

CUSTOMER APPRECIATION THURSDAY

\$26 per person, eat in only \$10 sharing fee

Choice of an appetizer, entrée and dessert

Menu Subject to Change

APPETIZERS

Steamed Littleneck Clams or Pop-Pop's Littleneck Clams

Clams Casino
shell

Clams Mexicali

Clams on the ½

Fried Mozzarella

Fried Mushrooms

Fried Calamari

Potato & Panko encrusted fried avocado wedges with jalapeno habanero aioli

Oysters on the ½ shell

EZ Peel Shrimp

Any Sushi Roll

PEI Mussels steamed in white wine garlic butter with diced tomato, spinach and chorizo OR served in homemade marinara

Cup of any of our homemade soups

House Salad included or upgrade to our signature salad for \$2.00

Signature Salad- Mixed Greens, red onion, candied walnuts blue cheese, grape tomatoes balsamic vinaigrette

ENTREES

Stuffed, Broiled or Fried flounder

Broiled, Blackened or Fried Scallops

Fried or Scampi Style Shrimp

Crab Cakes

Seafood Pie

Fried Oysters

Grilled Pork Chops

Grilled Chicken Alfredo

Amaretto Pork Chops

Grilled or Blackened Salmon Or Yellowfin Tuna

Gulf Coast Pasta

Deep Sea Pasta

Eastern Shore Pasta

Grilled Filet Mignon or NY Strip Steak Add \$6.00

Salmon Stuffed with crab cake and brie cheese with asparagus and balsamic butter sauce over wild rice

Spicy Yellow Fin Tuna (**Grilled Rare**) rubbed with blackening seasoning Topped with shrimp and red onions in Cajun beer butter sauce over wild rice

Grilled or Blackened Jail Island Salmon over crab and spinach in white wine garlic butter over wild rice

Grilled Shrimp Teriyaki

Shaved brussel sprouts, broccoli, carrots, radicchio, peanuts

in teriyaki glaze over wild rice

Broiled Barramundi (Australian Sea Bass)

With sautéed corn, broccoli rabe, roasted garlic, balsamic drizzle
diced tomatoes, shitake mushrooms and wild rice

Parmesan Panko encrusted Flounder & crispy artichoke hearts

With roasted red peppers & capers in white wine garlic butter
over spinach and wild rice