

APPETIZERS

TUNA BITES 16

Cajun dusted tuna bites blackened to order, served medium rare with cajun butter.

FRIED CALAMARI 16

T & T calamari dusted with seasoned flour and quick fried served with marinara sauce.

DRUNKEN ANGRY CLAMS 17

Steamed dozen middle neck clams with cherry peppers, garlic, white wine butter sauce.

BAVARIAN PRETZEL STICKS 13

Bavarian style pretzel sticks oven baked then tossed in salt. Served with a crab cheddar cheese dipping sauce.

TRADITIONAL WINGS 15

BBQ or traditional buffalo style wings served with blue cheese and celery.

IN THE RAW

CHILLED OYSTERS 16

Half dozen Blue Point oysters opened fresh-to-order, served with horseradish, cocktail sauce & lemon.

WILD CLAMS 14

Half dozen middle neck clams fresh-to-order, served with cocktail sauce & lemon.

SOUPS & SALADS

CRAB BISQUE 8

A blend of blue crabmeat flavored with sherry, finished with cream.

NEW ENGLAND CHOWDER 8

A thick, chunky white clam chowder with potatoes, bacon, celery & onion.

CLASSIC CAESAR 13

Crisp romaine lettuce tossed in our house Caesar dressing with garlic herb croutons & shaved Romano cheese.

THE WEDGE 13

A fresh wedge of iceberg lettuce paired with a chopped hard-boiled egg, blue cheese crumbles & crispy diced bacon. Choice of: Blue Cheese or Buttermilk Ranch.

BURGERS & MORE

DELUXE ANY ADD 3

DALTON BACONATOR 16

8 oz burger char-grilled the way you like it.
Topped with BBQ sauce and crispy bacon.

ALL AMERICAN BURGER 16

Char-grilled to your liking, topped with American cheese.
Served with lettuce, tomato, onion and potato chips on the side.

CRAB CAKE SANDWICH 17

Homemade crab cake made with sweet blue crab meat lightly fried on a
toasted round roll with a side of chipotle mayo and potato chips.

SHRIMP TACOS 17

Spicy shrimp quick fried and served in two flour tortillas over cabbage
Topped with a Pico de Gallo, Monterey jack cheese drizzled with ranch
dressing. Served with corn chips.

SOFT SHELL CRAB 16

Whole soft shell crab breaded with panko bread crumbs, lightly
fried and served on a toasted round roll with lettuce and a side of tartar sauce

BUCKETS

FRIED SHRIMP 24

Jumbo shrimp lightly dusted with
seasoned breadcrumbs for a natural
taste, then fried to a golden brown
served with french fries

CLAM BUCKET 22

Ocean clam strips lightly breaded, quick
fried and served over a bucket
of french fries.

CHEF'S CHOICE

HALF RACK OF RIBS 22

Bourbon BBQ baby back ribs char-
grilled over an open flame.

BBQ CHICKEN 21

Half of a BBQ chicken char-grilled over
an open flame.

CRAB POT 29

An array of blue crab, Alaskan snow
crab, mussels and clams seasoned and
steamed to perfection with old bay and
drawn butter.

LAND & SEA 26

Half a rack of ribs paired with panko
fried shrimp with cocktail sauce.

LITTLE SKIPPERS 11 (12 & UNDER)

CHICKEN TENDERS with fries

HOT DOG with fries

MAC & CHESSE