

*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

★ Steamed Mussels

Mussels steamed with Chardonnay, garlic, red onion and spices. Garnished with shredded parmesan cheese and served with toasted garlic bread. 10.00

Hand-Cut Calamari

Lightly battered and dusted with cajun spices. Served with cocktail sauce. 7.00

★ Firecracker Shrimp

Crispy fried shrimp tossed in a sweet and spicy sauce. 8.50

Crab & Artichoke Dip

Artichokes & lump crab in a creamy dip topped with melted cheese. Served with toasted garlic bread. 8.00

Cheese Curds

Fresh cheddar cheese curds hand battered and served with cajun ranch. 6.75

★ Crab Cakes

Two cakes prepared with premium crab, mayonnaise, Japanese bread crumbs, red peppers and spices. Served with remoulade sauce. 10.00

Malibu Coconut Shrimp

Hand battered shrimp in a sweet and crunchy Malibu coconut breading. Served with apricot sauce. 8.50

Soups

Homemade Chicken Gumbo

Cup 3.50/ Bowl 6.25

New England Clam Chowder

Cup 3.50/ Bowl 6.25

Seafood Bisque

Cup 4.50/ Bowl 7.00

Side Items

Mashed Potatoes

French Fries

Wild Rice Blend

Red Beans & Rice

Potato Cakes

Hush Puppies

Sautéed Vegetables

Steamed Broccoli

Baked Potato

Cole Slaw

Fish & Chips

★ Alaskan Halibut

Two piece 13.00 Three piece 16.00

North Atlantic Haddock

Two piece 9.00 Three piece 11.00

Cod

Two piece 10.00 Three piece 13.00

Salads

Grilled Salmon Caesar*

8.00 Grilled Chicken 7.00

Chicken Ranch Salad

Spring greens tossed with ranch dressing, balsamic vinaigrette, cheddar cheese, red onions, green peas, bacon crumbles and grilled chicken. 9.00

Malibu Coconut Shrimp Salad

Malibu coconut shrimp, crisp greens, red peppers, mandarin oranges and toasted almonds with Asian Dijon dressing on the side. 8.25

★ Honey Lemon Grilled Shrimp Salad

Grilled, seasoned shrimp on mixed greens tossed with toasted almonds, dried cranberries, mandarin oranges and honey lemon vinaigrette dressing. 11.00

Lobster & Seafood Salad

Chilled, shredded lobster and seafood blended with mayonnaise, salt and pepper on a bed mixed greens, shredded cheddar cheese, tomatoes, cucumbers, red onions and croutons. Served with your choice of dressing. 10.00

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. 10.50

Chicken Tender Salad

Juicy hand battered chicken tenders on a bed of mixed greens, tomatoes, cucumbers, cheddar cheese and croutons with honey mustard dressing. 9.00

Dressings

Ranch
 Fat Free Ranch
 Honey Mustard
 Balsamic Vinaigrette
 1000 Island

Golden Italian
 Parmesan Peppercorn
 Caesar
 Cucumber-Wasabi
 Asian Dijon

Premium Sides

Sub for a regular side item

Cup of Chowder 2.00

Cup of Gumbo 2.00

Cup of Bisque 3.00

Side Salad 2.00

Onion Rings 2.00



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

Please see drink menu for additional beverages.

Entrées

Crab Cakes

Two house made lump cakes served with mashed potatoes and vegetables. 14.00

Lemon Dill Haddock

Lightly sautéed and baked. Topped with a lemon dill cream sauce and served over mashed potatoes with sautéed vegetables. 14.75

Snow Crab Legs

One pound served with warm drawn butter. Served with two sides of your choice. 19.00

★ **Chipotle BBQ Salmon***

Grilled and basted with a spicy chipotle BBQ sauce. With mashed potatoes and sautéed vegetables. 16.50

Steak Medallions*

Eight ounces marinated in Worcestershire, lemon juice, garlic and rosemary. Served with your choice of two sides. 13.00

