

CHILDREN'S MENU

POPCORN FISH \$6.75

children's portion of fried cod and haddock cut into finger sized bits, served with french fries and tar-tar sauce.

CHICKEN FINGERS \$5.25

fried chicken strips served with french fries.

HOT DOG \$4.50

grilled hot dog in a grilled new england style roll served with fries.

GRILLED CHEESE \$4.75

grilled cheese sandwich served with french fries.

CLAM STRIPS \$6.00

fried strips of sea clam served with french fries and tartar sauce.

BURGER \$5.75

with or without cheese, served with french fries.

SIDES

FRENCH FRIES \$2.70

lightly seasoned with sea salt.

SPICY FRIES \$2.95

with zesty Cajun seasoning.

RICE PILAF

buttery seasoned rice with orzo.

SMALL (8OZ) \$2.70

MEDIUM (16OZ) \$4.90

LARGE (32OZ) \$9.15

BROWN RICE

healthy steamed rice with a touch of olive oil, sea salt and fresh parsley.

SMALL (8OZ) \$2.70

MEDIUM (16OZ) \$4.90

LARGE (32OZ) \$9.15

ROASTED POTATOES

seasoned red potatoes, roasted to a golden crust.

SMALL (8OZ) \$2.70

MEDIUM (16OZ) \$4.90

LARGE (32OZ) \$9.15

ROASTED VEGGIES \$4.35

medley of marinated summer vegetables roasted al dente.

CABBAGE SALAD

shredded mix of green & red cabbage marinated with olive oil, vinegar and dill.

SMALL (8OZ) \$2.30

MEDIUM (16OZ) \$4.00

LARGE (32OZ) \$7.50

BEVERAGES

FOUNTAIN SODA:

12 OZ: \$1.50 • 16 OZ: \$2.00 • 24 OZ: \$2.65

Coke - Diet Coke - Sprite - Dr. Pepper
Root Beer - Lemonade

POLAR SELTZER (1 LITER) \$2.75

FRESH BREWED HARNEY'S PEACH ICED TEA:

12 OZ: \$1.80 • 16 OZ: \$2.25 • 24 OZ: \$2.75

BOTTLED WATER \$1.65

HOT COFFEE \$1.65

SELECTION OF HOT TEAS \$1.65

Fresh Seafood Market

OUR RETAIL MARKET HOSTS A VARIETY OF GOURMET QUALITY SEAFOOD INCLUDING:



SPECIAL SEASONAL OFFERINGS THROUGHOUT THE YEAR

We are committed to providing the freshest seafood available, sourced as locally as possible. Shipments arrive daily based on anticipated need. Advance ordering is encouraged. We can source most varieties of fish & seafood on a special order basis; Often with as little as 24 hours notice. PLEASE INQUIRE WITH OUR STAFF FOR PRICING AND AVAILABILITY.



Help reduce our carbon footprint.
Please dispose of recyclable materials
in the containers provided.

All items are subject to 6.35% CT state sales tax. We reserve the right to change any items or prices on the menu without prior notice.

OUTDOOR SEATING • BYOB • TAKE-OUT

449 BANTAM LAKE RD.
MORRIS, CT 06763
860-567-8000

Full Menu Available To-Go!

WWW.WESTSHORESEAFOOD.COM

FIND OUR SPECIALS AND LATEST NEWS AND EVENTS ON FACEBOOK

SMALL PLATES

NEW ENGLAND CLAM CHOWDER
traditional recipe made with sea clams, potatoes, bacon & cream.
CUP \$4.00 BOWL \$6.50

STEAMED LITTLENECKS \$12.60
dozen littleneck clams steamed and served with drawn butter and lemon wedges.

FRIED CALAMARI \$8.55
rings & tentacles of squid mixed with hot cherry peppers & fried golden brown. served with house marinara & lemon wedge. add feta cheese.....\$10.25

STUFFED QUAHOG \$4.50
large clam shell overflowing with a bread stuffing of sea clams and chorizo then baked.

