

# LUNCH



N 40°20' W 73°14'

## APPETIZERS

<b>Baked Stuffed Clams</b> minced clams, bacon, garlic, parmesan	15/15.45
<b>Fried Calamari</b> cherry peppers, marinara	18/18.54
<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	18/18.54
<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>PEI Mussels</b> toasted breadcrumbs, white wine, garlic and herbs	15/15.45
<b>*Grilled Baby Lamb Chops</b> apricot chutney, crostini	24/24.72
<b>*Clams &amp; Oysters on the Half Shell</b>	MP

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

## 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

## SANDWICHES

<b>Gulf Shrimp Sandwich</b> louie dressing, tomato, lettuce	25/25.75
<b>Blackened Grouper Sandwich</b> lettuce, tomato, pickle	19/19.57
<b>Roast Prime Rib French Dip</b> provolone, mushrooms, onions, au jus	20/20.60
<b>Fried Flounder Sandwich</b> tartar, lettuce, tomato, pickle	20/20.60
<b>*Black Angus Burger</b> cheddar, bacon, crispy onions	22/22.66
<b>Vegetable Caprese Sandwich</b> fresh mozzarella, basil, aioli, ciabatta	17/17.51

All sandwiches served with fries

## SALADS

<b>Maine Lobster Salad</b> <sup>GF</sup> mixed greens, tomato, hard boiled egg	45/46.35
<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	15/15.45
<b>Caesar Salad</b> romaine, caesar dressing, garlic croutons, parmesan crisp	12/12.36

### Add Grilled or Blackened:

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

## ENTREES

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

<b>Grilled Atlantic Salmon</b> <sup>GF</sup> shiitake mushroom, tamari ginger sauce	24/24.72
<b>Sautéed LI Flounder</b> bacon crumble, lemon, brown butter	26/26.78
<b>Linguini with Shrimp</b> olive oil, garlic, tomato, basil	25/25.75
<b>Jumbo Fried Shrimp (4)</b> summer slaw, crispy fries, tartar	24/24.72
<b>Broiled Seafood Platter</b> scallops, shrimp, flounder, baked clams	37/38.11
<b>Chicken Milanese</b> breaded chicken, burrata, with tricolor tomatoes, arugula, basil pesto	24/24.72
<b>*Filet Mignon</b> 6oz. crispy onions, gorgonzola, merlot sauce	32/32.96
add a 7oz. lobster tail with drawn butter +29/29.87	

**Fresh Maine Lobster** steamed or broiled MP  
Ask your server about our Fresh Lobster Sizes  
Stuffed with Maryland Lump Crabmeat + 20/20.60

## SIDES

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

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.