
STARTERS

CLAMS CASINO (6): Stuffed Clams with Herb mix, Garlic Butter, Peppers, topped with Bacon ... **12**

CRISPY CALAMARI: Fried with Zesty Cherry Peppers ... **16**

COCONUT SHRIMP: Served with Special Blueberry Sauce ... **13**

BUFFALO WINGS ... 14

STUFFED MUSHROOMS: with Crab Stuffing ... **13**

SCALLOPS: Wrapped in Bacon ... **17**

ESCARGOT: Classic French Butter blend ... **14**

CLAMS ON THE 1/2 SHELL: (6) Harvested Locally ... **9**

SHRIMP COCKTAIL ... 12

U- PEEL SHRIMP: (2 Dozen) Regular or Spicy... **13**

OYSTERS ON THE 1/2 SHELL (6): Large Chesapeake Oysters ... **13**

STEAMED CLAMS 1 LB: (Dozen +) Served in Natural Juices & Butter OR Italian Style... Sautéed in Olive Oil, Garlic, Natural Juices, White Wine & Spices ... **11**

MOZZARELLA STICKS (6) Served with Marinara Sauce ... **9**

CHICKEN FINGERS: Lightly breaded and served with Honey Mustard Sauce or Barbecue Sauce ... **9**

AHI TUNA SASHIMI: Seasonal, seared rare, chilled and thinly sliced with Wasabi and Pickled Ginger over Seaweed Salad ... **13**

CREAMY CRAB DIP... 16

MUSSELS MARINARA OR DIAVOLO: Sautéed in Olive Oil, Garlic & White Wine with Marinara and Spices ... **16**

GRILLED OCTOPUS ... 16

DYNAMITE SHRIMP ... 15

CHEESESTEAK EGGROLLS ... 10

HOMEMADE SOUPS

CHICKEN NOODLE SOUP ... CROCK 6

CREAMY CRAB CHOWDER ... CROCK 8.5

LOBSTER BISQUE ... CROCK 8.5

CRISPY SALADS

CAESAR SALAD: Crisp Romaine Lettuce tossed with Caesar Dressing, Parmesan Cheese and seasoned croutons ... **14**
with **GRILLED CHICKEN ... 18**
with **GRILLED SHRIMP ... 20**

GARDEN SALAD: Mixed seasonal greens, walnuts, sliced Strawberries, dried Cranberries and Gorgonzola Cheese, drizzled with Raspberry Vinaigrette... **15**
with **GRILLED CHICKEN ... 19**
with **GRILLED SHRIMP ... 21**

LIL CAPTAIN'S MENU

FOR CHILDREN 12 AND UNDER

All Children’s Dinners include a choice of:
French Fries OR Mashed Potato (except Complete Dinners)

FRIED FLOUNDER ... 12

FRIED SHRIMP IN A BASKET: (breaded in house) ... **11**

CHICKEN PARMIGIANA: served with spaghetti (complete) ... **12**

CHICKEN FINGERS ... 10

CHICKEN FINGERS & MOZZARELLA STICKS COMBO ... 11

HAMBURGER ... 9 | with **CHEESE ... 10**

SPAGHETTI & MEATBALL: (complete) ... **9**

LOBSTER DISHES

STEAMED LOBSTER (1 lb. +):
Split ... **MARKET PRICE**
With Maryland Crab Mix ... **8 ADDITIONAL**

LOBSTER LOVE: (1) Petite Lobster Tail (6oz.)
and Fried Shrimp (2) & Coconut Shrimp (2)
served with Blueberry Dip ... **41**

LOBSTER FEAST : (1 lb. +) Whole Lobster, split
and cleaned with Shrimp, Scallops, Calamari, Clams,
Mussels and Fish served over pasta
(White Sauce) ... **44**

LOBSTER BAKE:
(1 lb. +) Whole Steamed Lobster, Steamed Clams, Peel
& Eat Shrimp, and a cluster of Snow Crab served with
corn on the cob and French fries ... **42**

SEAFOOD COMBINATIONS

LOBSTER COMBO: 4 oz. Lobster Tail,
Stuffed Mushrooms with Maryland Crabmeat,
Shrimp, Scallops, Clams Casino, and
Filet of White Mild Fish ... **41**

SURF & TURF: Petite Lobster Tail (6 oz.)
and Petite Filet Mignon (6 oz.) ... **MARKET PRICE**

LAND & SEA: NY Strip Steak (12 oz.) &
Fried Jumbo Shrimp (6), served with Garlic Mashed
Potatoes and Vegetable of the Day ... **40**

TREASURE CHEST: (1) Lobster Tail (6oz.), Snow
Crab Cluster, Shrimp Scampi and Fried Shrimp...**45**

BROILED SEAFOOD COMBO:
Shrimp, Scallops, Clams Casino,
Stuffed Mushroom with Maryland Crab & Filet of
White Mild Fish ... **35**

