

Dinner

FIRST COURSE

MANHATTAN OR NEW ENGLAND CLAM CHOWDER

Sm.\$2.50 Lg.\$3.95

JUMBO SHRIMP COCKTAIL

Cocktail sauce & lemon \$9.95

OYSTER ON THE HALF SHELL

Ask server for daily selection \$8.95

CLAMS ON THE HALF SHELL

Cocktail sauce & lemon 1/2 dz.\$6.95 1dz \$9.95

BAKED STUFFED CLAMS

Peppers, onions bacon and breadcrumbs \$7.95

MAINE STEAMERS

Broth and drawn butter \$9.95

FRIED CALAMARI

Hot or mild marinara \$7.95

PRINCE EDWARD ISLAND MUSSELS

Marinara or white wine & garlic \$7.95

SCALLOPS

Pepper crusted , pans seared & served over fried
Spinach with gorgonzola \$8.95

SUSHI STYLE PEPPER SEARED TUNA

Wasabi mustard pickled ginger & soy dipping sauce \$7.95

THAI COCONUT-LIME MARINATED SHRIMP

Vegetable spring roll and peanut sauce \$9.95

GRILLED CLAMS

Fresh garlic and butter \$9.95

PASTA DISHES

SHRIMP AND SCALLOP SCAMPI

Shrimp, scallops, garlic, white wine, and butter sauce
over your choice of pasta \$17.95

LINGUINE WITH WHITE CLAM SAUCE

White clam sauce and little neck clams \$15.95

LINGUINE WITH MUSSELS

Regular or hot marinara or white wine, garlic and butter \$13.95

SHRIMP AND ASPARAGUS

Sautéed with tomatoes and garlic hair pasta \$17.95

PENNE PASTA

Sautéed shrimp, garlic, scallions, light tomato sauce
and topped with gorgonzola cheese \$17.95

SEAFOOD SAUTEED

Shrimp, scallops, clams, and lobster scampi style \$25.95

ENTREES

SCROD

Baked with a champagne mustard sauce and bread crumb
topping \$15.95

FLOUNDER

Baked and served with lemon, white wine, butter and capers \$16.95

STUFFED FLOUNDER

Fresh jumbo lump crabmeat \$20.95

CRAB IMPERIAL

Fresh jumbo lump crabmeat \$19.95

CRABCAKES

Fresh jumbo lump crabmeat with honey mustard sauce \$19.95

BAKED OR FRIED PLATTERS

Shrimp \$14.95 Flounder \$15.95 Scallops \$17.95

SEAFOOD SPECIALTIES

YELLOW FIN TUNA

Wasabi crusted, pan roasted in home made teriyaki sauce \$23.95

SWORDFISH

Lightly Blackened with Sicilian Style \$21.95

GROUPEL

Lemon herb marinade with basil pesto sauce \$22.95

SALMON

Crabmeat crusted, bakes and plated over a bearnaise sauce with
Fresh asparagus spears \$22.95

RAY FAMOUS

Sauteed shrimp, scallops and mussels in a fra - diablo sauce \$17.95

TILAPIA

Citrus crusted, lightly sautéed and served with a lemon
beurre blanc sauce \$16.95

CHICKEN MARSALA

Served over your choice of pasta 15.95

LOBSTERS - STEAMED OR STUFFED

Priced according to the market

GRILLED OR BLACKENED

Grouper	\$18.95	
Trout	\$13.95	
Salmon	\$17.95	
Swordfish	\$20.95	
Tuna	\$21.95	
Tilapia	\$14.95	
Chicken	\$12.95	
Spinach sauteed with garlic and oil		\$5.95
Steamed asparagus with lemon wedge		\$6.95

**PLEASE ASK SERVER FOR THE DAILY SPECIAL
PLEASE NO SUBSTITUTIONS . THANK YOU**