CAPTAIN'S SEAFOOD

LOBSTER TAILS Two Broiled 4-5 oz Sweet Lobster Tails Served With Clarified Butter and Lemon Wedges\$29.95 MEDITERRANEAN ROASTED SALMON Wild Caught Salmon Filet Pan Roasted in a Sauce of Plum Tomatoes, Sweet Peppers and Green Olives\$18.95 BREADED SHRIMP OR SCALLOP DINNER Deep Fried Butterflied Breaded Gulf Shrimp\$16.95 Deep Fried Breaded Sea Scallops\$18.95 SHRIMP OR SCALLOP SCAMPI	CRAB CAKE DINNER Sweet and Tender Crab Cakes Sautéed In Panko Crust Served with Spicy Remoulade Sauce\$16.95 CAPTAINS SEAFOOD PLATTER Breaded Haddock Filet, Butterflied Gulf Shrimp and Sea Scallops Deep Fried Served With Cole Slaw, Cocktail and Tartar Sauce\$20.95 SPINACH STUFFED HADDOCK Large Haddock Filet Filled With Seasoned Spinach Topped with Mozzarella Cheese and Oven Baked\$17.95
Jumbo Shrimp Sautéed in Garlic Wine Sauce with Choice Of Potato, Vegetable or Over Angel Hair Pasta\$18.95 Substitute Sea Scallops\$20.95 HADDOCK DINNER Large Haddock Filet Oven Baked or Breaded And Deep Fried Served with Cole Slaw, Lemon And Tartar Sauce\$15.95	CRAB STUFFED HADDOCK One of Our House Specialties: Large Haddock Filet Stuffed With Crabmeat Stuffing Oven Baked in Lemon Butter Topped with Rich Lobster Cream Sauce\$18.95 SHRIMP AND SCALLOP NANTUCKET Sautéed Shrimp and Scallops Served in a Rich Sherry Wine Cream Sauce\$20.95
<u>POULTRY</u>	
Sautéed in Light White Wine Butter Sauce\$16.50	Boneless Chicken Breast Sautéed with Artichoke Hearts and Fresh Mushrooms and Served in a Light White Wine
(GLUTEN FREE PASTA ADD \$2. 00)	
SHRIMP AND ANGEL HAIR PASTA Jumbo Shrimp Sautéed with Fresh Tomatoes, Spinach, Roasted Sweet Red Peppers Tossed with Angel Hair Pasta in Garlic Herb Sauce	FETTUCCINI ALFREDO Fettuccini Pasta Tossed with Rich Creamy Alfredo Herb Sauce