

APPETIZERS

Lobster Quesadilla

Flour tortilla shell baked with lobster meat and cheese served with sour cream, and fresh Pico de Gallo. 19

Pretzel Sticks

Oven baked salted Bavarian pretzel sticks. Served with a cheddar cheese dipping sauce and whole grain mustard. 14

Mozzarella Sticks

Mozzarella cheese breaded & fried golden brown, served with marinara sauce. 12

Garlic Mussels

One pound of green shell mussels sautéed in a garlic herb butter sauce. Served with toasted bread. 17

Oyster Mignonette

Half dozen of chilled oysters opened fresh to order. Served with a mignonette & cocktail sauce. 16

SOUPS & SALADS

French Onion

A rich onion and beef broth topped with a toasted crouton & melted mozzarella cheese. 7

The Wedge

A wedge of iceberg lettuce paired with chopped hardboiled egg, crumbled blue cheese and crispy diced bacon. Served with blue cheese dressing. 13

Fish & Chips

Battered Mahi pieces quickly fried and Paired with house made cocktail sauce tartar and lemon. 24

Clam Strips

Clam strips breaded, quick fried served over fries with zesty cocktail and tartar sauce. 24

Coconut Shrimp

Jumbo shrimp breaded with coconut, quickly fried, and served with a raspberry dipping sauce. 16

Drunken Angry Clams

One dozen little neck clams in white wine, butter with garlic and cherry peppers. 18

Shrimp Cocktail

Fresh sweet shrimp cooked daily, served chilled with our homemade zesty cocktail sauce and lemon. 17

Clams Casino

Clams filled with bell peppers, onions and bacon then baked with butter. 12

IN THE RAW

East Coast Clams

Half dozen of fresh middle neck clams opened to order served with a zesty cocktail sauce. 14

Lobster Bisque

A special blend of lobster stock, sherry wine and seasonings, finished with lobster and cream. 8

Classic Caesar

Crisp romaine lettuce tossed in our homemade Caesar dressing served with garlic croutons and Romano cheese. 13

BUCKETS

Wings

Fried breaded wings served over fries with buffalo sauce and blue cheese dressing. 17

Fried Shrimp

Lightly fried Panko shrimp served over fries with zesty cocktail and tartar sauce. 24

BURGERS & MORE

Deluxe any \$3.00

Dalton Black & Blue Burger

Dusted with Cajun spice then grilled over an open flame cooked to your liking, topped with melted blue cheese. 16

All American Burger

The classic burger char grilled to your liking topped with American cheese. 16

Chicken Caesar Wrap

Grilled chicken tossed in a Caesar dressing, rolled with a grilled flour tortilla with lettuce. 17

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. 19

Lobster Salad Roll

Lobster meat, celery, Russian dressing & mayo blend on a long roll with house made cole slaw. 22

Baja Taco

Crispy fried Mahi filet chopped with shredded cabbage, Pico de Gallo and Monterey jack cheese and drizzled with ranch dressing. 17

CHICKEN & PASTA

Lobster Mac & Cheese

Baked Fusilli pasta with lobster in a mascarpone, Havarti, and grana Padano cream sauce, topped with breadcrumbs and grated white cheddar cheese. 32

Lobster Ravioli

Lobster and ricotta cheese filled ravioli, simmered in a blush vodka tomato cream sauce. 28

Chicken Arrabbiata

Grilled chicken breast sauteed with bell peppers, onions, cherry peppers, and Andouille sausage in a garlic herb butter sauce. 28

Chicken Parmesan

Chicken breast with Italian seasoned breadcrumbs quickly fried and topped with marinara sauce & mozzarella cheese. Served over linguini. 28

Penne Alla Vodka

Penne pasta served in our blush vodka tomato cream sauce with Romano cheese. 24

Chicken & Broccoli

Sliced grilled chicken breast sauteed with broccoli florets in a garlic herb white wine butter sauce nested over linguini. 28

LITTLE SKIPPERS

Kids Meals for 12 and under Your choice 12

Penne 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.

Cheeseburger w/FF

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

Mac & Cheese

Elbow pasta simmered in a Velveeta cheddar cheese sauce

Pizza

A plain pizza topped with sauce and mozzarella cheese.

CHEF'S CHOICE

Half Rack of Ribs

BBQ baby back ribs braised until tender paired with corn on the cob and fries. 22

Shrimp Parmesan

Panko shrimp lightly fried. Topped with a marinara sauce, mozzarella cheese, oven baked and served over linguini. 27

Caribbean Tuna

Yellow fin tuna dusted in a pepper blend seared medium rare. Paired with sticky rice, roasted corn and Poblano salsa and soy sauce. 29

Shrimp Scampi

Jumbo shrimp sautéed in a garlic white wine; lemon butter sauce served over linguini. 28

Steamed Lobster

1 ¼ pound whole Maine lobster cleaned & steamed, then seasoned with old bay and butter. Served with steamed clams, green shell mussels and corn on the cob. 38

New York Sirloin

14 oz cc sirloin steak cooked over an open flame to your liking, paired with a peppercorn demi glaze & steak cut onion rings. 42

Shrimp Pot

8 Jumbo shrimp, 8 clams and 8 mussels with Yukon potatoes, corn on the cob seasoned with Old Bay & butter. Steamed to perfection. 29

Teriyaki Salmon

Atlantic Salmon filet grilled over an open flame with teriyaki glaze on a bed of baby spinach served with sticky rice. 29

Seafood Pesctora

Shrimp, clams, mussels, and calamari sauteed in a Pomodoro sauce with fresh basil served over linguini. 30

Lobster Tail & Shrimp

6 oz lobster tail paired with jumbo shrimp. Dusted with Old Bay and butter. Boiled to perfection and served with beurre noir. 38

Land & Sea

Half rack of BBQ baby back ribs braised until tender paired with Panko Fried shrimp and cocktail sauce. 26

Filet Mingon

10 oz cc tenderloin of beef, slow cooked to your liking paired with a Bearnaise sauce & poached asparagus and frizzled onion. 56

The Captain

A two-pound
lobster
split and cleaned

135

PLATTERS FOR TWO

8 shrimp
8 clams
8 mussels
2 corns on the cob
Yukon potatoes
Steamed to perfection
Two Caesar salad

First Mate

Two pounds of
Alaskan
Snow Crab

120

SIDES

Garden Salad 7

Corn on Cob 3

Steamed Broccoli 6

ALL ENTREES WITHOUT PASTA GET CHOICE OF:
BAKED POTATO
MASHED POTATO
FRENCH FRIES
BAKED SWEET POTATO

ALL ENTRÉES COME WITH STEAK BREAD & BUTTER