

# THE SHRIMP BOX



## THE RAW BAR

JUMBO SHRIMP COCKTAIL			\$14
LOCAL MIDDLE NECK CLAMS	½ dozen \$8	dozen	\$15
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>	\$14
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>	\$14
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 \$15 2lbs \$28</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>	\$12
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>	\$13

## SOUPS AND SALADS

CLAM CHOWDER - <i>choice of New England or Manhattan</i>	cup \$4	bowl \$6
LOBSTER BISQUE	cup \$5	bowl \$7

SPINACH SALAD - <i>Baby spinach, mushrooms, hard-boiled egg, red onion &amp; bacon</i>	\$10
HOUSE SALAD - <i>Spring greens, craisins, 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>	\$11
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; craisins tossed in lemon vinaigrette</i>	\$11

ADD GRILLED OR BLACKENED SHRIMP	\$7	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 & Mango Vinaigrette*

## 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 \$15

**FRIED FLOUNDER** - served on a roll with lettuce, tomato, coleslaw, pickle & fries \$11

**HOMEMADE SHRIMP SALAD** - served on a roll with lettuce, tomato, coleslaw, pickle & fries \$11

**FRIED SOFT SHELL CRAB** - served on a roll with lettuce, tomato, coleslaw, pickle & fries \$14

**ANGUS BURGER** - served on a roll with lettuce, tomato, onion, coleslaw, pickle & fries \$11 with cheese \$12

**GRILLED CHICKEN SANDWICH** - all natural chicken breast served on a roll with lettuce, tomato, coleslaw, pickle & fries \$10 with cheese \$11

**TURKEY CLUB** - (white, rye, or multi-grain bread) triple decker served with coleslaw, pickle and fries \$11

**BUFFALO CHICKEN**- All natural chicken tenders served in a wrap w/ bleu cheese crumbles, lettuce, tomato, coleslaw, pickle & fries \$10

**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** - \$24

**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 \$24

**BROILED OR FRIED TRIO** - shrimp, scallops & flounder \$26

**SURF & TURF** - 6 oz filet mignon & broiled 5 oz. South African lobster tail \$42

**FILET MIGNON** - 8 oz filet served with frizzled onions \$32

**LINGUINI with CLAM SAUCE** - your choice of red or white sauce \$19

**MUSSELS MARINARA** - served mild or spicy over linguini \$19

**FOUR WAY SHRIMP** - fried, stuffed, coconut & scampi style \$30

**FRIED SOFT SHELL CRABS** - two lightly fried soft-shelled crabs \$26

**PAN SEARED SCALLOPS** - served on a bed of baby spinach sautéed with garlic and olive oil \$32

**BROILED STUFFED FLOUNDER** - broiled flounder stuffed with crabmeat stuffing \$25

**BROILED STUFFED SHRIMP** - broiled shrimp stuffed with crabmeat stuffing \$25

**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 \$21

**SAUTEED CRAB CAKES** - served with choice of honey mustard dipping sauce or horseradish cream sauce \$26

**GRILLED HONEY GLAZED SALMON** - rubbed w/ mesquite seasoning topped, w/ Dijon honey mustard \$24

**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 \$24

**CAPTAIN'S PLATTER** - lobster tail, shrimp, scallops, salmon, stuffed shrimp, flounder Florentine, clams casino and oyster Rockefeller \$36

**PAN SEARED THREE PEPPER TUNA** - served with a sweet & spicy pepper glaze \$27

**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 \$28

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

# SUNSET DINNERS

Served Daily from 12:00 – 5:00

Includes salad or clam chowder, potato, vegetable, dessert & beverage

## GOLDEN FRIED

Filet of Flounder \$18  
Coconut Shrimp \$17  
Jumbo Shrimp \$18  
Sea Scallops \$26  
The Trio- shrimp, scallops, flounder \$23

## FROM THE BROILER

Atlantic Salmon \$18  
Filet of Flounder \$19  
Sea Scallops \$26  
Jumbo Shrimp \$18  
The Trio- shrimp, scallops, flounder \$23