★ **Cajun Tilapia**

Sautéed in cajun spices and topped with corn and red pepper salsa. Served over a crispy potato cake and black beans. 14.50

Blue Plate Specials

Crab Scrap Plate

Over a pound of crab scraps in the shell with your choice of one side. 11.00

Lobster & Seafood Mac and Cheese

Shredded lobster and seafood mixed with penne pasta and homemade cheese sauce. 16.00

Hand Battered Lake Perch

Served with seasoned French fries and cole slaw. 12.00

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. 9.00

Soup & Salad

Caesar or Garden Salad with a bowl of Clam Chowder or Chicken Gumbo. Add \$1 for Seafood Bisque. 7.00

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 Cod

Malibu Coconut Shrimp

Firecracker Chicken

Chicken Tenders

Cedar Plank Salmon*

With orange-avocado salsa.

Cajun Whitefish

With corn and red pepper salsa.

\$12.50



Shrimp

With your choice of two sides.

Hand Battered Shrimp

6 count 8.50 9 count 12.00

★ **Firecracker Shrimp**

Tossed in a sweet & spicy sauce.

6 count 9.00 9 count 12.50

Malibu Coconut Shrimp

Sweet & crunchy with apricot dipping sauce.

6 count 9.00 9 count 12.50

Grilled Shrimp

6 count 8.25 9 count 11.00

Shrimp Scampi

Chardonnay, garlic & lemon.

6 count 9.00 9 count 12.50

Sautéed Shrimp

Cajun or Lemon Garlic.

6 count 8.25 9 count 11.00



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

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Est. 2005

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

Po' Boys

Lettuce, tomato, pickles and white remoulade on a fresh hoagie roll. With a side of French fries.

Popcorn Shrimp

7.50

Clam Strips

8.00

Battered Fish

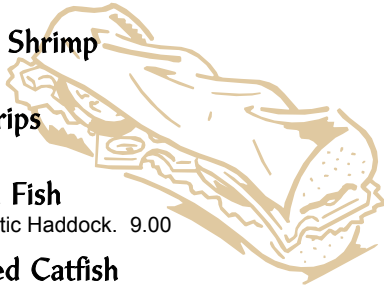
North Atlantic Haddock. 9.00

Blackened Catfish

8.50

Grilled Chicken

With applewood bacon and cheddar. 9.00



Tacos

Two flour tortillas filled with salsa blanca slaw, guacamole, pico de gallo and pickled red onions.

Calamari 9.00

Blackened Whitefish 8.00

Battered Halibut 14.00

Battered Haddock 9.00

★ Ahi Tuna Tacos*

Grilled rare with avocado-orange salsa, cabbage, and crispy fried ginger. 10.00

DAILY SPECIALS

Monday~

1/2 LB. Snow Crab Legs
& one side 9.00

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 9.00

Friday~

2 Piece North Atlantic Haddock,
fries and cole slaw 8.00

Burgers & Sandwiches

With French fries.

Applewood Bacon Cheddar Burger*

9.50 Without bacon & cheddar 8.00

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 served with remoulade
on a toasted roll. 10.00

Blackened Salmon Sandwich*

Blackened salmon with lettuce, tomato and tartar
sauce on a toasted bun. 8.00

Lobster & Seafood Roll

Shredded lobster and seafood blended with
mayonnaise and seasonings. Served on a
toasted hoagie roll with leaf lettuce. 10.00

★ Oriental Wrap

Grilled 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. 10.50

Lunch Platters

With French fries & cole slaw.

Clam Strips

Served with cocktail sauce. 11.00

Seaside Combo

Popcorn shrimp and hand battered North Atlantic
Haddock. 8.50

Popcorn Shrimp

Bite-size shrimp with a crunchy coating. 7.00

Golden-Fried Catfish

Farm-raised catfish filet golden fried in a corn
meal batter. 9.00

Chicken Tenders

Hand battered with honey mustard. 10.00

18% Gratuity may be added
to parties of 8 or more before
coupons and discounts.

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