SESAME SEA RED TUNA \$12.50
ahi tuna marinated in tangy sesame wasabi sauce, seared rare and served on a bed of seaweed salad.

CRAB CAKES \$9.00
three handmade crab cakes prepared with robust seasonings fried to a crust and served with lemon wedge and red pepper remoulade.

HOMEMADE ONION RINGS \$5.65
batter dipped and fried to order.

CAJUN POPCORN FISH \$9.25
freshly battered and fried bits of cod, sprinkled with Cajun seasoning and served with our lemon dill dipping sauce.

RAW BAR

SERVED WITH COCKTAIL, LEMON & OPTIONAL MIGNONETTE SAUCE FOR OYSTERS

LITTLENECK CLAMS \$1.25 EA

*OYSTERS \$2.50 EA

*JUMBO COCKTAIL SHRIMP \$1.50 EA

SALADS

SMALL HOUSE SALAD \$5.75
crisp romaine topped with marinated roasted veggies, feta cheese and our house vinaigrette.

LARGE HOUSE SALAD \$10.30
large plate of crisp romaine, topped with marinated roasted veggies, feta cheese and our house vinaigrette.

SOUTHWESTERN SHRIMP & BLACK BEAN SALAD \$16.50
(3) Jumbo grilled shrimp over shredded romaine, corn, red onion, shredded carrot, fresh cilantro, cabbage, black beans and our spicy peanut dressing, topped with multicolored tortilla strips.

SMALL CAESAR SALAD \$5.75
romaine lettuce, multigrain garlic croutons, shredded pecorino romano and our house Caesar dressing.

LARGE CAESAR SALAD \$10.30
large plate of romaine lettuce, multigrain garlic croutons, shredded pecorino romano and our house Caesar dressing.

SEAWEED SALAD \$5.00

ADD YOUR CHOICE OF:

**CHICKEN \$2.50 - SHRIMP \$5.70
SALMON \$6.00 - SWORDFISH \$6.80
TO YOUR HOUSE OR CAESAR SALAD**

Freshly Made & Cooked to Order
It's Not Fast Food, It's GREAT Food

SANDWICHES

Served with our signature cabbage salad.

FRIED FISH SANDWICH \$8.55
fresh cod filet hand battered to order atop a brioche roll with creamy Havarti dill cheese, tomato slices, red onion and our own tartar sauce.

GRILLED SWORD SANDWICH \$11.00
fresh swordfish steak, blackened and served on a brioche roll with lettuce, tomato & horseradish sauce.

HOT LOBSTER ROLL \$MARKET
a Connecticut favorite. chunks of fresh picked lobster meat swimming in warm butter on a grilled new england style hot dog roll.

LOBSTER SALAD ROLL \$MARKET
fresh picked lobster meat combined with celery, lemon, pepper and just a little mayo. served with lettuce on a grilled new england style hot dog roll.

WHOLE BELLY CLAM ROLL* \$10.25
grilled new england style hot dog roll overflowing with hand battered, lightly salted new england soft shell clams. served with our own freshly made tartar sauce.

CLAM STRIP ROLL \$6.00
hand battered sea clam strips, fried to a golden brown and stuffed into a grilled new england style hot dog roll. served with our own freshly made tartar sauce.

SALMON BLT \$10.75
fresh grilled Paine Island salmon on a brioche roll with lettuce, tomato, bacon, & lemon dill sauce.

AHI TUNA CLUB \$12.50
pepper encrusted tuna seared rare and topped with fresh lettuce, tomato, hardwood smoked bacon and wasabi mayo on country white toast.

SALMON BURGER \$9.75
fresh minced salmon patties lightly seasoned and grilled. served on a brioche roll with Havarti dill cheese, lettuce, tomato & mayo.

CRAB CAKE SANDWICH \$9.25
hand made crabcakes combined with robust seasonings, fried to a crust and served on a brioche roll with lettuce, tomato and red pepper remoulade.

CHICKEN SANDWICH \$6.00
either hand battered and fried or marinated in our herb Dijon sauce and grilled. served on a brioche roll with lettuce, tomato & mayo.

