

FISH AND SEAFOOD

Served with fresh sauteed seasonal vegetables and choice of one side
 For an additional 5.5, a choice of Wedge Salad, half Caesar Salad, half House Salad
 or a cup of our Soup of the Day. 5.95 for a cup of our Clam Chowder

ATLANTIC SALMON
28

SEA BASS
32

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
32

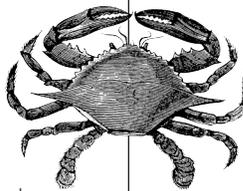
Crabs move around a lot!
 So does their price!
 Please ask your server for the current price on:

1/2 LB OF ALASKAN KING CRAB LEG COMBO

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

1 LB OF ALASKAN CRAB LEGS

Select center portion, split & steamed to order.
 Served with melted butter



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.
 27.95

FISH AND CHIPS

White fish crisped to a golden brown, french fries,
 creamy cole slaw, house-made tartar sauce.
 21

SALMON AND SHRIMP COMBO

Grilled salmon and grilled garlic shrimp,
 citrus beurre blanc sauce.
 32

CRAB CAKE ENTREE

3 of our jumbo lump crab cakes, served
 with fresh, spicy mango-peach salsa
 32

GRILLED SHRIMP PLATTER

Grilled garlic shrimp, citrus beurre blanc sauce.
 25.95

KETO FISH PLATTER

Blackened white fish with pan roasted cabbage and crispy applewood smoked bacon.
 Served w/ fresh sauteed veggies.
 19.5

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