

*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.

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

Starters

Shrimp Cocktail

Poached and chilled. 7.50

★ Firecracker Shrimp

Crispy shrimp tossed in a sweet and spicy sauce. 7.99

Hand-Cut Calamari

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

Crab & Artichoke Dip

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

Onion Rings

Hand battered to order. Served with salsa blanca. 6.50

Cheese Curds

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

★ 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

Soups

Homemade Chicken Gumbo

Cup 3.25/ Bowl 5.99

New England Clam Chowder

Cup 3.25/ Bowl 5.99

Seafood Bisque

Cup 4.25/ Bowl 6.50

Side Items

Mashed Potatoes

French Fries

Wild Rice

Hush Puppies

Red Beans & Rice

Sautéed Vegetables

Steamed Broccoli

Baked Potato

Cole Slaw

Fish & Chips

★ Alaskan Halibut

Two piece 10.99 Three piece 13.99

North Atlantic Haddock

Two piece 8.99 Three piece 10.99

Cod

Two piece 9.99 Three piece 12.99

Salads

Grilled Salmon Caesar*

7.50

Chicken Ranch Salad

Spring greens tossed with ranch dressing, balsamic vinaigrette, cheddar cheese, red onions, green peas, bacon crumbles and grilled chicken. 8.99

Malibu Coconut Shrimp Salad

Malibu coconut shrimp, crisp greens, red peppers, mandarin oranges and sliced almonds with Asian Dijon dressing on the side. 7.99

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

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

Chicken Tender Salad

Juicy hand battered chicken tenders on a bed of mixed greens, tomatoes, cucumbers, cheddar cheese and croutons with honey mustard dressing. 8.99

Dressings

Ranch	Golden Italian
Fat Free Ranch	Parmesan Peppercorn
Honey Mustard	Cesar
Balsamic Vinaigrette	Cucumber-Wasabi
1000 Island	Asian Dijon

Premium Sides

Sub for a regular side item

Cup of Chowder 1.75

Cup of Gumbo 1.75

Cup of Bisque 2.75

Side Salad 1.99

Onion Rings 1.5



We are proudly serving Coca-Cola products, iced tea, hot tea & coffee.

Please see drink menu for additional beverages.

Entrées

Ginger Crusted Ahi Tuna*

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

Crab Cakes

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

★ **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

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

Snow Crab Legs

One pound served with warm drawn butter. Served with two sides of your choice. 17.50

★ **Maple Glazed Salmon***

Salmon baked on a cedar plank with a maple soy glaze. Served with wild rice and sautéed vegetables. 14.99

Steak Medallions*

8 ounces marinated in Worcestershire, lemon juice, garlic and rosemary. Served with your choice of two sides. 12.99

Create Your Combo

With your choice of one side and side salad or cup of soup. For Bisque add \$1. Choose two from the following.

Popcorn Shrimp

Clam Strips

Grilled Shrimp

Battered Halibut

Malibu Coconut Shrimp

Malibu Coconut Chicken

Chicken Tenders

Cedar Plank Salmon*

With orange-avocado salsa.

Blackened Mahi Mahi

With mango-mandarin salsa.



Blue Plate Specials

Crab Scrap Plate

Over a pound of crab scraps with your choice of one side. 10.99

Soup & Salad

Caesar or Garden Salad with a bowl of Clam Chowder or Chicken Gumbo. Add \$1 for Seafood Bisque. 6.99

Firecracker Chicken or Shrimp Tacos

Crispy shrimp or chicken tossed in a sweet and spicy sauce with leaf lettuce, pico de gallo and cajun ranch dressing. Served with seasoned French fries. 8.99

Hand Battered Lake Perch

Served with seasoned French fries and cole slaw. 10.99

Shrimp

With two sides.

Hand Battered Shrimp

6 count 8.50 9 count 11.50

★ **Firecracker Shrimp**

Tossed in a sweet & spicy sauce. 6 count 8.99 9 count 11.99

Malibu Coconut Shrimp

Sweet & crunchy with apricot dipping sauce. 6 count 8.99 9 count 11.99

Grilled Shrimp

6 count 8.25 9 count 10.99

★ **Apricot Chutney Shrimp**

6 count 8.99 9 count 11.99

Shrimp Scampi

Chardonnay, garlic & lemon. 6 count 8.99 9 count 11.99

Sautéed Shrimp

Cajun or Lemon Garlic. 6 count 8.25 9 count 10.99

DAILY SPECIALS

Monday~

1/2 LB. Snow Crab Legs & one side 8.50

Tuesday~

1 Haddock Taco, cole slaw & black beans 6.25

Wednesday~

Seaside Combo 7.50

Thursday~

1/3 LB. Shrimp, sautéed, grilled or battered & one side 8.99

Friday~

2 Piece North Atlantic Haddock, fries and cole slaw 7.99

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Po' Boys

With lettuce, tomato, pickle mayo and a side of French fries.

Popcorn Shrimp

7.50

Clam Strips

7.99

Battered Fish

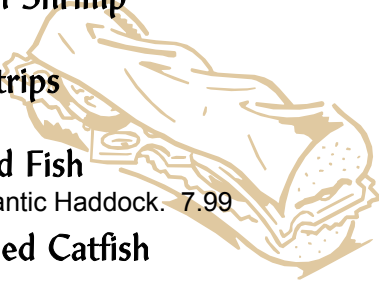
North Atlantic Haddock. 7.99

Blackened Catfish

8.50

Grilled Chicken

With applewood bacon and cheddar. 8.99



Tacos

2 flour tortillas, black beans and cole slaw.

Original

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

Calamari 8.99

Blackened Mahi Mahi 7.99

Battered Halibut 11.99

Battered Haddock 8.99

★ Ahi Tuna*

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



Burgers & Sandwiches

With French fries.

Applewood Bacon Cheddar Burger*

Bacon and cheddar with garlic aioli. 9.50
Without bacon or cheddar 7.99

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, Swiss or guacamole \$1

Crab Cake Sandwich

Our house made crab cake jumbo-size, served with remoulade on a toasted roll. 9.99

Blackened Salmon Sandwich*

Blackened salmon with lettuce, tomato and tartar sauce on a toasted bun. 7.99

Lobster & Seafood Roll

Lobster and seafood, mayonnaise and seasonings. Served on a toasted hoagie roll with leaf lettuce. 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

Ahi Tuna Sandwich*

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

Lunch Platters

With French fries & cole slaw.

Clam Strips

Served with cocktail sauce. 10.99

Seaside Combo

Popcorn shrimp and hand battered North Atlantic Haddock. 8.50

Popcorn Shrimp

Bite-size shrimp with a crunchy coating. 6.99

Golden-Fried Catfish

Farm-raised catfish filet golden fried in a corn meal batter. 8.99

Chicken Tenders

Hand battered with honey mustard. 9.99

Take out fish and shrimp packs available on to go menu.

Locally owned and operated by Keith and Erin Stoesz. We thank you for your patronage.

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