

# DINNER

N 40°20' W 73°14'

## APPETIZERS

<b>Baked Stuffed Clams</b> minced clams, bacon, garlic, parmesan	14/14.42
<b>Fried Calamari</b> cherry peppers, marinara	17/17.51
<b>Jumbo Lump Crab Cakes</b> corn relish, tartar sauce	24/24.72
<b>Shrimp &amp; Crab Wontons</b> thai chili sauce	17/17.51
<b>Oysters Rockefeller</b> spinach, pernod, cheese	17/17.51
<b>*Seared Tuna Carpaccio</b> <sup>GF</sup> avocado, seaweed salad, tamari, wasabi	17/17.51
<b>Jumbo Shrimp Cocktail</b> <sup>GF</sup> horseradish cocktail sauce	21/21.63
<b>Burrata with Tricolor Tomatoes</b> arugula, crispy prosciutto, basil pesto	15/15.45
<b>Stone Baked Salad Pizzette</b> <sup>GF</sup> mixed greens, roasted tomato, goat cheese, truffle oil, cauliflower crust	14/14.42
<b>PEI Mussels</b> toasted breadcrumbs, white wine, garlic and herbs	15/15.45
<b>*Grilled Baby Lamb Chops</b> apricot chutney, crostini	22/22.66
<b>*Clams &amp; Oysters on the Half Shell</b>	MP

**\*Captain's Seafood Tower for Two** <sup>GF</sup> 63/64.89  
chilled lobster, jumbo shrimp, clams and oysters,  
seared tuna carpaccio, trio of sauces

## BUTCHERS BLOCK

Entrées served with chef selections of potato and vegetable, no substitutions please.

<b>*Filet Mignon</b> 10oz. crispy onions, gorgonzola, merlot sauce	49/50.47
add a 7oz. lobster tail with drawn butter +29/29.87	
<b>Surf &amp; Turf</b> braised short ribs and sautéed sea scallops with spinach, mashed potatoes, lemon butter	44/45.32
<b>*USDA Prime 14oz. NY Cut Sirloin</b> buttermilk onion rings, herb butter	54/55.62
<b>*Black Angus Roast Prime Rib</b> crispy onions, au jus, horseradish sauce (available Thursday through Sunday)	53/54.59
<b>Roast Free Range Chicken Breast</b> <sup>GF</sup> mushrooms, truffle butter, mashed potatoes	28/28.84
<b>*Black Angus Burger</b> cheddar, bacon, crispy onions, fries	22/22.66

## SIDES

<b>Sautéed Asparagus</b> <sup>GF</sup>	8/8.24
<b>Mashed Potatoes</b> <sup>GF</sup>	6/6.18
<b>Sautéed Broccoli</b> <sup>GF</sup>	6/6.18
<b>French Fries</b>	7/7.21

## SALADS

<b>Maine Lobster Salad</b> <sup>GF</sup> mixed greens, tomato, hard boiled egg	45/46.35
<b>Caesar Salad</b> romaine, caesar dressing, garlic croutons, parmesan crisp	12/12.36
<b>Mixed Greens Garden Salad</b> <sup>GF</sup> creamy garlic dressing	11/11.33
<b>Belgian Endive Gorgonzola Salad</b> <sup>GF</sup> walnuts, pears, balsamic vinaigrette	14/14.42
<b>Captain's Chopped Salad</b> <sup>GF</sup> iceberg lettuce, bacon, tomatoes, gorgonzola, vinaigrette	14/14.42

### Add Grilled or Blackened:

scallops, salmon, or jumbo shrimp +14/14.42  
chicken +8/8.24

## SOUPS

<b>Lobster Bisque</b> sherry, lobster	13/13.39
<b>Seasonal Clam Chowder</b>	10/10.30
<b>French Onion Soup Au Gratin</b> gruyere, swiss, mozzarella, crispy onions	13/13.39

## OCEANS & BAYS

Entrées served with chef selections of potato and vegetable, no substitutions please.

<b>Cedar Planked Salmon</b> <sup>GF</sup> dijon mustard glaze, dill sauce	34/35.02
<b>Sautéed LI Flounder</b> bacon crumble, lemon, brown butter	35/36.05
<b>Broiled Seafood Platter</b> scallops, shrimp, flounder, baked clams	35/36.05
<b>Linguini with Lobster &amp; Shrimp</b> olive oil, garlic, tomato, basil	38/39.14
<b>Horseradish Crusted Grouper</b> chive butter, crispy leeks, mashed potatoes	34/35.02
<b>Grilled Swordfish</b> roasted peppers, garlic, olive oil, pine nuts, balsamic	38/39.14
<b>Jumbo Shrimp Oreganata</b> seasoned breadcrumbs, fresh mozzarella, garlic butter, cherry tomatoes	38/39.14
<b>Pan-Seared Sea Scallops</b> <sup>GF</sup> brown butter, lemon, parsley	40/41.20
<b>*Seared Tuna</b> <sup>GF</sup> shiitake mushrooms, wilted spinach, tamari & wasabi, yellow rice	38/37.08
<b>Fresh Maine Lobster</b> steamed or broiled	MP
Ask your server about our Fresh Lobster Sizes Stuffed with Maryland Lump Crabmeat + 20/20.60	

GF indicates gluten-free. Please ask your server for gluten-free available options. Menu pricing shows cash price first and credit card price second.

Itemized receipt will show cash price with credit card total on bottom. Menu subject to change. No substitutions please. 20% gratuity will be added to parties of 6 or more guests. Before placing your order, please inform your server if a person in your party has a food allergy. \*Consuming raw or undercooked meats, fish, shellfish or fresh eggs may increase your risk of food-borne illnesses especially if you have certain medical conditions.