

Seafood

**Below items served with vegetable of the day (except where noted*)
and choice of potato or rice.**

Fried seafood items served with coleslaw instead of vegetable of the day.

All dinners starts with cup of soup or garden salad.

Broiled Salmon

Fresh salmon filet with lemon, white wine and extra virgin olive oil. 18

Pecan Crusted Salmon Fresh salmon filet baked in a cracker crumb pecan crust, served with our refreshing peach chutney. 19

Sea Scallops

Fresh Sea scallops broiled with herb butter, white wine and lemon. 22

Fresh Sea scallops lightly breaded and deep-fried. 22

Fresh Sea scallops baked in a cracker crumb pecan crust. 23

***Avocado Baked Scallops** Fresh sea scallops baked over sliced tomatoes, fresh spinach with lemon, white wine, sliced avocado and melted fresh Mozzarella. 25

Crab Cakes Made in house with crabmeat, peppers, onions, special sauce and seasonings lightly coated in Italian bread crumbs and sautéed golden brown, with our roasted pepper caper sauce. 19

Fried Oyster Fresh oysters lightly breaded and deep fried. 20

Fried Clams Fresh whole clams lightly breaded and deep fried. Market price

Haddock Filet

Fresh haddock broiled with herb butter, white wine and lemon. 17.50

Fresh haddock lightly breaded and deep-fried. 17.50

Fresh haddock baked in a cracker crumb pecan crust. 18.50

***Mozzarella Haddock** Fresh haddock filet broiled in lemon, white wine and extra virgin olive oil topped with sautéed spinach and fresh melted Mozzarella over sliced tomatoes. 21

This food is or may be served raw or undercooked or may contain raw or undercooked foods.

Consumption of this food may increase the risk of food borne illness.

Please check with your physician if you have any questions about consuming raw or undercooked foods.