



Seafood
Specials



APPETIZERS



SHRIMP QUESADILLA

ONIONS & PEPPERS IN MELTED
CHEDDAR &
MOZZARELLA CHEESE IN A
TORTILLA

- 14 -

SEAFOOD MAC & CHEESE

CRABMEAT & SHRIMP IN PENNE
CHEDDAR & PARMESAN CHEESE
TOPPED WITH PANKO CRUMBLIES

- 10 -

PAN SEARED SCALLOPS

SAUTEED IN GARLIC &
WINE WINE

- 12 -

SHRIMP OREGANATA

FOUR (4) SAUTEED SHRIMP BAKED
IN A CLASSIC BREAD CRUMB &
OREGANO TOPPING

- 12 -

SEAFOOD FLATBREAD

LOBSTER MEAT & SHRIMP OVER A
LIGHT MARINARA SAUCE &
MELTED MOZZARELLA ON A
HOMEMADE FLATBREAD

- 14 -

SHRIMP BRUSCHETTA

FRESH TOMATOES & BASIL,
GARLIC, OLIVE OIL & VINEGAR &
FRESH SPINACH ON OUR
SPECIALTY TOAST

- 14 -



SEAFOOD ENTREES



CRABMEAT SHRIMP

FIVE (5) JUMBO SHRIMP STUFFED
WITH OUR SIGNATURE
CRABMEAT STUFFING WITH RICE
& VEGETABLE OF THE DAY

- 23 -

CAJUN SEAFOOD KEBAB

SHRIMP & SCALLOPS GRILLED
WITH ONIONS, PEPPERS &
TOMATOES SEASONED WITH
CAJUN SPICE WITH RICE &
VEGETABLE OF THE DAY

- 23 -

SHRIMP SAGANAKI

SAUTEED SHRIMP WITH RED
ONIONS, PEPPERS. OLIVES &
FETA IN A TOMATO SAUCE OVER
ANGEL HAIR PASTA

- 23 -

SEAFOOD MUNIERE

SHRIMP, SCALLOPS, &
CRABMEAT SAUTEED IN A
BUTTER & WHITE WINE SAUCE
SERVED OVER A BED OF
LINGUINE

- 28 -

ALASKAN KING

CRAB LEGS

1-1/4 LBS CRAB LEGS SAUTEED IN
GARLIC & WHITE WINE SERVED
OVER A BED OF RICE

- 32 -

LOBSTER ROLL

FRESH LOBSTER TOSSED IN A
SIMPLE MAYONNAISE DRESSING
SEASONED LIGHTLY MIXEDWITH
CELERY SERVED ON A ROLL
SERVED WITH FRENCH FRIES

- 16 -

PANKO CRUSTED

FISH & CHIPS

GOLDEN PANKO FRIED COD
SERVED WITH FRENCH FRIES

- 14 -

GRILLED ATLANTIC

SALMON

LIGHTLY SEASONED SALMON
SERVED WITH A CITRUS GLAZE
WITH RICE & VEGETABLE OF THE
DAY

- 23 -

CHILEAN SEABASS

BROILED SEABASS SERVED WITH
A SIDE RICE & VEGETABLE OF
THE DAY

- 26 -

SEAFOOD RISOTTO

SAUTEED SHRIMP & SCALLOPS
SERVED IN A RISOTTO & WHITE
WINE BASED BROTH

- 20 -

SOFT SHELL CRABS

FRIED OR SAUTEED IN A GARLIC
& WHITE WINE SAUCE SERVED
WITH RICE & VEGETABLE OF THE
DAY

- 23 -

ATHENIAN STUFFED

FLOUNDER

STUFFED WITH SPINACH & FETA
SERVED WITH RICE &
VEGETABLE OF THE DAY

- 16 -

LOBSTER SALAD PLATTER

SERVED WITH SLICED BOILED
EGG, COLE SLAW & ASSORTMENT
OF FRUITS

- 18 -

SWORDFISH PUTTANESCA

GRILLED SWORDFISH OVER OUR
PUTTANESCA SAUCE MADE OF
CAPERS, ANCHOVIES & OLIVES IN A
TOMATO SAUCE WITH RICE &
VEGETABLE OF THE DAY

- 19 -