## BROILED WITH CRABMEAT STUFFING

Stuffed Atlantic Salmon \$21  
Stuffed Twin Filets of Flounder \$19  
Stuffed Jumbo Shrimp \$19  
Stuffed Flounder Combo *crabmeat & Florentine* \$19

## OFF THE GRILL

Mediterranean Chicken - *brushed w/garlic, olive oil & herbs, served w/ steamed broccoli* \$18  
Honey Glazed Salmon - *rubbed with mesquite seasoning drizzled with a honey & Dijon sauce* \$18  
Char-broiled Swordfish - *served with fresh pineapple salsa* \$20  
Sirloin Steak- *topped with frizzled onions* \$23

## PASTA

Chicken Francaise - *served over angel hair pasta* \$17  
Chicken Parmigiana - *served over linguine* \$16  
Shrimp Francaise - *served over angel hair pasta* \$18  
Mussels Marinara - *served over linguine* \$17  
Linguini with Clam Sauce - *red or white* \$17  
Garlic Shrimp & Broccoli - *served over penne pasta and topped with Pecorino Romano* \$18

## SHRIMP BOX FAVORITES

Broiled Salmon & Garlic Shrimp - \$24  
Fish & Chips - *beer battered fresh cod fish, flash fried & served with French fries and coleslaw* \$16  
Buttermilk Fried Chicken Breast - *lightly fried and drizzled with honey* \$16  
Flounder Francaise - *egg battered and sautéed in a lemon white wine sauce, served over linguini* \$19  
1/2 Stuffed Lobster - *stuffed with crabmeat* \$19



## Martinis

Paloma - *Casamigos Silver Tequila, agave nectar, fresh lime, grapefruit juice & a dash of grenadine*

Ginger Lemon Drop - *Deep Eddy Lemon Vodka, Ginger Liqueur, sour mix, ginger-sugar rim*

Peartini - *Grey Goose La Poire, Pear Berentzen, splash of Amaretto & lemonade*

Shrimp Box Manhattan - *Bulleit Bourbon, sweet vermouth, agave, smoked cinnamon bitters with large cube*

French Kiss - *New Amsterdam Orange Vodka, Chambord, splash of pineapple, shaken*

Bee's Knees - *Hendrick's Gin, honey & fresh lemon juice*

Cucumber Aloe Martini - *Stoli Cucumber, aloe water, muddled cucumber and fresh lime*

Blueberry Mint Cosmo - *Stoli Blueberi Vodka, Triple Sec, Pama Pomegranate Liqueur, cranberry juice & fresh lime juice shaken with mint leaves*

## Cocktails

Pom Punch - *Tito's Vodka, Pama Pomegranate Liqueur, orange & cranberry juices*

Rum Runner - *Light Rum, Blackberry Brandy, Banana Liqueur, orange juice, grenadine, Myer's floater*

Casa Bucha - *Casamigos Tequila, Agave Nectar & Pineapple-Peach Kombucha*

Ruby Spritz - *Grapefruit Vodka, Aperol, grapefruit juice, prosecco & splash of soda*

The Spicy Strawberry - *Ghost jalapeño tequila, strawberry soda, simple syrup & fresh lime juice*

Miracle Margarita - *Milagro Silver Tequila, Triple Sec, muddled lime & orange with agave nectar, splash of soda*

Castaway Cocktail - *Bacardi Limon, Malibu, Peach Schnapps, pineapple & cranberry juice*

Summer Lemonade - *Three Olives Raspberry Vodka, lemonade, splashes of Pomegranate liqueur & soda water*

Prickly Pear - *Mezcal, Pear Berentzen, honey syrup, fresh lime & soda*

Coconut Margarita - *1800 Coconut Tequila, Triple Sec, fresh lime, coconut water, splash of pineapple*

Mango Sunrise - *Bacardi Mango Rum, orange juice, pineapple juice, topped with grenadine*

Melon Mule - *Grey Goose Le Melon, cantaloupe puree, fresh lime, ginger beer, cantaloupe skewer*

## Frozen Drinks

Piña Coladas, Strawberry & Peach Daiquiris, Margaritas

Margaritas - *Strawberry, Raspberry, Peach, Melon, Pomegranate, Apple, Watermelon*

