

Call Ahead Seating 829.0093

**Family Size Shrimp & Fish Packs
on Take-Out Menu.**

Starters

Shrimp Cocktail

Poached and chilled. 7.50

Onion Rings

Hand battered to order. Served with salsa blanca. 6.50

Hand-Cut Calamari

Lightly battered and dusted with cajun spices. Served with cocktail sauce. 6.99

Hand Battered Mushrooms

Served with salsa blanca. 6.99

Fried Pickles

Crispy dill pickle slices with cajun ranch. 5.99

★ **Steamed Mussels**

Mussels steamed with Chardonnay, garlic, red onion and spices. Garnished with shredded parmesan cheese and served with toasted garlic bread. 9.99

★ **Crab Cakes**

Two lump cakes served with remoulade sauce. 8.99

Malibu Coconut Shrimp

Hand battered shrimp in a sweet and crunchy Malibu coconut breading. Served with apricot sauce. 7.50

Crab & Artichoke Dip

Artichokes & lump crab in a creamy dip topped with melted cheese. Served with toasted garlic bread. 7.99

Cheese Curds

Fresh cheddar cheese curds hand battered and served with cajun ranch. 5.99

★ **Firecracker Shrimp**

Crispy shrimp tossed in a sweet and spicy sauce. 7.99

Salads

Malibu Coconut Shrimp Salad

Malibu coconut shrimp, crisp greens, red peppers, mandarin oranges and sliced almonds with Asian Dijon dressing on the side. 10.99

★ **Ahi Tuna Salad***

Grilled rare on a bed of crisp greens, shredded red cabbage and carrots, cucumbers, fried ginger and a sprinkle of toasted sesame seeds. Served with cucumber-wasabi dressing. 9.99

Grilled Salmon Caesar*

12.99

With grilled chicken 9.99

Lobster & Seafood Salad

A blend of chilled lobster, whitefish, mayonnaise, salt and pepper on a bed mixed greens, shredded cheddar cheese, tomatoes, cucumbers, red onions and croutons. Served with your choice of dressing. 9.25

Soups

New England Clam Chowder

Cup 3.25/ Bowl 5.99

Homemade Chicken Gumbo

Cup 3.25/ Bowl 5.99

Seafood Bisque

Cup 4.25/ Bowl 6.50

Dressings
Ranch, Fat Free Ranch, Cajun Ranch, Honey Mustard, Raspberry Vinaigrette, Parmesan Peppercorn, Italian, 1000 Island, Cucumber-Wasabi, Balsamic Vinaigrette, French, Bleu Cheese

Premium Sides



Substitute for a regular side item

Side Salad 1.50

Cup Clam Chowder or Gumbo 1.75

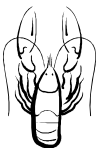
Cup of Seafood Bisque 2.75

Onion Rings 2.00

Sides

- Mashed Potatoes
- Vegetable Medley
- Wild Rice Blend
- French Fries
- Cole Slaw
- Steamed Broccoli
- Baked Potato
- Hush Puppies
- Red Beans & Rice

Add to Any Meal



Cup of Chicken Gumbo or Clam Chowder 2.50

Cup of Seafood Bisque 3.25

Side Garden or Caesar Salad 1.99

6 Battered or Grilled Shrimp 4.99

6 Scampi, Malibu Coconut or Firecracker Shrimp 5.99

1/2 lb. Snow Crab Legs 8.25

5 oz. Lobster Tail 12.50

*Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

★ **Guest Favorite**

*Hamburgers and Steaks that are served rare or medium-rare may be undercooked and will only be served upon consumer's request.



Combinations

With your choice of two sides.

