



Where Freshness
is our Specialty
Since 1978



VOYAGE STARTERS

Captain's Platter <i>oysters Rockefeller, baked clams, fried calamari and shrimp bakers</i>	13.50
Stuffed Shrimp Bakers <i>filled with crabmeat stuffing</i>	11.95
Shrimp de Jonghe <i>sautéed in garlic butter and covered with freshly made breadcrumbs</i>	12.95
Baked Cherrystone Clams <i>topped with breadcrumbs and herbs</i>	11.50
Maryland Style Crab Cakes <i>oven baked and served with roasted red pepper aoli</i>	12.95
Jumbo French Fried Shrimp <i>served with tangy cocktail sauce</i>	12.95
French Fried Calamari <i>served with tangy cocktail sauce</i>	12.95
Blue Point Oysters <i>served raw on the half shell</i>	12.50
Jumbo Shrimp Cocktail <i>served with tangy cocktail sauce</i>	12.95

SOUPS & SALADS

Soup of the Day	Cup 4.50 / Bowl 6.00
Boston Clam Chowder	Cup 4.50 / Bowl 6.00
Baked Onion Soup <i>topped with mozzarella cheese</i>	6.00
Dover Market Salad <i>baby greens with dried cranberries, sliced apples and walnuts, tossed with balsamic vinaigrette</i>	9.50
	With Grilled Shrimp 17.50 / With Grilled Chicken 14.50
Broiled Atlantic Salmon Salad <i>baby greens tossed with virgin olive oil and red wine vinegar</i>	15.50

SANDWICH ISLAND

Served with French fried potatoes

Hamburger or Cheeseburger <i>served on a sesame seed bun</i>	9.50
Chicken Sandwich <i>grilled and served on ciabatta bread with mozzarella cheese, grilled onions, peppers and chipotle mayonnaise</i>	11.50
Maryland Style Crab Cake Sandwich <i>oven baked and served on pretzel bun with roasted red pepper aoli</i>	13.50
Blackened Tilapia Sandwich <i>ciabatta bread with grilled onions, peppers and roasted red pepper aoli</i>	12.50

SPECIALTIES & SHELLFISH

Includes tossed green salad, potato or rice pilaf

San Francisco's Original Cioppino <i>fresh fish, shrimp, scallops, mussels, clams and calamari in a tomato stock</i>	28.95
Bouillabaisse Marseillaise <i>lobster tail, fresh fish, jumbo shrimp, scallops, mussels and clams in a aromatic broth</i>	31.95
Filet Mignon & Atlantic Salmon <i>broiled filet mignon and salmon filet, served with béarnaise sauce</i>	30.95
North Australian Lobster Tail <i>the king of the sea, broiled and served with drawn butter</i>	1 lb. 63.95
Shrimp de Jonghe <i>sautéed in garlic butter and covered with freshly made breadcrumbs</i>	24.50
Sautéed Jumbo Shrimp <i>with mushrooms, garlic, sherry wine sauce and served with rice</i>	23.95
Large Sea Scallops <i>east coast scallops, sautéed with sherry wine sauce and served with rice</i>	24.95
New York Strip & French Fried Shrimp <i>broiled strip steak and fried jumbo shrimp, served with tangy cocktail sauce</i>	30.95
Stuffed Jumbo Shrimp <i>filled with seafood stuffing, fried and served with roasted red pepper aoli</i>	24.50
Maryland Style Crab Cakes <i>oven baked and served with roasted red pepper aoli</i>	24.95

LAND DWELLERS

Includes tossed green salad, potato or rice pilaf

Filet Mignon <i>broiled and served with béarnaise sauce</i>	32.95
Barbecued Baby Back Ribs <i>with a tangy barbecue sauce</i>	27.95
Breast of Chicken Marsala <i>sautéed with mushrooms, garlic and Marsala red wine sauce</i>	20.95
Broiled Lamb Loin Chops <i>seasoned with Grecian spices</i>	30.95

PASTA

Includes tossed green salad

Sea Scallops Angelica <i>olive oil, spinach, sun dried tomato pesto and garlic over angel hair pasta</i>	25.50
Mediterranean Pasta <i>Jumbo shrimp, sea scallops, calamari, mussels, clams, diced tomatoes, green onions and herbs over linguine pasta</i>	25.50
Jumbo Shrimp & Sea Scallops Alfredo <i>sautéed with mushrooms and cream Alfredo sauce over penne pasta</i>	25.50

Celebrating our 41st year Anniversary

Escargot a la Skordo *baked in garlic butter and served with garlic toast* 7.95

Oysters Rockefeller *baked with cream spinach and cream sauce* 8.95

Imported Dover Sole 29.95
house specialty, broiled and served with amandine sauce

Captain's Selection 29.95
broiled lobster tail, sautéed jumbo shrimp and sea scallops with mushrooms and sherry wine sauce

Jumbo Alaskan King Crab Legs 31.95
One lb. succulent and tender crab leg, steamed and served with drawn butter

Surf & Turf 38.95
6 oz. broiled filet and 9oz. Australian lobster tail served with drawn butter

North Australian Lobster Tail 9 oz. 30.95
the king of the sea, broiled and served with drawn butter

Whole Live Maine Lobster 1.5 lb. 27.95
steamed and served with drawn butter

Roast Prime Rib of Beef au jus 23.95
served with cream horseradish sauce

New York Strip Steak 21.95
broiled to your liking and served with béarnaise sauce

Lake Superior Whitefish Filet 18.95
broiled and topped with amandine sauce

Atlantic Salmon Filet 18.95
broiled and topped with béarnaise sauce

Jumbo French Fried Shrimp 17.95
freshly breaded, fried and served with tangy cocktail sauce

Jumbo Shrimp Fettuccine 18.95
sautéed with olive oil, green onions, tomatoes, garlic and herbs over fettuccine pasta

