

Starters

Freshly shucked oysters

(half dozen) 5.95

Crab Fingers

(twenty claws) 7.50

Middle neck clams

(half dozen) 4.95

Clams Casino (6)

(half dozen) 6.50

Specialties

Served with a Salad, Vegetable & Potato of the Day.

Halibut baked with bread crumbs

Fresh baked halibut surrounded by vegetables and sprinkled with crumbs and butter. 12.50

Sautéed sole with capers and lemon

Lightly sautéed served with a grenoblois garnish of lemons and capers. 13.95

Seafood Imperial

Shrimp, crab & scallops blended together with hidden seasonings & baked to perfection. 15.95

Fisherman's Platter

Clams, scallops, shrimp and haddock, coated in buttermilk batter and fried to golden brown. 17.95

Steamed Shrimp

(one-quarter pound) 8.00

Steamed Crabs

If you want homemade hot sauce for your crabs
- ask you server

OUR CRABS ARE FRESH DAILY
FROM THE CHESAPEAKE BAY.
WE SERVE #1, #2, AND #3 CRABS

MARKET PRICE

Lobster

Please allow 25 to 30 minutes for steaming.

Whole Lobster

2 - 5 lbs. Market Price

Stuffed with Crab Imperial

add 4.95

Beef

All cuts of our beef are hand-selected, custom cut and only the finest quality

Sirloin Strip

Our sirloin will satisfy any meat lover. 12 oz. 14.95 16 oz. 16.95

Porterhouse Steak

To satisfy the hearty appetite, 22 oz. 19.95

Tenderloin

Tender and mouth-watering. Grilled to perfection, 10 oz. filet mignon. 21.95