6 OZ. ANGUS BURGER \$6.50
grilled to your liking with or without cheese.

HOT DOG \$4.00
served on a butter grilled new england style hot dog roll.

PO' BOY \$11.00
choice of shrimp or oysters, hand battered and fried, topped with shredded lettuce and smothered in red pepper remoulade. served on a crusty baguette.

BAJA STYLE TACOS

Fried or Grilled, all tacos are served in soft corn tortillas with cabbage, corn, fresh cilantro and spicy chipotle sauce. fresh and light with a kick, these summer favorites come two to an order.

CLASSIC FISH TACOS \$7.35
the nutty flavor of tilapia adds a layer of depth to the lightness and zip of this taco.

BLACK BEAN TACOS \$4.00

SHRIMP TACOS \$9.75
the crunchy snap of perfectly cooked shrimp gives this taco great texture.

CHICKEN TACOS \$5.50
even land lubbers can enjoy the summer flavors of our Baja Style Tacos.

*** CAUTION ***

Eating raw or undercooked meat or seafood may increase the chance of foodborne illness

FRIED PLATTERS

All platters are hand battered and fried to order and served with our sea salted fries and signature cabbage salad.

FISH AND CHIPS
fresh cod filet served with our fresh made tartar sauce.
**SMALL (4OZ) \$10.25
FULL (8OZ) \$15.00**

FRIED CALAMARI
rings & tentacles of squid mixed with hot cherry peppers served with our spicy cocktail sauce.
**SMALL (4OZ) \$9.95
FULL (8OZ) \$14.00**

EXTRA LARGE SHRIMP
crunchy jumbo shrimp served with our spicy cocktail sauce.
**SMALL (5) \$10.75
FULL (10) \$17.00**

SEA SCALLOPS MARKET PRICE
8 oz of sweet native sea scallops served with our fresh made tartar sauce.

WHOLE BELLY CLAMS
new england soft shell clams served with our fresh made tartar sauce.
**SMALL (4OZ) \$MARKET PRICE
FULL (8OZ) \$MARKET PRICE**

CLAM STRIPS
sea clam strips served with our fresh made tartar sauce.
**SMALL (4OZ) \$8.00
FULL (8OZ) \$12.75**

OYSTERS
delicate oyster meat served with our fresh made tartar sauce.
**SMALL (4OZ) \$13.50
FULL (8OZ) \$18.75**

COMBINATION PLATTER \$22.25
choose any three items to create a 12 oz. seafood feast.

STEAMED LOBSTER DINNER

MARKET PRICE

Served with drawn butter, fries & our signature cabbage salad.

CHX: 1-1.25us • MED: 1.25-1.5us • SELECTS: OVER 1.5us

DINNER ENTRÉES

All entrées are served with two sides of your choice.

GRILLED SALMON \$17.50
8 oz. fresh Atlantic salmon filet marinated in tangy sesame sauce.

GRILLED SWORDFISH \$18.50
8 oz. juicy swordfish steak marinated in Dijon herb sauce.

GRILLED SHRIMP \$17.25
10 jumbo shrimp marinated with fresh herbs and lemon.

GRILLED SEA SCALLOPS MARKET PRICE
8 oz. native sea scallops lightly grilled in a Dijon herb sauce.

SEARED SESAME TUNA \$18.50
6 oz Ahi tuna steak marinated in wasabi sesame sauce and seared rare.

BAKED SCROD \$16.50
8 oz. fresh cod filet baked with garlic butter and lemon with a crumb topping.

BAKED STUFFED SHRIMP \$19.50
six jumbo shrimp mounded with crabmeat stuffing, baked to a golden brown crust & served with drawn butter.

BAKED SEA SCALLOPS MARKET PRICE
8 oz. native sea scallops marinated with Dijon herb sauce and baked with a buttery crumb topping.



We can fry gluten free! Many of our menu items can be prepared gluten free with little to no modification

Please inquire with staff about this or ANY FOOD SENSITIVITY prior to ordering