Killer Colada - *Piña Colada made with Myer's Dark Rum & a Cruzan 151 floater*

Blue Hawaiian - *Piña Colada made with Malibu Rum, & Blue Curacao*

Miami Vice - *Layered Strawberry Daiquiri & Piña Colada made with Bacardi Rum*

Dirty Banana - *Kahlua, Banana Liqueur, piña colada, chocolate swirl*

Mango Mai Tai - *Bacardi Mango Rum, Amaretto, peach puree, grenadine, Captain Morgan floater*

Frosè - *Rosè Wine, Watermelon Liqueur, & peach puree*



## Mocktails

Mango-Jalapeno Mockarita *mango-jalapeno simple syrup, fresh lime juice, splash of sour & club soda*

Aloe Spritz - *organic aloe water, splash of club soda, with muddled cucumber, fresh lemon, and mint*

Strawberry Basil Soda - *strawberry soda, splash of pureed strawberries & muddled basil*

## Bottled Beer

*Budweiser - Bud Light - Miller Lite - Michelob Ultra - Landshark - Corona - Corona Light - Heineken*

*Heineken Light - Amstel Light - Guinness Cans - Sam Adams Boston Lager- Becks - Dos Equis Lager*

*Sierra Nevada - Angry Orchard (GF) - Buckler (NA) 6 pack of Shrimp Box Co-Op available for take away*

## Whites & Dry Rosès

Cavit Pinot Grigio <i>Trentino, Italy</i>	7.50 & 28
Francis Coppola “Diamond Series” Pinot Grigio <i>Monterey, California</i>	9 & 35
Santa Margherita Pinot Grigio <i>Alto Adige, Italy</i>	45
Estrella Chardonnay <i>Northern California</i>	8 & 31
Kendall Jackson “Vintner’s Reserve” Chardonnay <i>Central Coast, California</i>	10 & 39
Simi Chardonnay <i>Sonoma, California</i>	10 & 39
Dark Horse Sauvignon Blanc <i>Marlborough, New Zealand</i>	8 & 31
Peter Yealands Sauvignon Blanc <i>Marlborough, New Zealand</i>	9 & 35
The Clambake Rosé <i>Mendocino, California</i>	8 & 31
Chateau D’Esclans Whispering Angel Rosé <i>Côtes De Provence, France</i>	11 & 43

## Reds

Bonterra Organically Grown Cabernet Sauvignon <i>Mendocino, California</i>	9 & 35
J Lohr “Seven Oaks” Cabernet Sauvignon <i>Paso Robles, California</i>	10 & 39
Francis Coppola “Diamond Series” Merlot <i>Central Coast, California</i>	9 & 35
Naoussa Boutari <i>Northern Greece</i>	8 & 31
Giulio Straccali Chianti <i>Tuscany, Italy</i>	8 & 31
Noble Vines “667” Pinot Noir <i>Monterey, California</i>	8 & 31
Mount Riley Pinot Noir <i>Marlborough, New Zealand</i>	10 & 39
Colores del Sol Malbec <i>Mendoza, Argentina</i>	8 & 31
Mon Frere Pinot Noir <i>Sonoma, California</i>	8 & 31
Cocobon Red Blend <i>Central Coast, California</i>	7 & 27

## Sweet Wines

Covey Run Riesling Columbia Valley, <i>Washington State</i>	8 & 31
Fonseca “Bin 27” Ruby Port <i>Cima Corgo, Portugal</i>	8
Beso del Sol Sangria Red or White <i>Valdepeñas, Spain</i>	8 & 28

## Sparkling

J. Roget Brut Split 187ml <i>Central Coast California</i>	6
La Marca Prosecco Split 187ml <i>Trevigiana, Italy</i>	8
Anna de Cordoníu “Blanc de Blancs” Cava <i>Penedes, Spain</i>	29
Mumm Napa Brut Prestige <i>Napa Valley, California</i>	40
Danzante Prosecco <i>Firenze, Italy</i>	7 & 28

## House Wines

Copper Ridge *Central Coast, California*  
Pinot Grigio, Chardonnay, White Zinfandel, Merlot, Cabernet  
\$6.50 glass \$15 ½ carafe \$26 carafe