

DINNER

N 40°20' W 73°14'

APPETIZERS

Baked Stuffed Clams minced clams, bacon, garlic, parmesan	15/15.45
Fried Calamari cherry peppers, marinara	18/18.54
Jumbo Lump Crab Cakes corn relish, tartar sauce	24/24.72
Shrimp & Crab Wontons thai chili sauce	17/17.51
Oysters Rockefeller spinach, pernod, cheese	18/18.54
*Seared Tuna Carpaccio ^{GF} avocado, seaweed salad, tamari, wasabi	17/17.51
Jumbo Shrimp Cocktail ^{GF} horseradish cocktail sauce	21/21.63
Burrata with Tricolor Tomatoes arugula, crispy prosciutto, basil pesto	15/15.45
Stone Baked Salad Pizzette ^{GF} mixed greens, roasted tomato, goat cheese, truffle oil, cauliflower crust	15/15.45
PEI Mussels toasted breadcrumbs, white wine, garlic and herbs	15/15.45
*Grilled Baby Lamb Chops apricot chutney, crostini	24/24.72
*Clams & Oysters on the Half Shell	MP

***Captain's Seafood Tower for Two** ^{GF} 63/64.89
chilled 1 lb lobster, 4 jumbo shrimp, 4 clams,
4 oysters, seared tuna carpaccio, trio of sauces

BUTCHERS BLOCK

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

*Filet Mignon 10oz. crispy onions, gorgonzola, merlot sauce	52/53.56
add a 7oz. lobster tail with drawn butter +29/29.87	
Surf & Turf braised short ribs and sautéed sea scallops with spinach, mashed potatoes, lemon butter	44/45.32
*USDA Prime 14oz. NY Cut Sirloin buttermilk onion rings, herb butter	58/59.74
*Black Angus Roast Prime Rib crispy onions, au jus, horseradish sauce (available Friday through Sunday)	63/64.89
Roast Free Range Chicken Breast ^{GF} mushrooms, truffle butter, mashed potatoes	28/28.84
*Black Angus Burger cheddar, bacon, crispy onions, fries	22/22.66

SIDES

Sautéed Asparagus ^{GF}	8/8.24
Mashed Potatoes ^{GF}	6/6.18
Sautéed Broccoli ^{GF}	6/6.18
French Fries	7/7.21

SALADS

Maine Lobster Salad ^{GF} mixed greens, tomato, hard boiled egg	45/46.35
Caesar Salad romaine, caesar dressing, garlic croutons, parmesan crisp	12/12.36
Mixed Greens Garden Salad ^{GF} creamy garlic dressing	11/11.33
Belgian Endive Gorgonzola Salad ^{GF} walnuts, pears, balsamic vinaigrette	14/14.42
Captain's Chopped Salad ^{GF} iceberg lettuce, bacon, tomatoes, gorgonzola, vinaigrette	15/15.45

Add Grilled or Blackened:

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

SOUPS

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

OCEANS & BAYS

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

Cedar Planked Salmon ^{GF} dijon mustard glaze, dill sauce	35/36.05
Sautéed LI Flounder bacon crumble, lemon, brown butter	36/37.08
Broiled Seafood Platter scallops, shrimp, flounder, baked clams	37/38.11
Linguini with Lobster & Shrimp olive oil, garlic, tomato, basil	38/39.14
Horseradish Crusted Grouper chive butter, crispy leeks, mashed potatoes	35/36.05
Grilled Swordfish roasted peppers, garlic, olive oil, pine nuts, balsamic	38/39.14
Jumbo Shrimp Oreganata seasoned breadcrumbs, fresh mozzarella, garlic butter, cherry tomatoes	40/41.20
Pan-Seared Sea Scallops ^{GF} brown butter, lemon, parsley	40/41.20
*Seared Tuna ^{GF} shiitake mushrooms, wilted spinach, tamari & wasabi, yellow rice	38/37.08
Fresh Maine Lobster 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.