



Seafood Options

Baked Stuffed Haddock with crabmeat stuffing and Hollandaise sauce*

Pan Seared Sea Scallops with lobster butter *

Baked Stuffed Scallops

Baked Stuffed Lobster and drawn butter

Lobster Newburg with Puff Pastry

Seafood Newburg with Puff Pastry

Mussels Provençale with garlic butter and white wine, toasted French bread

Alaskan King Crab Legs with lemon butter

Grilled Marinated Octopus

Grilled Alaskan King Salmon with Béarnaise sauce *

Grilled Faroe Island Salmon with lemon-caper butter *

Maple-Glazed Pan Seared Salmon *

Linguine with white clam sauce

Linguine with red clam sauce

Colossal Baked Stuffed Shrimp with crabmeat stuffing and hollandaise*

Marinated Grilled Shrimp with rainbow orzo

Shrimp Scampi with angel hair pasta

Grilled Swordfish with pineapple salsa

Grilled Halibut with grilled peaches, heirloom tomatoes, and fresh chopped herbs

Crab Cakes with spicy remoulade sauce

Classic New England Lobster Boil

Whole Roasted Branzino (Sea Bass)

Food Allergy? Please be advised that any of our food products may contain, or may have come in contact with food allergens, including eggs, fish, dairy, nuts, shellfish, and wheat. If you have anyone in your group that may have any dietary restrictions it is your responsibility to let us know prior to choosing menu items.



Consumer Advisory

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.





