

# THE SHRIMP BOX



## THE RAW BAR

JUMBO SHRIMP COCKTAIL				\$14
LOCAL MIDDLE NECK CLAMS	½ dozen \$9	dozen	\$17	
FRESHLY SCHUCKED OYSTERS		market price		
SESAME SEARED AHI TUNA				\$14

*served with soy, wasabi cream & seaweed salad*

## APPETIZERS

SUMMER SHRIMP - <i>grilled shrimp served on a bed of arugula with watermelon, feta &amp; a balsamic glaze</i>	\$16
PRINCE EDWARD ISLAND MUSSELS - <i>marinara style or in a white wine sauce with garlic &amp; basil</i>	\$12
CRISPY HONEY-LIME SHRIMP - <i>flash fried with a sticky honey-lime &amp; garlic glaze</i>	\$14
OLD BAY FRENCH FRIES - <i>tossed in Old Bay Seasoning served with a chipotle dipping sauce</i>	\$5
BROILED GARLIC SHRIMP - <i>served with a Parmesan crostini &amp; plum tomato bruschetta</i>	\$14
SAUTEED CRAB CAKE - <i>served with a horseradish cream sauce</i>	\$15
CLAMS CASINO - <i>topped with minced bell peppers, onions, and bacon</i>	\$11
CRAB & SPINACH DIP - <i>served with toasted pita bread</i>	\$14
SPINNY CREEK, MAINE STEAMERS - <i>1lb or 2lbs (market price)</i>	
COCONUT SHRIMP - <i>served with an orange dipping sauce</i>	\$13
CILANTRO SEARED SCALLOPS - <i>pan seared, drizzled with a cilantro lime aioli</i>	\$15
BLACKENED STEAK BITES - <i>served with a horseradish cream sauce</i>	\$14
PRETZEL CRUSTED CALAMARI - <i>served with your choice of honey mustard or marinara sauce</i>	\$11
MOZZARELLA STICKS - <i>served with marinara dipping sauce</i>	\$9
BUFFALO SHRIMP - <i>served with Bleu Cheese dressing &amp; celery sticks</i>	\$14
BLACKENED TUNA BITES - <i>served with horseradish cream sauce</i>	\$14

## SOUPS AND SALADS

CLAM CHOWDER - <i>choice of New England or Manhattan</i>	cup \$5	bowl \$7
LOBSTER BISQUE	cup \$6	bowl \$9

SPINACH SALAD - <i>Baby spinach, mushrooms, hard-boiled egg, red onion &amp; bacon</i>	\$10
HOUSE SALAD - <i>Spring greens, raisins, Bleu cheese crumbles, candied walnuts &amp; green apple</i>	\$10
COBB SALAD - <i>Iceberg lettuce, avocado, hard-boiled egg, bacon, olives, Bleu cheese crumbles &amp; tomato</i>	\$12
GREEK SALAD - <i>Romaine, Feta, cucumber, tomatoes, Kalamata olives, green pepper &amp; red onion</i>	\$10
CAESAR SALAD - <i>Romaine, seasoned croutons, anchovies, shaved Parmesan &amp; creamy Caesar dressing</i>	\$10
KALE SALAD - <i>Kale, watermelon radishes, shaved Parmesan, almonds &amp; raisins tossed in lemon vinaigrette</i>	\$11

ADD GRILLED OR BLACKENED SHRIMP	\$8	ADD BLACKENED SCALLOPS	\$12
ADD GRILLED OR BLACKENED CHICKEN	\$6	ADD PRETZEL CALAMARI	\$5
ADD GRILLED OR BLACKENED SALMON	\$7	ADD AHI SASHIMI TUNA	\$8

DRESSINGS: *Balsamic Vinaigrette, Italian, Bleu Cheese, Thousand Island & Ranch*

## KIDS MENU

FRIED SHRIMP <i>with french fries</i>	\$11	4 oz LOBSTER TAIL <i>with french fries</i>	\$15
MOZZARELLA STICKS <i>with french fries</i>	\$8	CHICKEN TENDERS <i>with french fries</i>	\$9
CHEESEBURGER <i>with french fries</i>	\$9	PENNE MARINARA	\$8

