

## **APPETIZERS**

### **Lobster Quesadilla**

Flour tortilla shell baked with lobster meat and cheese, served with sour cream, and fresh pico de gallo sauce.

### **Mozzarella Sticks**

Mozzarella cheese breaded & fried golden brown, served with marinara sauce on the side.

### **Coconut Shrimp**

Jumbo shrimp breaded with coconut, quickly fried and served with a raspberry dipping sauce.

### **Clams Casino**

Littleneck clams filled with bell pepper, onion & bacon stuffing, baked with butter.

### **Lobster Cocktail**

Chilled and seasoned half pound lobster served over field greens, with pineapple and cole slaw.

### **Oysters on Ice**

Half dozen cold water oysters opened to the order, served chilled with a zesty cocktail sauce and lemon.

### **Shrimp Cocktail**

Fresh sweet shrimp cooked daily, served chilled with our homemade zesty cocktail sauce and lemon.

### **Pretzel Sticks**

Oven baked salted Bavarian pretzel sticks. Served with a crab cheddar cheese dipping sauce and whole grain mustard.

### **Lobster Pot Pie**

A classic New England dish with Maine lobster meat, sherry cream sauce, then topped with buttery puff pastry & baked golden brown.

### **Tuna & Cucumber**

Seared yellow fin tuna julienne tossed with seasonings and ginger. Served on sliced cucumber with teriyaki and wasabi, then dusted with toasted sesame seeds.

### **Spicy Tuna Tempura Roll**

Spicy mix of yellowfin tuna and caviar rolled in a seaweed wrap with rice. Battered then fried served with soy sauce, wasabi and ginger.

## **FROM THE RAW BAR**

### **Clams on Ice**

Half dozen of the best chilled clams opened to the order, served with a zesty cocktail sauce and lemon.

### **Peel & Eat Shrimp**

Steamed and seasoned served chilled on a bed of ice paired with zesty cocktail sauce and lemon.  
1/2 Pound ~ Pound

## **CROCKS OF SOUP**

### **French Onion**

A rich onion and beef broth topped with a toasted crouton and melted mozzarella cheese.

### **Lobster Bisque**

A special blend of lobster stock, sherry wine and seasonings, finished with cream and lobster.

### **Clam Chowder**

Manhattan style clam chowder made with clams, vegetables, potatoes and corn.

### **The Wedge**

A wedge of iceberg lettuce paired with chopped hardboiled egg, crumbled blue cheese and crispy diced bacon. Served with blue cheese dressing.

### **Pear & Feta**

Fresh pear slices nested over a bed of garden greens, sun valley vegetables and feta cheese served with orange sesame dressing.

## **GARDEN SALADS**

### **Classic Caesar**

Crisp romaine lettuce tossed in our homemade Caesar dressing served with garlic croutons and shaved parmesan cheese.

### **Apple Walnut**

Sliced red apples and chopped walnuts over a fresh blend of field greens topped with crumbled blue cheese. Served with balsamic vinaigrette dressing.

### **Lobster Salad**

Fresh lobster meat over California greens topped with pico de gallo and mangos. Served with orange sesame dressing.

**DRESSINGS: BUTTERMILK RANCH ~ BLUE CHEESE ~ BALSAMIC VINAIGRETTE  
SALAD ADDITIONS: CHICKEN~SHRIMP~CRAB OR LOBSTER**

## **SEAFOOD SPECIALTIES**

### **Teriyaki Salmon**

Farm raised Atlantic Salmon filet grilled over an open flame with teriyaki glaze on a bed of baby spinach served with sticky rice.

### **Shrimp Scampi**

Jumbo shrimp sautéed with garlic in a white wine, lemon and butter sauce. Served over linguini.

**Add scallops or crabmeat.**

### **Peppered Tuna**

Line caught yellow fin tuna dusted with a pepper blend seared medium rare, paired with cilantro sticky rice and cucumber relish.

### **Alaskan Snow Crab Legs**

Sweet Alaskan snow crab legs seasoned with Old Bay steamed to order. Served with lemon and drawn butter.

