THE SHRIMP BOX

THE RAW BAR
JUMBO SHRIMP COCKTAIL $15
LOCAL MIDDLE NECK CLAMS ½ dozen $12   dozen $22
FRESHLY SCHUCKED OYSTERS   market price
SESAME SEARED AHI TUNA $16
served with soy, wasabi cream & seaweed salad

APPETIZERS
PRINCE EDWARD ISLAND MUSSELS – marinara style or in a white wine sauce with garlic & basil $14
CRISPY HONEY-LIME SHRIMP – flash fried with a sticky honey-lime & garlic glaze $16
OLD BAY FRENCH FRIES – tossed in Old Bay Seasoning served with a chipotle dipping sauce $7
BROILED GARLIC SHRIMP – served with a Parmesan crostini & plum tomato bruschetta $16
SAUTEED CRAB CAKE – served with a side of honey-lime slaw $18
CLAMS CASINO – topped with minced bell peppers, onions, and bacon $14
CRAB & SPINACH DIP – served with toasted pita bread $17
SPINNY CREEK, MAINE STEAMERS - 1lb or 2lbs (market price)
COCONUT SHRIMP – served with an orange dipping sauce $13
CILANTRO SEARED SCALLOPS – pan seared, drizzled with a cilantro lime aioli $17
SHISHITO PEPPERS – pan seared in olive oil and served with a chipotle aioli $10
PRETZEL CRUSTED CALAMARI – served with your choice of honey mustard or marinara sauce $15
MOZZARELLA STICKS – served with marinara dipping sauce $10
BUFFALO SHRIMP – served with Bleu Cheese dressing & celery sticks $16
BLACKENED TUNA BITES – served with horseradish cream sauce $15

SOUPS AND SALADS
MANHATTAN CLAM CHOWDER cup $6   bowl $9
NEW ENGLAND CLAM CHOWDER cup $7   bowl $10
LOBSTER BISQUE cup $8   bowl $12

HOUSE SALAD – Spring greens, craisins, Bleu cheese crumbles, candied walnuts & green apple $13
COBB SALAD – Iceburg lettuce, avocado, hard-boiled egg, bacon, olives, Bleu cheese crumbles & tomato $15
GREEK SALAD – Romaine, Feta, cucumber, tomatoes, Kalamata olives, green pepper & red onion $13
CAESAR SALAD – Romaine, seasoned croutons, anchovies, shaved Parmesan & creamy Caesar dressing $13
KALE SALAD – Kale, watermelon radishes, shaved Parmesan, almonds & craisins tossed in lemon vinaigrette $14

ADD GRILLED OR BLACKENED SHRIMP $10   ADD BLACKENED SCALLOPS $16
ADD GRILLED OR BLACKENED CHICKEN $8   ADD PRETZEL CALAMARI $8
ADD GRILLED OR BLACKENED SALMON $9   ADD AHI SASHIMI TUNA $10

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

KIDS MENU
FRIED SHRIMP with french fries $13
MOZZARELLA STICKS with french fries $10
CHEESEBURGER with french fries $10
4 oz LOBSTER TAIL with french fries $20
CHICKEN TENDERS with french fries $10
PENNE MARINARA $8
SANDWICHES & WRAPS
JUMBO LUMP CRAB CAKE – sautéed served on a roll with lettuce, tomato, coleslaw, pickle & fries $18
FRIED FLOUNDER – served on a roll with lettuce, tomato, coleslaw, pickle & fries $16
HOMEMADE SHRIMP SALAD – served on a roll with lettuce, tomato, coleslaw, pickle & fries $14
FRIED SOFT SHELL CRAB (seasonal) – served on a roll with lettuce, tomato, coleslaw, pickle & fries $18
ANGUS BURGER – served on a roll with lettuce, tomato, onion, coleslaw, pickle & fries $14 with cheese $15
GRILLED CHICKEN SANDWICH – all natural chicken breast served on a roll with lettuce, tomato, coleslaw, pickle & fries $14 with cheese $16
BUFFALO CHICKEN – All natural chicken tenders served in a wrap w/ bleu cheese crumbles, lettuce, tomato, coleslaw, pickle & fries $13
GRILLED SHRIMP & BACON – served in a wrap w/ lettuce, tomato, chipotle dipping sauce, coleslaw, pickle & fries $16
BLACKENED SHRIMP TACOS – 2 flour tortillas w/ avocado lime slaw & cilantro aioli. Side of tortilla chips $8
FISH TACOS – lightly battered Mahi-Mahi in 2 flour tortillas w/ avocado lime slaw & cilantro aioli. Side of tortilla chips $8

