

FISH AND SEAFOOD

Served with fresh sauteed seasonal vegetables and choice of one side
 For an additional 5.25, a choice of Wedge Salad, half Caesar Salad, half House Salad
 or a cup of our Soup of the Day. 5.5 for a cup of our Clam Chowder

ATLANTIC SALMON

27

SEA BASS

31

served with a choice of one of our great sauces:

Asian Pesto • Mustard Dill Sauce
 Citrus Bur Blanc • Horseradish Cocktail Sauce
 Tony P's Tartar Sauce
 Szechuan Teriyaki Sauce

LOCAL HALIBUT

33

SWORDFISH

31

FRESH PAN ROASTED PACIFIC ROCK FISH

Blackened spiced and pan roasted with our mango - peach shrimp salsa.

27

1/2 LB OF ALASKAN KING CRAB LEG COMBO

Available with your choice of:

Grilled 5 Garlic Shrimp Stick

33.95

8 oz Flat Iron Steak

38.95

8 oz Filet Mignon

44.95

CRAB CAKE ENTREE

3 of our jumbo lump crab cakes, served
 with fresh, spicy mango-peach salsa

29.95

STUFFED TILAPIA WITH CRAB AND SHRIMP

A stuffing made with blue crab and Mexican shrimp.

Pan roasted and topped with a lite citrus bur blanc.

26.95

1 LB OF ALASKAN CRAB LEGS

Select center portion, split & steamed to order.

Served with melted butter

47

FISH AND CHIPS

White fish crisped to a golden brown, french fries,
 creamy cole slaw, house-made tartar sauce.

19.95

SALMON AND SHRIMP COMBO

Grilled salmon and grilled garlic shrimp,
 citrus beurre blanc sauce.

29

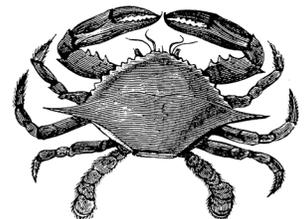
GRILLED SHRIMP PLATTER

Grilled garlic shrimp, citrus beurre blanc sauce.

23.95

SIDES

rice pilaf • brown rice • fresh fruit • french fries • mashed potatoes • cole slaw
 baked potato (add sharp aged cheddar cheese & smoked bacon for 4.5)
 sweet potato fries add 1.95



JOIN US FOR WEEKEND BREAKFAST

EVERY SATURDAY & SUNDAY FROM 9:00AM-11:30AM

Kick off your weekend with one of our award-winning Bloody Marys!

Enjoy everything from Crab Cakes Benedict to light, fluffy pancakes ... made from scratch!

Parties of 6 or more 18% gratuity will be added / Split Plate Charge 3