



## **Appetizer Course**

Guest's selection of:

**Caesar Salad**

**Mixed Green Salad**

**Cup of New England Clam Chowder**

## **Entrée Course**

Guest's selection of:

**Blackened Salmon**

**Fish and Chips**

**Cheeseburger**

**Coffee, Tea, Iced Tea and Soft Drink**



**\$24.00/ per person**



### **Appetizer Course**

Guest's selection of:

**New England Clam Chowder**

**House Salad**

**Caesar Salad**



### **Entrée Course**

Guest's selection of:

**Boston Baked Scrod**

*Baked with lemon buttered crumbs served with fresh seasonal vegetables.*

**Grilled Atlantic Salmon**

*Served with fresh seasonal vegetables.*

**Parmesan Crusted Chicken**

*Greek lemon scented rice with spinach and feta cheese*

**Shrimp & Spinach Scampi**

*Garlic shrimp and fresh spinach over fresh linguine*

**Coffee, Tea, Iced Tea and Soft Drink**



**\$28.00/ per person**



## **Appetizer Course**

Guest's selection of:

**New England Clam Chowder**

**House Salad**

**Caesar Salad**



## **Entrée Course**

Guest's selection of:

**Boston Baked Scrod**

*Baked with lemon buttered crumbs served with fresh seasonal vegetables*

**Maryland Crab Cakes**

*Two fresh Maryland style crab cakes with grain mustard sauce. Served with brown confetti rice*

**Grilled Atlantic Salmon**

*Served with fresh seasonal vegetable.*

**Parmesan Crusted Chicken**

*Greek lemon scented rice with spinach and feta cheese*

**Shrimp & Spinach Scampi**

*Garlic shrimp and fresh spinach over fresh linguine*



## **Chef's Dessert**

**Coffee, Tea, Iced Tea and Soft Drink**



**\$40.00/ per person**



## Appetizer Course

Guest's selection of:

**New England Clam Chowder**

**House Salad**

**Caesar Salad**



## Entrée Course

Guest's selection of:

**Scrod Monterey**

*New England haddock baked with tomato, jack cheese and lemon buttered crumbs.  
Served with fresh seasonal vegetables.*

**Wasabi Crusted Salmon**

*Served over stir-fried vegetables and miso vinaigrette.*

**Gingered Sea Bass**

*Ginger-soy glazed sea bass over Asian vegetables & steamed white rice.*

**Maryland Crab Cakes**

*Two fresh Maryland style crab cakes with grain mustard sauce. Served with brown confetti rice.*

**Marinated Steak Tips**

*Served with sea salt French fries and sautéed spinach.*



## Chef's Dessert

**Coffee, Tea, Iced Tea and Soft Drink**

**\$48.00/ per person**



## Appetizer Course

Guest's selection of:

**Crispy Calamari & California Rolls**  
**New England Clam Chowder**  
**House Salad**  
**Caesar Salad**



## Entrée Course

Guest's selection of:

**1 ¼ LB. Baked Stuffed Lobster**

*Served with drawn butter, sea salt French fries and coleslaw*

**Wasabi Crusted Salmon**

*Served over stir-fried vegetables and miso vinaigrette.*

**Gingered Sea Bass**

*Ginger-soy glazed sea bass over Asian vegetables & steamed white rice.*

**Fried Seafood Platter**

*Shrimp, scallops and native haddock with sea salt French fries*

**Marinated Steak Tips**

*Served with sea salt French fries and sautéed spinach.*



## Chef's Dessert

**Coffee, Tea, Iced Tea and Soft Drink**



**\$57.00/per person**



## Lobster Bake

New England Clam Chowder



Crispy Rhode Island Calamari Caesar Salad



Steamed Maine Lobster  
Steamed Clams & Mussels  
Buttered New Potatoes  
Corn on the Cob

*Served with drawn butter and lemon.*



**Chef's Dessert**

Coffee, Tea, Iced Tea and Soft Drink



**MARKET PRICE** / *per person*