

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 • Citrus Bur Blanc
 Horseradish Cocktail Sauce
 Tony P's Tartar Sauce
 Szechuan Teriyaki Sauce

LOCAL HALIBUT
33

SWORDFISH
31

1/2 LB OF ALASKAN KING CRAB LEG COMBO

Available with your choice of:
 Grilled 5 Garlic Shrimp Stick 34.95
 8 oz Flat Iron Steak 39.95
 8 oz Filet Mignon 45.95

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
 48

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

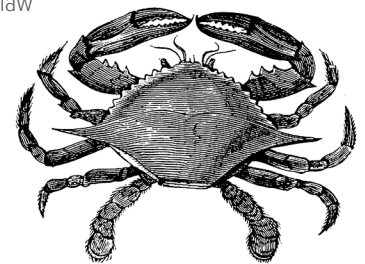
Grilled salmon and grilled garlic shrimp,
 citrus beurre blanc sauce.
 29.95

GRILLED SHRIMP PLATTER

Grilled garlic shrimp, citrus beurre blanc sauce.
 24.95

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



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