
STARTERS

CLAMS CASINO (6): Stuffed Clams with Herb mix, Garlic Butter, Peppers, topped with Bacon ... **10**

CRISPY CALAMARI: Fried with Zesty Cherry Peppers ... **12**

COCONUT SHRIMP: Served with Special Blueberry Sauce ... **11**

BUFFALO WINGS ... 11

STUFFED MUSHROOMS: with Crab Stuffing ... **11**

SCALLOPS: Wrapped in Bacon ... **14**

ESCARGOT: Classic French Butter blend ... **11**

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

SHRIMP COCKTAIL ... 10

U-PEEL SHRIMP: (2 Dozen) Regular or Spicy... **12**

OYSTERS ON THE 1/2 SHELL (6): Large Chesapeake Oysters ... **12**

STEAMED CLAMS 1 LB: (Dozen +) Served in Natural Juices & Butter OR Italian Style... Sautéed in Olive Oil, Garlic, Natural Juices, White Wine & Spices ... **10**

MOZZARELLA STICKS (6) Served with Marinara Sauce ... **7**

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 ... **11**

CREAMY CRAB DIP... 14

MUSSELS MARINARA OR DIAVOLO: Sautéed in Olive Oil, Garlic & White Wine with Marinara and Spices ... **11**

BLACKENED TUNA BITES ... 12

GRILLED OCTOPUS ... 12

HOMEMADE SOUPS

MANHATTAN CLAM CHOWDER : Fresh Jersey Clams ... **CROCK 5**

CREAMY CRAB CHOWDER ... CROCK 7

LOBSTER BISQUE ... CROCK 7

CLASSIC FRENCH ONION SOUP: With toast and mounds of Swiss Cheese...**CROCK 5**

OLD FASHIONED CHICKEN NOODLE SOUP: Hearty Chunks of Chicken ... **CROCK 4**

CRISPY SALADS

CAESAR SALAD : Crisp Romaine Lettuce tossed with Caesar Dressing, Parmesan Cheese and seasoned croutons...**12** with **GRILLED CHICKEN 16** with **GRILLED SHRIMP 18**

GARDEN SALAD: Mixed seasonal greens, walnuts, sliced Strawberries, dried Cranberries and Gorgonzola Cheese, drizzled with Raspberry Vinaigrette... **12**

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 ... 9

FRIED SHRIMP IN A BASKET: (breaded in house) ... **9**

CHICKEN PARMIGIANA: served with spaghetti (complete) ... **10**

CHICKEN FINGERS ... 9

CHICKEN FINGERS & MOZZARELLA STICKS COMBO ... 10

HAMBURGER ... 7 | with **CHEESE ... 8**

SPAGHETTI & MEATBALL: (complete) ... **8**

HOMEMADE MAC N CHEESE: (complete) ... **8**

LOBSTER DISHES

STEAMED LOBSTER (1 LB. +):

Split and cleaned ... **MARKET PRICE**
With Maryland Crab Mix ... **6 ADDITIONAL**

TWIN LOBSTER TAIL:

Two (6oz.) Tail ... **MARKET PRICE**

LOBSTER LOVE: Petite Lobster Tail (2-3oz.)
and Fried Shrimp (4) OR Coconut Shrimp (4)
served with Blueberry Dip ... **35**

LOBSTER RAVIOLI: Topped with shrimp ... **29**

LOBSTER FEAST : (1 lb. +) Whole Lobster, split
and cleaned with Shrimp, Scallops, Calamari, Clams,
Mussels and Fish served over pasta
(White Sauce) ... **39**

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 ... **39**

LOBSTER "MAC" & CHEESE:

Fresh picked Lobster meat mixed with homemade
Mac & Cheese ... **30**

SEAFOOD COMBINATIONS

LOBSTER COMBO: 4 oz. Lobster Tail,
Stuffed Mushroom with Maryland Crabmeat, Shrimp,
Scallops, (2) Clams Casino, Stuffed Clam and Filet of
White Mild Fish ... **37**

SURF & TURF: Petite Lobster Tail (6 oz.)
and Petite Filet Mignon (6 oz.) ... **45**

LAND & SEA : "Large Portion" NY Strip Steak
(12 oz.) & Fried Jumbo Shrimp (6), served with Garlic
Mashed Potatoes and Vegetable of the Day ... **38**