★ The Three Seas

Clam strips, one crab cake and snow crab legs with warm drawn butter. Served with a side of cocktail and remoulade sauce. 17.99

★ Audrey's Feast

Nine shrimp grilled, lemon-garlic, cajun or battered, snow crab legs & 5 oz. cold water lobster tail with drawn butter. 28.99

Shrimp Trio

Hand battered, Malibu coconut and your choice of cajun, lemon-garlic or grilled shrimp. Served with cocktail sauce and apricot sauce. 13.25

Steak & Crab*

Our marinated steak medallions with 1/2 lb. snow crab legs and warm drawn butter. 18.99



Dinner for Two

One pound of snow crab legs with warm drawn butter, 1/2 lb. lemon-garlic, cajun, battered, blackened or grilled shrimp, a cup of soup (Bisque add \$1) or side salad for each and a dessert to split. 32.99

Feast for Two

Everything that our Dinner for Two offers plus two 5 oz. cold water lobster tails. 56.99

New York Strip & Shrimp*

12 oz. choice New York Strip & six shrimp battered, grilled or sautéed in cajun or lemon-garlic. 21.99

Steak & Lobster*

12 oz. choice center cut top sirloin & 5 oz. cold water lobster tail served with drawn butter. 26.99

Shrimp & Prawns

Shrimp entrées come with your choice of two sides.

Popcorn Shrimp

Bite-size shrimp with a crunchy coating. 11.99

Grilled Shrimp

With garlic butter.

1/3 LB. 10.99 1/2 LB. 12.99

★ Hand Battered Shrimp

With cocktail sauce.

1/3 LB. 11.50 1/2 LB. 13.50

Coconut Curry Prawns

Jumbo prawns grilled and served with a coconut curry sauce, rice and sautéed vegetables. 15.99

★ Apricot Chutney Prawns

Sautéed with warm apricot chutney. With wild rice and sautéed vegetables. 15.99

Asian Sesame

Sautéed in a sweet and savory sauce.

1/3 LB. 11.99 1/2 LB. 13.99

Shrimp Scampi

Chardonnay, garlic & lemon.

1/3 LB. 11.99 1/2 LB. 13.99

Malibu Coconut Shrimp

Sweet & crunchy with apricot dipping sauce.

1/3 LB. 11.99 1/2 LB. 13.99

★ Firecracker Shrimp

Tossed in a sweet & spicy sauce.

1/3 LB. 11.99 1/2 LB. 13.99

Shellfish

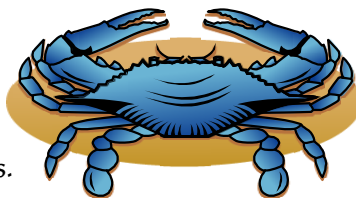
With your choice two sides.

Sautéed Scallops

Your choice of lemon, lemon-garlic, butter or cajun spices. 13.99

Snow Crab Legs

One pound served with warm drawn butter. 17.50



Hand Battered Scallops

Served with cocktail sauce. 14.99

Lobster Tails

Two 5 oz. cold water lobster tails. Served with warm drawn butter. 24.99

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★ Guest Favorite

Entrées

★ Cedar Plank Salmon*

Salmon baked on a cedar plank and topped with an avocado-orange salsa. Served with wild rice and sautéed vegetables. 14.99

Ginger Crusted Ahi Tuna*

Seared rare with a ginger crust and topped with pickled ginger. Served over rice with sautéed broccoli. 12.99

Parmesan Crusted Tilapia

Stuffed with lump crab and seasonings, crusted with shredded parmesan and topped with a garlic cream sauce. Served on a bed of wild rice and steamed broccoli. 13.99

★ Chipotle BBQ Salmon*

Grilled and basted with a spicy chipotle BBQ sauce. With mashed potatoes and sautéed vegetables. 14.99

Thai Peanut Tilapia

Baked tilapia crusted with Macadamia nuts, Thai peanut sauce and topped with our mango mandarin salsa. Served with wild rice and steamed broccoli. 12.99

Louisiana Catfish with Shrimp

Catfish filet blackened in a cast iron skillet, topped with a cajun cream sauce and six sautéed shrimp. With red beans and rice and hush puppies. 14.99

