

ENTRÉE SPECIALS

COLD SMOKED WHISKEY LOX SANDWICH, on wheat toast, spring mix, avocado, & horsey sauce with choice of 1 side 13.95

SOUTHWESTERN BLACKENED GRILLED CHICKEN WRAP, whole wheat wrap w/rice & beans, avocado, ranch, 1 side 12.95

SUSHI ROLL & SALAD, choice of a sushi roll & a soup or salad 17.95

FISH AND CHIPS, served with salted fries & coleslaw 15.95

PIZZA & SALAD, crab meat, asparagus, Monterey Jack cheese, dusting of old bay & choice of a salad 17.95

FLASH FRIED SHRIMP OR OYSTER PO BOY, served on a Nicky roll w/ remoulade sauce & choice of 1 side 14.95

TUNA CHEESESTEAK, served w/ lettuce, tomato, sautéed onions, mushrooms, mayo & a choice 1 side 18.95

BLACKENED SHRIMP WRAP, served on a whole wheat tortilla w/ shaved cabbage, carrots, edamame, toasted peanuts, Thai chili aioli & a choice of 1 side 14.95

PAN SEARED BLACKENED GROUPEL BLT, served on white bread w/ lettuce, tomato and bacon w/ creole mayo & fries 19.95

CRISPY FLOUNDER SANDWICH, cornmeal crusted, served on a toasted sub roll w/ a corn & cabbage slaw, creole mayo & a choice of 1 side 14.95

ADDITIONAL HOMEMADE SIDES

SAUTEED SPINACH | STEWED TOMATOES

ASPARAGUS | FRUIT CUP | BROCCOLI

HERB PASTA SALAD

SAUTEED SPINACH | STEWED TOMATOES

ASPARAGUS | BROCCOLI | FRUIT CUP

HOMEMADE DESSERTS

PEANUT BUTTER PIE | APPLE COBBLER

DOUBLE CHOCOLATE CAKE A LA MODE

KEY LIME PIE | ESPRESSO BROWNIE CHEESECAKE

CHILDREN'S MENU (UNDER 12)

PASTA & MEATBALL 6.95 | CHICKEN TENDERS 6.95

FISH FINGERS 6.95 | KIDS TUNA 9.95 | HOT DOG 5.95

KIDS SHRIMP 7.95 | KIDS CRAB CAKE 14.95

KID PASTA (PENNE OR LINGUINI) 5.50

FROSTY DRAFTS 6.00

SAM ADAMS WINTER LAGER (5.6%)

Spiced with cinnamon, ginger, and orange peel for a deep flavor and malty finish

STELLA ARTOIS (4.2%)

Classic Belgian Lager, dry crisp finish

SIERRA NEVADA PALE ALE (5.6%)

A deep amber color w/ an exceptionally full-bodied, complex character

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially with individuals with certain medical conditions.