### **Martell's Crab Cakes**

Homemade crab cakes made with fresh crabmeat, vegetables and house seasonings lightly breaded and fried golden brown. Served with chipotle dipping sauce and lemon.

### **Seafood Combo**

Broiled jumbo shrimp paired with sweet broiled scallops and fresh Maryland jumbo lump crabmeat. Or choose all the same.

### **Shrimp & Chicken Alfredo**

Gulf Coast shrimp sautéed, paired with grilled chicken. Simmered in a pecorino Romano cream sauce served over fettuccine.

### **Lobster Ravioli**

Lobster and ricotta cheese filled ravioli, simmered in a blush vodka tomato cream sauce.

### **Cameryn Mac & Cheese**

**Choose: Lobster~Crab~Plain**

Baked Campanella pasta tossed in a mascarpone, havarti and grana padano cream sauce, topped with panko bread crumbs and grated white cheddar cheese.

### **Penne Alla Vodka**

Penne pasta served in our blush vodka tomato cream sauce with Romano cheese.

## **PASTA**

## **STEAKS ~ RIBS ~ CHICKEN**

### **New York Sirloin**

A hearty 14 oz. center cut of steak grilled to your liking, served with onion rings.

### **Filet Mignon**

10 oz. center cut tenderloin of beef grilled to your liking, served with onion rings.

### **Garlic Steak & Lobster**

10 oz. center cut sirloin steak grilled to your liking served over sautéed broccoli and grape tomatoes, topped with fresh lobster meat and garlic scampi sauce.

### **Baby Back Ribs**

A full rack of baby back ribs braised until tender, then basted with sweet BBQ sauce.

### **Chicken Parmigiana**

Chicken breast with Italian seasoned bread crumbs quickly fried and topped with marinara sauce & mozzarella cheese. Served over linguini.

### **Chicken Alissa**

Grilled breast of chicken topped with spinach, roasted red peppers & fresh mozzarella cheese drizzled with a balsamic demi glaze.

### **Top any steak with crumbled blue cheese**

All entrees without pasta are served with:

steak bread with roasted garlic and butter & your choice of French fries, baked potato, mashed potatoes, sweet baked potato, or orange-herb rice.

**Add a Garden Salad to Any Entrée**

**Add Lobster Tail to Any Entrée**

## **FESTIVAL OF LOBSTER**

### **Twin Tails**

Two 6oz. lobster tails dusted with old bay seasoning and butter then broiled to perfection served with fresh lemon and butter.

### **Lobster Trap**

A combination of lobster, shrimp, scallops, clams, mussels and snow crab legs steamed in their own broth, served with corn on the cob.

### **Surf ~N~ Turf**

Choose your turf!

A hearty 14 oz. Angus New York Strip or a tender 10 oz. Filet Mignon paired with a 6 oz. lobster tail.

### **Lobster Combo**

Broiled half lobster stuffed with our house crabmeat stuffing, paired with broiled shrimp and scallops served with butter and lemon.

### **Lobster & Shrimp Diavolo**

Fresh lobster meat, Gulf coast shrimp, sautéed in a plum tomato sauce with a hint of Anisette & Sambuca, and crushed red pepper. Served on a bed of linguini.

### **Whole Lobster**

Whole Maine lobster cleaned & steamed, then seasoned with old bay and butter. Served with steamed clams, blue shell mussels and corn on the cob.

## **LOBSTER HOUSE PLATTERS**

**Fresh From the Tank for 2:**

**All platters come with 2 small caesar salads**

### **King**

One and a half pounds of Alaskan king crab legs served split and ready to eat paired with steamed mussels, clams, shrimp, corn on the cob and Yukon gold potatoes.

### **Captain**

Five-pound whole lobster seasoned, steamed, split and ready to eat paired with steamed mussels, clams, shrimp, corn on the cob and Yukon gold potatoes.