TREASURE CHEST: Lobster Tail (2-3oz.), Snow
Crab Cluster, Shrimp Scampi and Fried Shrimp...**40**

BROILED SEAFOOD COMBO: Shrimp,
Scallops, Clams Casino, Stuffed Clam,
Stuffed Mushroom with Maryland Crab & Filet of
White Mild Fish ... **32**

FRIED SEAFOOD COMBO: "Largest Platter
at the Shore" Shrimp, Scallops, Filet of Fish, Oyster,
Deviled Crab & Stuffed Clam ... **30**

SHRIMP & SHELLFISH

PAN SEARED SCALLOPS: Large Sea Scallops
-seared and served with Garlic Mashed Potatoes and
Asparagus Spears ... **32**

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

FRIED JUMBO SHRIMP : Breaded daily ... **26**

COCONUT SHRIMP:

Served with our special Blueberry Sauce ... **27**

SHRIMP SCAMPI: Shrimp sautéed with white
wine, butter and garlic and served over pasta ... **26**

new

SHRIMP MEDITERRANEAN: Sauteed Shrimp,
Roasted Peppers & Feta over Penne pasta ... **29**

SHRIMP BONANZA: A collection of grilled
shrimp (6) on a skewer, Coconut Shrimp (2), Jumbo
Fried Shrimp (2) & Shrimp Scampi (4) ... **30**

CAJUN SHRIMP ALFREDO: "House
Favorite" made with whole cream, butter &
Parmigiana Cheese and served over Fettuccine ... **29**

FRESH FISH DISHES

ATLANTIC CAPE FILET:

"Highly Recommended" White fish, grilled OR broiled
(Large Portion)... **23**

CAJUN CAPE: "Great Dish" Cajun style filet
topped with shrimp in a Cajun Cream Sauce ... **26**

BROILED SALMON TERIYAKI:

"A Generous Portion" served with Rice &
Asparagus ... **28**

FISH FRY: New England Beer Battered Cod,
deep fried and served with French Fries and
Cole Slaw ... **23**

FLOUNDER: Fresh caught Jersey Flounder,
Broiled and topped with Lemon Butter Sauce OR
lightly breaded and fried...**24**

BROILED STUFFED FLOUNDER: Stuffed
with Maryland Crab mix...**29**

PASTA DISHES

PESCATORE: An abundance of Shrimp, Bay Scallops, Fresh Clams, Mussels, Fish, Tuna Cubes and Calamari in a tangy red sauce, served over Linguini ... **29**

CLAMS & LINGUINI: Whole baby clams sautéed with garlic, butter, Olive Oil and spices OR Marinara Sauce. Topped with whole clams in the shell...**22**

SPAGHETTI : with Sauce ... **15**
with **MEATBALLS** ... **19**

PENNE ALLA VODKA: Imported Prosciutto in a light tomato cream sauce with Sundried tomatoes and a touch of Vodka ... **19**
with **CHICKEN** ... **24**
with **SHRIMP** **28**

FETTUCCINE ALFREDO: Made with whole cream, butter and Parmigiana Cheese ... **20**
with **CHICKEN** ... **24**
with **SHRIMP** **28**

MEATS & POULTRY

new

CHICKEN MEDITERRANEAN:
Sautéed chicken and spinach, roasted peppers & Feta with rice ... **27**

FILET MIGNON (9 OZ.): With Demi-Glace and served with Mashed Potato & Asparagus... **38**

NEW YORK STRIP STEAK (12 OZ.):
Brushed with Olive Oil and herbs and topped with peppers & onions ... **30**

CAJUN CHICKEN: Sautéed and topped with our own Special Creamy Cajun Sauce and served with Penne pasta ... **24**

CHICKEN PARMIGIANA: Boneless chicken breasts, breaded and fried then topped with home-made tomato sauce and Mozzarella Cheese and served over Spaghetti ... **24**

ALL DINNERS ARE COMPLETE: And served with Bread & Butter ONLY
ADD a House Salad to any Dinner Entree...**2**
ADD a Caesar Salad to any Dinner Entree...**3**

GIFT CARDS 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 menus!*

**FREE 1^{1/2} HOURS PARKING –
LOCATED ON SCHELLENGER AVENUE**
(between Schellenger's Restaurant & Landmark Motel)

Also visit:

*Boardwalk Bar & Grill Liquor Store (right next door)
for wine, beer and coolers to go, for all your vacation needs.*