## SANDWICHES & WRAPS

- JUMBO LUMP CRAB CAKE – sautéed served on a roll with lettuce, tomato, coleslaw, pickle & fries \$16  
FRIED FLOUNDER – served on a roll with lettuce, tomato, coleslaw, pickle & fries \$15  
HOMEMADE SHRIMP SALAD – served on a roll with lettuce, tomato, coleslaw, pickle & fries \$12  
FRIED SOFT SHELL CRAB – served on a roll with lettuce, tomato, coleslaw, pickle & fries \$17  
ANGUS BURGER – served on a roll with lettuce, tomato, onion, coleslaw, pickle & fries \$12 with cheese \$13  
GRILLED CHICKEN SANDWICH – all natural chicken breast served on a roll with lettuce, tomato, coleslaw, pickle & fries \$11 with cheese \$12  
TURKEY CLUB – (white, rye, or multi-grain bread) triple decker served with coleslaw, pickle and fries \$12  
BUFFALO CHICKEN – All natural chicken tenders served in a wrap w/ bleu cheese crumbles, lettuce, tomato, coleslaw, pickle & fries \$11  
GRILLED SHRIMP & BACON – served in a wrap w/ lettuce, tomato, chipotle dipping sauce, coleslaw, pickle & fries \$14  
BLACKENED SHRIMP TACOS – 2 flour tortillas w/ cabbage, pico de gallo & cilantro lime aioli. Side of tortilla chips \$16  
FISH TACOS – lightly battered Mahi-Mahi in 2 flour tortillas w/ cabbage, pico de gallo & cilantro lime aioli. Side of tortilla chips \$14



## ENTREES (all entrees served with side salad, potato and vegetable)

- BROILED OR FRIED SHRIMP - \$25  
BROILED OR FRIED DAY BOAT SCALLOPS - \$32  
ALASKAN KING CRAB LEGS – 1lb. steamed & served with lemon and drawn butter (market price)  
GARLIC SHRIMP & BROCCOLI – tossed with garlic, olive oil, Pecorino Romano & penne pasta \$26  
BROILED OR FRIED TRIO – shrimp, scallops & flounder \$26  
SURF & TURF – 6 oz filet mignon & broiled 5 oz. South African lobster tail \$46  
FILET MIGNON – 8 oz filet served with frizzled onions \$38  
LINGUINI with CLAM SAUCE – your choice of red or white sauce \$21  
MUSSELS MARINARA – served mild or spicy over linguini \$19  
FOUR WAY SHRIMP – fried, stuffed, coconut & scampi style \$31  
FRIED SOFT SHELL CRABS – two lightly fried soft-shelled crabs \$32  
PAN SEARED SCALLOPS – served on a bed of baby spinach sautéed with garlic and olive oil \$33  
BROILED STUFFED FLOUNDER – broiled flounder stuffed with crabmeat stuffing \$27  
BROILED STUFFED SHRIMP – broiled shrimp stuffed with crabmeat stuffing \$26  
STEAMED 1 ¼ LB. LOBSTER & STEAMED 2 LB. LOBSTER – locally caught (market price)  
GRILLED MEDITERRANEAN CHICKEN – all natural chicken brushed with olive oil, garlic and herbs, served with steamed broccoli \$22  
SAUTEED CRAB CAKES – served with choice of honey mustard dipping sauce or horseradish cream sauce \$32  
GRILLED HONEY GLAZED SALMON – rubbed w/ mesquite seasoning topped, w/ Dijon honey mustard \$25  
SOUTH AFRICAN LOBSTER TAILS – two 5oz. cold water lobster tails (market price)  
BUTTERMILK FRIED CHICKEN BREAST – all natural chicken breast lightly fried & drizzled with honey \$21  
CRUSTED SHRIMP – lightly floured & pan-fried, served with a lobster dipping sauce \$26  
CAPTAIN'S PLATTER – lobster tail, shrimp, scallops, salmon, stuffed shrimp, flounder Florentine, clams casino and oyster Rockefeller \$37  
PAN SEARED THREE PEPPER TUNA – served with a sweet & spicy pepper glaze \$31  
SHRIMP & GRITS – sautéed shrimp, andouille sausage & bell peppers tossed in Cajun spices and served over Parmesan cheese grits \$27  
LOBSTER PASTA – lobster meat tossed with linguini, olive oil, cherry tomatoes, spinach, garlic & topped with black lava sea salt & parmesan cheese (market price)

18% gratuity will be added to parties of 8 or more

# DRINK OUTSIDE THE BOX



## SPECIALTY COCKTAILS

**PINA FRESCADA** – *New Amsterdam Coconut Vodka, New Amsterdam Pineapple Vodka, Shaken with Lime Juice & Coconut Water*

**BACARDI MOJITO** – *(Original, Watermelon, Raspberry, Pomegranate or Coconut) Fresh Mint & Limes Muddled with Raw Sugar, Bacardi Rum, Splash of Sprite*