### **First Mate**

Two-pound whole lobster and one pound of snow crab legs seasoned and steamed paired with steamed mussels, clams, shrimp, corn on the cob and Yukon gold potatoes.

## **BUCKETS TO THE ORDER**

### **Fish & Chips**

Beer battered Atlantic cod fish filets deep fried until golden brown paired with French fries. Served with malt vinegar and tartar sauce.

### **Panko Shrimp**

Jumbo shrimp lightly dusted with seasoned bread crumbs for a natural taste, then fried to a golden brown served with French fries.

### **Wings**

½ dozen breaded fried chicken wings and French fries served with our buffalo sauce, blue cheese dressing and celery sticks.

### **Steamed Clams**

One dozen fresh middle neck clams steamed with butter, garlic and Old Bay seasoning. Served with toasted bread.

### **Garlic Mussels**

One pound of blue shell mussels sautéed in a garlic herb butter sauce. Served with toasted bread.

All entrees without pasta are served with choice of French fries, baked potato, mashed potatoes, sweet baked potato, or orange-herb rice and steak bread with roasted garlic and butter.

## **BURGER STREET**

### **Dalton Bavarian Cheddar Burger**

Char grilled the way you like it topped with melted cheddar cheese and fried onions, served on a pretzel roll.

### **Avocado Burger**

Char grilled Angus beef burger cooked to your liking topped with melted pepper jack cheese, pico de gallo and sliced avocado.

### **Smoke House Burger**

Angus beef grilled over an open flame brushed with bourbon BBQ sauce, topped with crisp bacon.

### **Black & Bleu Burger**

Dusted with Cajun spice then grilled over an open flame cooked to your liking, topped with melted blue cheese.

### **All American Burger**

The classic burger char grilled to your liking topped with American cheese.

**Deluxe any burger with French fries or onion rings for \$3 extra!**

**All burgers are 10oz. Angus beef and are served with lettuce, tomato, onion and served on a toasted round roll.**

## **SANDWICHES**

### **Lobster Salad Sandwich**

Fresh lobster meat tossed with diced celery, thousand island dressing and Hellman's mayonnaise placed on a bed of lettuce served on a long soft roll paired with our homemade coleslaw.

### **Bacon Jack Chicken**

Fresh 6oz. grilled chicken cutlet topped with melted pepper jack cheese, & crispy smoke house bacon. Served on a toasted bun with lettuce, tomato, pickles and ranch dressing.

### **Griddle Crab Cake**

Our award winning homemade crab cake made with a blend of sweet Maryland crabmeat and special seasonings then lightly griddled. Served on a round roll.

## **SIDES**

### **Summer Blend Vegetable**

Broccoli, spinach and roasted red peppers seasoned and served with lemon.

### **Corn on the Cob**

A Jersey Shore favorite served with fresh drawn butter.

### **Cheddar Bacon Potato**

Baked potato topped with bacon and cheddar cheese, served with sour cream.

### **Steamed Broccoli**

Fresh broccoli steamed and seasoned served with lemon.

## **LITTLE SKIPPERS**

**Kids Meals for 12 and under Your choice**

### **COMPLIMENTARY ICE CREAM FOR EVERY SKIPPER**

**Chocolate, Vanilla or Twist with Rainbow sprinkels**

### **Hamburger**

A lean 4oz all beef patty grilled and served on a potato roll.

### **Hot Dog**

All beef Sabrett hot dog grilled and served on a potato roll.

### **Panko Shrimp**

Jumbo shrimp hand breaded with Panko and lightly fried.

### **Pizza**

A 12 in square pan pizza topped with sauce and mozzarella cheese. (add pepperoni or mushrooms 2)

### **Mac & Cheese**

Elbow pasta, simmered in a Velveeta cheddar cheese sauce

### **Pasta Marinara**

Penne or Linguine pasta served in a marinara sauce.

### **Chicken Tenders**

All white meat chicken tenders lightly battered, quick fried and served with BBQ sauce.

### **Penne Alla Vodka**

Penne pasta served in our blush vodka tomato cream sauce with Romano cheese.