★ Enchiladas Verdes

A blend of crab, shrimp, haddock and cheese rolled into flour tortillas. Baked with a tomatillo sauce and topped with mexican crema and queso fresco. Served with black beans and pico de gallo. 12.99

Crab Cakes

Two house made lump cakes served with mashed potatoes and vegetables. 12.99

★ Cracker Crusted Alaskan Halibut

Oven baked with a light and crunchy cracker crust. Served with mashed potatoes and broccoli. 17.99

Grilled Alaskan Halibut

Wild caught Alaskan halibut grilled with lemon dill butter. With wild rice and broccoli. 16.99

Pasta

Served with a Caesar salad and toasted garlic bread.

Lobster & Seafood Alfredo

12.99

Chicken & Broccoli Alfredo

12.99

★ Shrimp Fettucini w/ Roasted Garlic Cream Sauce

15.99

Steaks & Grilled Chicken

Served with your choice of two sides.

New York Strip*

12 ounces of choice New York strip. 17.99

★ House Sirloin*

12 oz. center cut choice top sirloin. 16.99

Steak Medallions*

8 ounces marinated in Worcestershire, lemon juice, garlic and rosemary. 12.99

Smothered Chicken

Marinated chicken breasts grilled and smothered with sautéed peppers, onions & mushrooms and melted Swiss & cheddar cheese. 12.99

Create your own surf and turf Add

6 Battered, Grilled or Sautéed
Shrimp 4.99

6 Scampi, Malibu Coconut,
Asian or Firecracker Shrimp 5.99

Snow Crab Legs 8.25

5 oz. Lobster Tail 12.50

**Smother your steak with
mushrooms & onions for \$2**

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Platters

Served with French fries and cole slaw.

Chicken Tenders

Hand battered with honey mustard. 10.99

Golden-Fried Catfish

Catfish filets hand battered and fried in a corn meal batter. 12.99

Malibu Coconut Chicken

Sweet and crunchy chicken tenders with apricot dipping sauce. 11.99

Clam Strips

Served with cocktail sauce. 10.99

★ **Firecracker Chicken Tenders**

Crunchy chicken in a sweet and spicy sauce. 11.99



Fish & Chips



Served with French fries and cole slaw.

North Atlantic Haddock

Two piece 8.99 Three piece 10.99

Taste of Three

Cod, Haddock and Halibut 12.99

Lake Perch

Small order 11.99 Large order 13.99

★ **Alaskan Halibut**

Two piece 10.99 Three piece 13.99

Cod

Two piece 9.99 Three piece 12.99

Tacos

Two flour tortillas, served with black beans and cole slaw.

★ **Ahi Tuna***

Grilled rare with avocado-orange salsa, cabbage, and crispy fried ginger. 9.99

Original

Shredded cabbage, guacamole, salsa blanca, pico de gallo and pickled red onions.

Blackened Mahi Mahi 7.99

Battered Halibut 11.99

Burgers & Sandwiches

Served with French fries.

Veggie Burger

Vegetarian patty of chick peas, chipotle black beans and veggies. Served on a toasted roll with a side of garlic aioli. 7.50

Add cheddar or Swiss 1.00

Add guacamole 1.00

Ahi Tuna Sandwich*

Grilled rare on a toasted bun with lettuce, tomato and fried ginger. With a side of cucumber wasabi sauce. 9.99

★ **Oriental Wrap**

Grilled teriyaki shrimp or chicken, rice noodles, sliced almonds, cabbage & lettuce with a sweet oriental dressing in a spinach wrap. 8.50

Applewood Bacon Cheddar Burger*

Bacon and cheddar with garlic aioli. 9.50

Without bacon or cheddar 7.99

Chicken Po' Boy

Grilled chicken, cheddar, applewood bacon, lettuce, tomato and pickle mayo on a toasted hoagie. 8.99

We are locally owned and operated,
striving to be your #1 seafood destination.
Thank you for your patronage.
Sincerely, Keith & Erin Stoesz



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