ENTREES (all entrees served with side salad, potato and vegetable)
GOLDEN FRIED WILD CAUGHT SHRIMP - $28
FLOUNDER MILANESE – pan fried topped w/ arugula & cherry tomatoes tossed in a vinaigrette $30
ALASKAN KING CRAB LEGS – 1 lb. steamed & served with lemon and drawn butter (market price)
GARLIC SHRIMP & BROCCOLI – tossed with garlic, olive oil, Pecorino Romano & penne pasta $30
BROILED OR FRIED TRIO – shrimp, scallops & flounder $32
SURF & TURF – 6 oz filet mignon & broiled 5 oz. South African lobster tail $48
FILET MIGNON – 8 oz filet served w/ frizzled onions served over grilled asparagus w/ mashed potato $44
LINGUINI WITH WHITE CLAM SAUCE – whole clams and chopped little necks with fresh herbs and garlic in a white wine sauce $26
MUSSELS MARINARA – served mild or spicy over linguine $22
FRIED SOFT SHELL CRABS (seasonal) – two lightly fried soft-shelled crabs $36
PAN SEARED SCALLOPS – served on a bed of baby spinach sautéed with garlic and olive oil $35
BROILED STUFFED FLOUNDER – broiled flounder stuffed with crabmeat stuffing $32
BROILED STUFFED SHRIMP – broiled shrimp stuffed with crabmeat stuffing $31
MAHI MAHI – lightly blackened and served with peach mango salsa $32
STEAMED 1 1/4 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 $25
SAUTEED CRAB CAKES – served over grilled asparagus with horseradish cream sauce $35
GRILLED HONEY GLAZED SALMON – rubbed w/ mesquite seasoning topped, w/ Dijon honey mustard $28
SOUTH AFRICAN LOBSTER TAILS – two 5 oz. cold water lobster tails (market price)
BUTTERMILK FRIED CHICKEN BREAST – all natural chicken breast lightly fried & drizzled with honey $23
CRUSTED SHRIMP – lightly floured & pan-fried, served with a lobster dipping sauce $30
CAPTAIN’S PLATTER – lobster tail, shrimp, scallops, salmon, stuffed shrimp, flounder Florentine, clams casino and oyster Rockefeller $48
PAN SEARED THREE PEPPER TUNA – served with a sweet & spicy pepper glaze $32
SHRIMP & GRITS – sautéed shrimp, andouille sausage & bell peppers tossed in Cajun spices and served over Parmesan cheese grits $30
LOBSTER PASTA – lobster meat tossed with linguini, olive oil, cherry tomatoes, spinach, garlic & topped with black lava sea salt & parmesan cheese (market price)
N.Y. SIRLOIN – 12 oz. topped with frizzled onions $39

all of our shrimp are wild caught
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 $21
Coconut Shrimp $21

FROM THE BROILER
Atlantic Salmon $21
Filet of Flounder $21

Jumbo Shrimp $21
Day Boat Sea Scallops $29
The Trio- shrimp, scallops, flounder $26

Day Boat Sea Scallops $29
Jumbo Shrimp $21
The Trio- shrimp, scallops, flounder $26

BROILED WITH CRABMEAT STUFFING
Stuffed Atlantic Salmon $26
Stuffed Twin Filets of Flounder $25

Stuffed Jumbo Shrimp $24
Stuffed Flounder Combo crabmeat & Florentine $23

OFF THE GRILL
Mediterranean Chicken - brushed w/garlic, olive oil & herbs, served w/ steamed broccoli $19
Honey Glazed Salmon - rubbed with mesquite seasoning drizzled with a honey & Dijon sauce $22
Mahi-Mahi – lightly blackened and served with peach mango salsa $24
8 oz Sirloin Steak- served with a side of shrimp scampi $29

PASTA
Chicken Francaise – served over angel hair pasta $20
Chicken Parmigiana – served over linguine $19
Shrimp Francaise – served over angel hair pasta $22
Mussels Marinara – served over linguine $20
Linguini with Clam Sauce – red or white $22
Garlic Shrimp & Broccoli – served over penne pasta and topped with Pecorino Romano $22

SHRIMP BOX FAVORITES
Broiled Salmon & Garlic Shrimp - $28
Fish & Chips - beer battered fresh cod fish, flash fried & served with French fries and coleslaw $20
Buttermilk Fried Chicken Breast – lightly fried and drizzled with honey $20
Flounder Francaise – egg battered and sautéed in a lemon white wine sauce, served over linguine $23
1/2 Stuffed Lobster – stuffed with crabmeat $24
Flounder Milanese – pan fried flounder topped with arugula & cherry tomatoes in a vinaigrette $23