FRIED SEAFOOD COMBO: “Largest Platter at
the Shore” Shrimp, Scallops, Filet of Fish, Oyster, and
Deviled Crab ... **35**

SHRIMP & SHELLFISH

SHRIMP MEDITERRANEAN: Sautéed Shrimp,
Roasted Peppers & Feta over rice ... **29**

FRIED JUMBO SHRIMP : Breaded daily ... **29**

COCONUT SHRIMP:
Served with our special Blueberry Sauce ... **30**

SHRIMP SCAMPI: Shrimp sautéed with white
wine, butter and garlic and served over pasta ... **29**

PAN SEARED SCALLOPS: Large Sea Scallops
–seared and served with Garlic Mashed Potatoes and
Asparagus Spears ... **36**

SHRIMP BONANZA: A collection of grilled
shrimp (6) on a skewer, Coconut Shrimp (2), Jumbo
Fried Shrimp (2) & Shrimp Scampi (4) ... **33**

SNOW CRABS: 1 lb. Steamed crabs served with
Lemon and Butter ... **MARKET PRICE**

CAJUN SHRIMP ALFREDO: Sautéed with our
creamy Cajun sauce and tossed in Fettuccine ... **32**

FRESH FISH DISHES

new
FRIED DEVEILED CRAB: (2) Served with
French Fries and Cole Slaw ... **26**

FRIED FLOUNDER: Breaded and fried, served
with French Fries and vegetable of the day ... **30**

BROILED FLOUNDER: Topped with
Lemon Butter sauce, served with rice and sautéed
spinach ... **30**

BROILED STUFFED FLOUNDER:
Stuffed with Maryland Crab mix, served with rice
and sautéed spinach ... **34**

TUNA STEAK: Grilled rare & drizzle with
Japanese dressing, served over rice &
Asparagus ... **33**

BROILED SALMON TERIYAKI:
Served with rice & asparagus ... **32**

CAJUN CAPE FILET: Sautéed white fish
in our Cajun Cream sauce and topped
with shrimp ... **29**

PASTA DISHES

new

CAJUN FETTUCCINE ALFREDO:
Topped with Filet Mignon Medallions ... **34**

PESCATORE: An abundance of shrimp,
Bay Scallops, fresh clams, mussels, fish, and calamari
in a tangy red sauce, served over Linguini ... **31**

WHITE CLAMS & LINGUINI: Whole baby
clams sautéed with garlic, butter, Olive Oil
and herbs ...**26**

SPAGHETTI : with Sauce ... **19**
with **MEATBALLS** ... **22**

PENNE ALLA VODKA: Imported Prosciutto in
a light tomato cream sauce with Sun dried tomatoes
and a touch of Vodka ... **22**
with **CHICKEN** ... **25**
with **SHRIMP** **27**

FETTUCCINE ALFREDO: Made with whole
cream, butter and Parmigiana Cheese ... **24**
with **BROCCOLI** ... **26**
with **CHICKEN** **27**
with **SHRIMP** **29**

MEATS & POULTRY

new

STEAK & CAKE Filet Mignon (6oz) &
(1) Deviled Crab, Served with Garlic Mashed Potato
and Asparagus ... **40**

FILET MIGNON (9 oz.) : Served with Demi-Glace,
Garlic Mashed Potato & Asparagus ... **45**

NEW YORK STRIP STEAK (12 oz.):
Served with Garlic Mashed Potato and
Onion Rings ... **35**

CHICKEN MEDITERRANEAN:
Sautéed chicken and spinach, roasted peppers &
Feta with rice ... **29**

new

FILET MIGNON TAIL Topped with Shrimp in
a Creamy Cajun sauce, served with Garlic Mashed
Potato & Asparagus ... **34**

CAJUN CHICKEN ALFREDO:
Sautéed with our creamy Cajun sauce and
tossed in Fettuccine ... **29**

CHICKEN PARMIGIANA: Boneless chicken
breasts, breaded and fried then topped with home-
made tomato sauce and Mozzarella Cheese and
served over Spaghetti ... **26**

ALL DINNERS ARE SERVED: with Bread & Butter ONLY
ADD a House Salad to any Dinner Entree...**3**
ADD a Caesar Salad to any Dinner Entree...**4**

20% GRATUITY ADDED TO PARTIES OF 6 OR MORE
GIFT CERTIFICATES AVAILABLE | PLATE SHARING CHARGE ... 5/PP

BEFORE PLACING YOUR ORDER
PLEASE NOTIFY YOUR SERVER ABOUT SEPARATE CHECKS

*We have a full bar ... so ask your server for your favorite cocktail
or check out our Beer, Wine and Specialty Drink menu!*

FREE 1½ HOURS PARKING –
LOCATED ON SCHELLENGER AVENUE
(between Schellenger’s Restaurant & Landmark Motel)

Visit our brand new addition :

Island Bagels & Liquor Store (right next door)
serving fresh, hot bagels with premium cocktails,
along with omelets, pancakes, and french toast.

And our packaged goods store carrying all your favorite wine, beer and liquor!
