



# November 39th Anniversary Celebration Special Lunch Offers

*Coupons are not accepted with these offers*

<b>Angus Roast Prime Rib of Beef</b>	<b>13.95</b>
<i>Served with cream horseradish sauce</i>	
<b>Tournedos of Beef</b>	<b>11.95</b>
<i>Medallions of tenderloin of beef, char-broiled &amp; topped with asparagus spears &amp; béarnaise sauce</i>	
<b>New Zealand Barramundi Filet Limon</b>	<b>9.95</b>
<i>Pan-fried with olive oil, lemon juice and herbs. Served over sauteed fresh spinach</i>	
<b>Jumbo Shrimp Saganaki</b>	<b>10.95</b>
<i>Baked in casserole with spicy fresh tomato sauce and crumbled feta cheese</i>	
<b>Canadian Walleye Filet</b>	<b>10.95</b>
<i>Lightly dusted with flour, pan-fried &amp; topped with lemon-butter sauce</i>	
<b>Icelandic Baby Cod Filet</b>	<b>8.95</b>
<i>Parmesan cheese crusted &amp; served over spicy sautéed fresh vegetables</i>	
<b>Rainbow Trout Filet</b>	<b>9.95</b>
<i>Lightly breaded, pan-fried &amp; topped with lemon-butter sauce</i>	
<b>White Bass Florentine</b>	<b>8.95</b>
<i>Bass filets, filled with cream spinach, baked &amp; served over béarnaise sauce</i>	
<b>Golden Tilapia Filet a la Mykonos</b>	<b>8.95</b>
<i>Baked in casserole with mushrooms, green onions, tomatoes, dill &amp; crumbled feta cheese</i>	
<b>Gulf Shrimp Bakers &amp; Pasta</b>	<b>8.95</b>
<i>Shrimp filled with crabmeat, baked &amp; served over angel hair pasta</i>	





Where Freshness  
is our Specialty  
Since 1978



## VOYAGE STARTERS

<b>Captain's Platter</b> <i>oysters Rockefeller, baked clams, fried calamari and shrimp bakers</i>	12.50
<b>Stuffed Shrimp Bakers</b> <i>filled with crabmeat stuffing</i>	11.50
<b>Shrimp de Jonghe</b> <i>sautéed in garlic butter &amp; covered with freshly made bread crumbs</i>	11.95
<b>Baked Cherrystone Clams</b> <i>topped with bread crumbs &amp; herbs</i>	10.95
<b>Maryland Style Crab Cakes</b> <i>oven baked and served with roasted red pepper aoli</i>	11.50
<b>Jumbo French Fried Shrimp</b> <i>served with tangy cocktail sauce</i>	12.50
<b>French Fried Calamari</b> <i>served with tangy cocktail sauce</i>	11.50
<b>Blue Point Oysters</b> <i>served raw on the half shell</i>	11.50
<b>Jumbo Shrimp Cocktail</b> <i>served with tangy cocktail sauce</i>	12.50

## SOUPS & SALADS

<b>Soup of the Day</b>	Cup 3.50 / Bowl 4.50
<b>Boston Clam Chowder</b>	Cup 3.50 / Bowl 4.50
<b>Baked Onion Soup</b> <i>topped with mozzarella cheese</i>	5.00
<b>Dover Market Salad</b> <i>baby greens with dried cranberries, sliced apples &amp; walnuts, tossed with balsamic vinaigrette</i>	8.00
	With Grilled Shrimp 16.95 / With Grilled Chicken 13.95
<b>Broiled Atlantic Salmon Salad</b> <i>baby greens tossed with virgin olive oil &amp; red wine vinegar</i>	14.95

## SANDWICH ISLAND

*Served with French fried potatoes*

<b>Hamburger or Cheeseburger</b> <i>served on a sesame seed bun</i>	9.00
<b>Chicken Sandwich</b> <i>grilled &amp; served on herb focaccia bread with mozzarella cheese, grilled onions &amp; peppers and chipotle mayonnaise</i>	10.95
<b>Maryland Style Crab Cake Sandwich</b> <i>oven baked &amp; served on pretzel bun with roasted red pepper aoli</i>	12.95
<b>Blackened Tilapia Sandwich</b> <i>herb focaccia bread with grilled onions, peppers &amp; chipotle mayonnaise</i>	11.95