**SUMMER LEMONADE** – *Three Olives Raspberry Vodka, Lemonade, Splashes of Pomegranate Liqueur & Soda Water*

**POMEGRANATE PUNCH** – *Tito's Vodka, Pama Pomegranate Liqueur, Orange & Cranberry Juices*

**LAVARITA** – *Spicy Jalapeño Blood Orange Margarita with Black Hawaiian Lava Salt*

**ORANGE CRUSH** – *New Amsterdam Orange Vodka, Fresh Squeezed OJ with a Splash of Sprite*

**CREAM SICLE CRUSH** – *Pinnacle Whipped Cream Vodka, New Amsterdam Orange Vodka, Fresh Squeezed OJ, Splash of Soda Water*

**RUM RUNNER** – *Light Rum, Dark Rum, Crème de Banana, Blackberry Brandy, OJ & Grenadine*

**COCONUT MARGARITA** – *1800 Coconut Tequila, Cointreau, Coconut Water, Splashes of Pineapple & Lime Juice*

**OTB SIGNATURE BLOODY MARY** – *Tito's Vodka, Horseradish, Tomato Juice, House Made Mix, Garnished with a Shrimp Cocktail & Sprinkled with Old Bay*

**SWEET TEA COCKTAIL** – *Sweet Tea Vodka, Lemonade & Water*

**CASA KOMBUCHA** – *Casamigos Tequila, Agave Nectar & Pineapple-Peach Kombucha*

**SEA SMOKE** – *Espolon Tequila & Mezcal, Pomegranate liqueur, splash of grapefruit juice, lemon & lime, & club soda*

**CUCUMBER COOLER** – *Stoli Cucumber, aloe water, fresh lime, muddled cucumber splashed with club soda*

## FROZEN DRINKS

**MARGARITA** – *Classic, Watermelon, Strawberry, Raspberry or Pomegranate*

**DAIQUIRI** – *Lime, Strawberry or Pina Colada*

**BLUE HAWAIIAN** – *Pina Colada with Blue Curacao & Malibu Rum*

**KILLER COLADA** – *Pina Colada made with Myer's Dark Rum & a 151 Floater*

**MIAMI VICE** – *Layered Strawberry Daiquiri & Pina Colada, Made with Bacardi Rum*

**DIRTY BANANA** – *Kahlua, Myer's Dark Rum, Crème De Banana & Pina Colada Mix Served with a Chocolate Swirl*

**FROSÉ** – *Light Blush Wine Blended with Ice, Watermelon Liqueur & Garnished with Fresh Cubed Watermelon*

## BACARDI RUM BUCKETS (32oz)

**PORTSIDE PUNCH** – *Bacardi Limon & Superior, Captain Morgan mixed with orange juice & grenadine topped with club*

**WALK THE PLANK** – *Bacardi Pineapple & Superior, Malibu mixed with melon liqueur & pineapple juice with club*

## MOCKTAILS

**ALOE SPRITZ** – *Organic Aloe water, muddled cucumber, lime and fresh mint topped with club soda*

**MANGO-JALAPENO MOCKARITA** – *mango jalapeno simple syrup, fresh lime juice, splash of sour topped with club soda*



# OUTSIDE THE BOX DRINK LIST

## DRAFT BEERS

*Kona Big Wave, Shrimp Box Ale, Coors Light, Yuengling, Select IPA*

## BOTTLED BEERS

*Budweiser, Bud Light, Buckler, Miller Light, Michelob Ultra, Heineken, Stella Artois, Corona, Corona Light, Amstel Light, Landshark, Summer Shandy, White Claw Spiked Seltzer, High Noon*



## COPPER RIDGEHOUSE WINES

GLASS \$6.5

*Pinot Grigio, Chardonnay, Merlot, Cabernet Sauvignon & White Zinfandel*

## WHITE & BLUSH WINES

GLASS & BOTTLE

CAVIT PINOT GRIGIO *Trentino, Italy*

\$7.5 & 27

SANTA MARGHERITA PINOT GRIGIO

*Alto Adige, Italy (bottle only)*

\$45

SIMICHARDONNAY *Sonoma, California*

\$10 & 39

PETER YEALANDS SAUVIGNON BLANC

*Marlborough, New Zealand*

\$9 & 35

J. LOHR RIESLING *Monterey, California*

\$8 & 31

THE CLAM BAKE ROSÉ *Mendocino, California*

\$8 & 31

WHISPERING ANGEL ROSÉ *Côtes De Provence, France*

\$11 & 43

## RED WINES

J LOHR CABERNET SAUVIGNON

*Paso Robles, California*

\$10 & 39

MOUNT RILEY PINOT NOIR

*Marlborough, New Zealand*

\$10 & 39

COCOBON RED BLEND

*Central Coast, California*

\$7 & 27

COLORES del SOL MALBEC

*Mendoza, Argentina*

\$8 & 31

## SPARKLING WINES

J ROGET BRUT CHAMPAGNE

*Central Coast, California (split)*

\$6

LA MARCA PROSECCO *Trevigiana, Italy (split)*

\$8