



Appetizers

Baked Stuffed Clams 7.5

Minced Clams, Garlic, Herbs, Pecorino Romano Cheese

Baked Clams Casino Style 8.5

Whole Clams, Garlic Butter, Hickory Smoked Bacon

Oysters Rockefeller 12

Long Island Oysters Baked with Spinach and Pernod

Crispy Fried Calamari 8.5

Served with Marinara Sauce and Red Pepper Aioli

Jumbo Lump Crab Cakes 11

Summer Slaw, Tartar Sauce

Rigatoni Pasta 9

Italian Sausage, Peas, Parmesan Cheese Alfredo Sauce

Artichoke & Spinach Dip 7

Blended with Imported Cheeses, served with Croustade

Stone Baked Pizzette 8.5

Goat Cheese, Oven Roasted Tomato, Tossed Greens, Balsamic Drizzle

*Freshly Shucked Oysters and Clams

Daily Selections

\$Market

Jumbo Lump Crab Meat 12

Served with a Trio of Sauces

Jumbo Gulf Shrimp Cocktail 12

Cocktail Sauce

*Seared Tuna Carpaccio (served rare) 9

Soy, Pickled Ginger, Wasabi

The Captains Seafood Tower for Two 39

Chilled Whole Maine Lobster, Jumbo Shrimp, Clams & Oysters,
Lump Crabmeat & Seared Tuna Carpaccio
Served on Ice with a Trio of Sauces

Soups

Lobster Bisque 6

Lobster, Cream with a hint of Sherry

French Onion Soup 7

Three Cheese, Baked

Seasonal Clam Chowder 5

Long Island Clams, Potatoes

Salads

House Salad 2.5

Choice of Dressing

Caesar Salad 8

Romaine, Parmesan Crisp, Traditional Dressing

Endive & Gorgonzola Salad 10.5

Tomatoes, Walnuts, Balsamic Vinaigrette

Satur Farms Mesculin Salad 10

Tomato, Red Onion, Dried Cranberries, Feta Cheese, Glazed Pecans



Fish from the Oceans, Bays and Rivers

Grilled Atlantic Salmon 21
Artichokes, Shiitake Mushrooms, Sweet Basil

Stuffed Long Island Flounder 21
Lump Crabmeat, Chive Butter

Prosciutto Wrapped Jumbo Shrimp 25
Balsamic Drizzle

Sautéed Florida Grouper 24
Shrimp, Capers, Olives, Tomato Broth

Pan Seared Swordfish “Au Poivre” 21
Cracked Peppercorns, Brandy Cream

***Sesame Seared Tuna Steak 21**
Soy Ginger, Wasabi (cooked rare)

Broiled Seafood Platter 24
Scallops, Shrimp, Flounder, Baked Clam

Pan Seared Atlantic Sea Scallops 22
Brown Butter, Lemon, Parsley

Linguini with Lobster and Shrimp 23
Olive Oil, Garlic, Tomato, Basil

Whole Live Maine Lobster. . .Market Price
Broiled or Steamed
Stuffed with Lump Crabmeat **12** Additional

The Butchers Block

***Black Angus Prime Rib of Beef 30**
Au Jus, Crispy Onions and Horseradish Sauce
(Available Thurs.-Sunday Only)

***Black Angus NY Cut Sirloin 32**
U.S.D.A Prime Beef with Buttermilk Onion Rings

***Grilled Filet Mignon 30**
Gorgonzola Cheese and Red Wine Sauce

***Sautéed Pork Tenderloin 21**
Cipollini Onions, Pancetta, Port Wine Au Jus

Roast Rack of Lamb 32
Mustard Herb Crust, Rosemary Au Jus

Parmesan Crusted Chicken 19
Sun Dried Tomato Butter

All Entrees Served with Seasonal Vegetables & Potatoes

**This menu item is cooked to your liking. Consuming raw or under cooked meat, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions*

18% gratuity will be added to parties of 8 or more
