

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. 15

Mozzarella Sticks

Mozzarella cheese breaded & fried golden brown, served with marinara sauce. 13

Garlic Mussels

One pound of green shell mussels sautéed in a garlic herb butter sauce. Served with toasted bread. 18

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. 18

Clams Casino

Clams filled with bell peppers, onions and bacon then baked with butter. 14

IN THE RAW

Oyster Mignonette

Half dozen of chilled oysters opened fresh to order. Served with a mignonette & cocktail sauce. 17

East Coast Clams

Half dozen of fresh middle neck clams opened to order served with a zesty cocktail sauce. 15

SOUPS & SALADS

French Onion

A rich onion and beef broth topped with a toasted crouton & melted mozzarella cheese. 8

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

Lobster Bisque

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

Long Leaf Caesar

Chilled crisp romaine leaves with Pecorino romano cheese paired with creamy house Caesar dressing & herb garlic croutons. 13

BUCKETS

Fish & Chips

Battered Mahi pieces quickly fried and Paired with house made cocktail sauce tartar and lemon. 26

Wings

Fried breaded wings served over fries with buffalo sauce and blue cheese dressing. 18

Clam Strips

Clam strips breaded, quick fried served over fries with zesty cocktail and tartar sauce. 25

Fried Shrimp

Lightly fried Panko shrimp served over fries with zesty cocktail and tartar sauce. 26

BURGERS & MORE

Deluxe any \$4.00

Dalton Black & Blue Burger

Dusted with Cajun spice then grilled over an open flame cooked to your liking, topped with melted blue cheese. 17

All American Burger

The classic burger char grilled to your liking topped with American cheese. 17

Angry Cheese Burger

Grilled with pepper relish, pepperjack cheese and Sriracha. 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. 20

Lobster Salad Roll

Lobster meat, celery, Russian dressing & mayo blend on a long roll with house made cole slaw. 24

Baja Taco

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

Lobster Grilled Cheese

Lobster meat, Swiss cheddar, chipotle aioli on grilled sour dough bread. 22

CHICKEN & PASTA

Lobster Mac & Cheese

Baked Campanale pasta with lobster in a mascarpone, Havarti, and grana Padano cream sauce, topped with breadcrumbs and grated white cheddar cheese. 34

Lobster Ravioli

Lobster and ricotta cheese filled ravioli, simmered in a blush vodka tomato cream sauce. 29

Chicken Murphy

Grilled chicken, sweet & hot peppers, onion, sausage and potatoes in a garlic sauce. 29

Chicken Parmesan

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

Penne Alla Vodka

Penne pasta served in our blush vodka tomato cream sauce with Romano cheese. 26

Chicken & Broccoli

Sliced grilled chicken breast sauteed with broccoli florets in a garlic herb white wine butter sauce nested over linguine. 29

LITTLE SKIPPERS

Kids Meals for 12 and under Your choice 13

Penne Marinara

Penne 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.

18% GRATUITY ADDED TO PARTIES OF 8 OR MORE

CHEF'S CHOICE

Half Rack of Ribs

BBQ baby back ribs braised until tender paired with corn on the cob and fries. 26

Shrimp Parmesan

Panko shrimp lightly fried. Topped with a marinara sauce, mozzarella cheese, oven baked and served over linguine. 29

Caribbean Tuna

Yellow fin tuna dusted in a pepper blend seared medium rare. Paired with sticky rice, roasted corn, Poblano salsa and soy sauce. 32

Shrimp Scampi

Jumbo shrimp sautéed in a garlic white wine; lemon butter sauce served over linguine. 30

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. 39

New York Sirloin

14 oz cc sirloin steak cooked over an open flame to your liking, paired with a peppercorn demi-glace & steak cut onion rings. 44

Shrimp Pot

8 Jumbo shrimp, 6 clams and 6 mussels with Yukon potatoes, corn on the cob seasoned with Old Bay & butter. Steamed to perfection. 32

Teriyaki Salmon

Atlantic Salmon filet grilled over an open flame with teriyaki glaze on a bed of baby spinach served with sticky rice. 32

Alaskan Crab Legs

1 ¼ pounds of steamed ~n~ seasoned snow crab legs paired with corn on the cob and choice of potato. 42

Lobster Tail & Shrimp

6 oz lobster tail paired with jumbo shrimp. Dusted with Old Bay and butter. Broiled to perfection and served with drawn butter. 39

Lobster Combo

Half a lobster filled with our House crabmeat stuffing paired with shrimp & scallops, broiled to perfection. 39

Filet Mignon

10 oz cc tenderloin of beef, slow cooked to your liking paired with a Bearnaise sauce & poached asparagus and frizzled onion. 58

The Captain

2#

Alaskan King Crab
split and cleaned!

175

PLATTERS FOR TWO

8 shrimp

8 clams

8 mussels

2 corn on the cobs

Yukon potatoes

Steamed to perfection

Two Caesar salads

(Please allow extra time to prepare this items)

First Mate

5# Lobster

-Steamed-
split and cleaned!

150

SIDES

Melon Slices 5

Corn on Cob 4

Steamed Broccoli 5

Side Salad or Side Caesar 6

ALL ENTREES WITHOUT PASTA GET CHOICE OF:

**BAKED POTATO
MASHED POTATO
FRENCH FRIES
RICE PILAF**

ALL ENTRÉES COME WITH STEAK BREAD & BUTTER

18% GRATUITY ADDED TO PARTIES OF 8 OR MORE