



FRIDAY SEAFOOD NIGHT SPECIAL MENU

4PM -10PM

STARTER

CHARBROILED OYSTERS

Fresh Oysters on the Half Shell Charbroiled with Garlic Butter and Grated Parmesan Cheese Served with Toasted French Bread

\$7.99

ENTREES

TRIPLE "B" SHRIMP FEAST

Jumbo Gulf Shrimp Prepared Three Ways: Shrimp Scampi Style, Golden Brown Fried Shrimp and Grilled Served over a Bed of Vegetable Rice Pilaf

\$13.99

NEW ENGLAND CLAM CHOWDER

Housemade New England Clam Chowder Served in a Warm San Francisco Style Sour Dough Bread Bowl

\$6.99

GRILLED MAHI MAHI TACOS

Fresh Grilled Mahi Mahi with Shredded Cabbage, Roasted Corn & Black Beans Pico de Gallo in a Cilantro Tortilla Shell Topped with Cilantro Lime Crème Fraiche with Fresh Tortilla Chips and Housemade Salsa

\$7.99

FISH 'N' CHIPS

Beer Battered Cod Filets Fried Golden Brown and Served with French Fried Potatoes, Housemade Coleslaw, Lemon Wedge and Lemon Aioli Tarter Sauce

\$7.99

LOBSTER GRILLED CHEESE SANDWICH

Sautéed Maine Lobster in Herb Butter on Texas Toast with Melted Provolone & Boursin Cheeses

\$11.99

GRILLED FRESH NORTH ATLANTIC SALMON FILET

Grilled Fresh North Atlantic Salmon Filet Served on a Warm Roasted Potato Salad and Sautéed Mushrooms, Green Beans, Shaved Grilled Corn & Roasted Red Potatoes with Charred Tomato Vinaigrette

\$11.99

REGULAR MENU ALSO AVAILABLE