## SPECIALTIES & SHELLFISH

*Includes tossed green salad, potato or rice pilaf*

<b>San Francisco's Original Cioppino</b> <i>fresh fish, shrimp, scallops, mussels, clams &amp; calamari in a tomato stock</i>	25.95
<b>Jumbo Alaskan King Crab Legs</b> <i>succulent &amp; tender crab leg, steamed &amp; served with drawn butter</i>	49.95
<b>Filet Mignon &amp; Atlantic Salmon</b> <i>broiled filet mignon &amp; salmon filet &amp; served with béarnaise sauce</i>	29.95
<b>North Australian Lobster Tail</b> <i>the king of the sea, broiled &amp; served with drawn butter</i>	1 lb. Tail 59.95 9 oz Tail 37.95
<b>Shrimp de Jonghe</b> <i>sautéed in garlic butter &amp; covered with freshly made bread crumbs</i>	22.95
<b>Sautéed Jumbo Shrimp</b> <i>with mushrooms, garlic, sherry wine sauce &amp; served with rice</i>	22.50
<b>Jumbo Sea Scallops</b> <i>sautéed with sherry wine sauce &amp; served w/rice</i>	23.95
<b>New York Strip &amp; French Fried Shrimp</b> <i>broiled strip steak &amp; fried jumbo shrimp, served with tangy cocktail sauce</i>	29.95
<b>Stuffed Jumbo Shrimp</b> <i>filled with seafood stuffing, fried &amp; served with roasted red pepper aoli</i>	23.95

## LAND DWELLERS

*Includes tossed green salad, potato or rice pilaf*

<b>Filet Mignon</b> <i>broiled &amp; served with béarnaise sauce</i>	31.95
<b>Barbecued Baby Back Ribs</b> <i>with a tangy barbecue sauce</i>	26.95
<b>Breast of Chicken Marsala</b> <i>sautéed with mushrooms, garlic &amp; Marsala red wine sauce</i>	19.95
<b>Broiled Lamb Loin Chops</b> <i>seasoned with Grecian spices</i>	29.95

## PASTA

*Includes tossed green salad*

<b>Sea Scallops Angelica</b> <i>olive oil, garlic, fresh spinach and tomato served over angel hair pasta</i>	23.95
<b>Mediterranean Pasta</b> <i>shrimp, scallops, calamari, clams, mussels &amp; herbs with linguini pasta</i>	23.95
<b>Shrimp &amp; Sea Scallops Alfredo</b> <i>sautéed with mushrooms &amp; cream sauce, served over penne pasta</i>	23.95

## *Celebrating our 39th year Anniversary*

<b>Escargot a la Skordo</b> <i>baked in garlic butter and served with garlic toast</i>	7.50
<b>Oysters Rockefeller</b> <i>baked with cream spinach and cream sauce</i>	8.00

<b>Imported Dover Sole</b>	27.95
<i>house specialty, broiled &amp; served with amandine sauce</i>	

<b>Captain's Selection</b>	26.95
<i>broiled lobster tail, sautéed jumbo shrimp &amp; sea scallops with mushrooms &amp; sherry wine sauce</i>	

<b>Bouillabaisse Marseillaise</b>	21.95
<i>lobster tail, fresh fish, jumbo shrimp, scallops, mussels &amp; clams in a aromatic broth</i>	

<b>Surf &amp; Turf</b>	32.95
<i>broiled filet &amp; lobster tail served with drawn butter</i>	

<b>Icelandic Baby Cod Filet</b>	15.95
<i>parmesan cheese crusted, pan-fried &amp; served over sauteed fresh vegetables</i>	

<b>Jumbo Shrimp Fettuccine</b>	16.95
<i>sauteed with olive oil, green onions, tomatoes, garlic &amp; herbs over fettuccine pasta</i>	

<b>Maryland Style Crab Cakes</b>	16.95
<i>oven baked &amp; served with roasted red pepper aoli</i>	

<b>Whole Live Maine Lobster</b>	26.95
<i>steamed &amp; served with drawn butter</i>	

<b>Yellow Fin Tuna Steak</b>	17.95
<i>marinated with soy sauce, orange juice and herbs. served over sauteed fresh spinach</i>	

<b>Roast Prime Rib of Beef au jus</b>	21.95
<i>served with cream horseradish sauce</i>	

<b>New York Strip Steak</b>	19.95
<i>broiled to your liking &amp; served with béarnaise sauce</i>	

<b>Lake Superior Whitefish Filet</b>	16.50
<i>broiled &amp; topped with amandine sauce</i>	

<b>Atlantic Salmon Filet</b>	16.50
<i>broiled &amp; topped with béarnaise sauce</i>	

<b>New Zealand Orange Roughy Filet</b>	16.95
<i>macadamia nut crusted and served over sauteed spinach</i>	

<b>Jumbo French Fried Shrimp</b>	15.95
<i>freshly breaded, fried &amp; served with tangy cocktail sauce</i>	

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