



FRIDAY NIGHT SEAFOOD NIGHT



SPECIAL MENU

4PM – 10 PM

STARTER

Charbroiled Oysters

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

\$7.99

ENTRÉES

Triple "B" Shrimp Feast Platter

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

\$13.99

Lobster Grilled Cheese Sandwich

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

\$11.99

New England Clam Chowder

Housemade New England Clam Chowder. Served in a Warm San Francisco
Style Sour Dough Bread Bowl. A Fisherman's Wharf Favorite!

\$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 & Chips

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

\$7.99

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

