



APPETIZER COURSE

Selection of One:

CAESAR SALAD

MIXED GREEN SALAD

NEW ENGLAND CLAM CHOWDER

ENTRÉE COURSE

Selection of One:

FISH AND CHIPS

Golden fried Cod with sea salted fries

GRILLED ATLANTIC SALMON

Served with fresh vegetable of the day.

CHEESEBURGER*

prepared as requested, served with lettuce, tomato, red onion, pickles, American cheese and sea salted fries

COFFEE, TEA, ICED TEA AND SOFT DRINK

❖ **\$24.00/ PER PERSON** ❖



APPETIZER COURSE

Selection of One:

HOUSE SALAD

CAESAR SALAD

NEW ENGLAND CLAM CHOWDER

ENTRÉE COURSE

Selection of One:

BOSTON BAKED SCROD

Baked with lemon buttered crumbs served with fresh seasonal vegetables.

GRILLED ATLANTIC SALMON

Served with seasonal vegetables.

CHICKEN PICATTA

Served over fresh linguini.

FISH AND CHIPS

Golden fried cod with sea salted fries.

COFFEE, TEA, ICE TEA AND SOFT DRINK

❄️ **\$28.00/PER PERSON** ❄️



APPETIZER COURSE

Selection of One:

HOUSE SALAD

CAESAR SALAD

NEW ENGLAND CLAM CHOWDER

ENTRÉE COURSE

SELECTION OF ONE:

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 sea salt fries.

GRILLED ATLANTIC SALMON

Served with seasonal vegetables.

CHICKEN PICATTA

Served over fresh linguini.

CHEF'S DESSERT

COFFEE, TEA, ICE TEA AND SOFT DRINK

❖ **\$40.00/PER PERSON** ❖



APPETIZER COURSE

SELECTION OF ONE:

HOUSE SALAD

CAESAR SALAD

NEW ENGLAND CLAM CHOWDER

ENTRÉE COURSE

Selection of One:

SCROD MONTEREY

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

WASABI CRUSTED SALMON

Served over stir-fried vegetables and miso vinaigrette.

GINGERED SEA BASS

Ginger soy glazed sea bass, Asian vegetables, steamed white rice.

MARYLAND CRAB CAKES

Two fresh Maryland style crab cakes with grain mustard sauce. Served with fresh vegetable of the day.

GRILLED MARINATED TERIYAKI STEAK TIPS*

Served with sea salt fries.

CHEF'S DESSERT

COFFEE, TEA, ICED TEA AND SOFT DRINK

❄️ **\$48.00/PER PERSON** ❄️



STARTER COURSE

CRISPY CALAMARI AND CALIFORNIA ROLL

APPETIZER COURSE

SELECTION OF ONE

CAESAR SALAD

HOUSE SALAD

NEW ENGLAND CLAM CHOWDER

ENTRÉE COURSE

SELECTION OF ONE

1 ¼ LB. BAKED STUFFED LOBSTER

Served with drawn butter, sea salted fries

WASABI CRUSTED SALMON

Served over stir-fried vegetables and miso vinaigrette.

GINGERED SEA BASS

Ginger soy glazed sea bass, Asian vegetables, steamed white rice.

GRILLED MARINATED TERIYAKI STEAK TIPS*

Served with sea salt fries.

FRIED SEAFOOD PLATTER

scallops, shrimp, calamari, fried clams & native cod with sea salted fries

CHEF'S DESSERT

COFFEE, TEA, ICE TEA AND SOFT DRINK

❄️ **\$57.00/PER PERSON** ❄️



LOBSTER BAKE

FIRST COURSE

CLAM CHOWDER

SECOND COURSE

CRISPY RHODE ISLAND CALAMARI

CAESAR SALAD

THIRD COURSE

STEAMED MAINE LOBSTER

STEAMED CLAMS AND 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** ❄️