

APPETIZERS

Jumbo Steamed Shrimp ½ Pound	\$10
Pound	\$18
Steamed Mussels	\$9
FRESH MUSSELS STEAMED IN A GARLIC BUTTER SAUCE	
Steamed Clams	\$11
ONE DOZEN CLAMS STEAMED, SERVED WITH DRAWN BUTTER FOR DIPPING	
Stanley Steamer	\$16
LARGE SHRIMP, OYSTERS, CHERRY STONE CLAMS, MUSSELS SERVED WITH DRAWN BUTTER	
Oysters on the Half	Market Price
14 FRESHLY SHUCKED OYSTERS ON THE HALF SHELL (SEASONAL)	
Fried Oysters	\$10
OYSTERS WITH BLEU CHEESE BACON SLAW & CHIPOTLE SAUCE	
Crab & Spinach Artichoke Dip	\$12
LUMP CRAB IN A DELIGHTFUL CREAM CHEESE DIP WITH FRESH SPINACH AND ARTICHOKE	
Stuffed Portabella Mushroom	\$12
LARGE PORTABELLA MUSHROOM STUFFED WITH CRAB IMPERIAL	
Ferrari Calamari	\$11
FRESH CALAMARI LIGHTLY DUSTED WITH SEASONED FLOUR, FLASH FRIED, SERVED WITH MARINARA SAUCE	
Ahi-Tuna	\$10
ENCRUSTED WITH SESAME SEEDS, WASABI AND TERIYAKI GLAZE SIDE OF SEAWEEED SALAD	
Crab Balls	\$14
OUR FAMOUS CRAB CAKE SPLIT INTO THREE	
Nikki's Nachos	\$9
TORTILLA CHIPS LAYERED WITH SEASONED GROUND BEEF, CHEDDAR CHEESE, TOMATOES, OLIVES GREEN ONION, JALAPENO PEPPERS, SIDE OF SOUR CREAM & SALSA. Guacamole Add \$1.00	
Carmichael's Southern Hot Wings	\$8
BIG BILL'S SECRET RECIPE. THEY'RE TO DIE FOR!	
Moe's Chicken Quesadilla	\$9
FLOUR TORTILLA STUFFED WITH MONTEREY JACK & CHEDDAR CHEESE, TOMATOES, GREEN ONIONS AND JALAPENO PEPPERS. SIDE OF FRESH SALSA & SOUR CREAM. Guacamole Add \$1.00	
Basket of Onion Rings	\$7
Basket of Fries	\$6
Hush Puppies	\$5

Soup & Salad

Cherie's Cream of Crab	Bowl \$6
Soup of the Day	Cup \$4 Bowl \$5
Side Salad	\$6
ICEBURG LETTUCE, CUCUMBER, ONION & TOMATOES	
Lisa's House Salad	\$9
MIXED GREENS, ROASTED RED PEPPERS, TOPPED WITH PROVOLONE CHEESE AND SERVED WITH BALSAMIC VINAIGRETTE	
Casey's Wedge	\$5
¼ CUT OF ICEBURG LETTUCE TOPPED WITH BACON, CHERRY TOMATOES, ONIONS, CRUMBLLED BLUE CHEESE AND SERVED WITH CREAMY BLEU CHEESE DRESSING ON THE SIDE	
Caesar Salad	\$8
ROMAINE LETTUCE, TOSSED WITH CAESAR DRESSING, FRESHLY GRATED PARMESAN CHEESE AND CROUTONS	
Chicken Caesar	\$10
Crab & Spinach Salad	\$12
BABY SPINACH, BACON, CUCUMBERS, RED ONIONS WITH LUMP CRAB SALAD TOPPED WITH PARMESAN CHEESE	

Dressings: Buttermilk Ranch, Balsamic Vinaigrette,

Bleu Cheese, Honey Mustard, Oil & Vinegar

Baskets

All baskets served with French Fries & Coleslaw

Tessa's Shrimpy Basket	\$11
FRIED BUTTERFLY SHRIMP (6)	
Fried Seafood Sampler	\$12
FRIED BUTTERFLY SHRIMP (3), FRIED OYSTERS (3) AND CRAB BALL (1)	
Chase's Chicken Strips	\$10
(4) CHICKEN STRIPS	
Fish & Chips	\$8
(2) FRESH HADDOCK FISH DIPPED IN IRISH STOUT BEER BATTER AND LIGHTLY FRIED	

Sandwiches

*All Sandwiches are served with a Pickle and your choice of:
Cole Slaw, Potato Salad, French Fries
Onion Rings add \$1.00*

Dock Master Crab Cake Sandwich	\$19
6 OZ. JUMBO LUMP CRAB CAKE BROILED TO PERFECTION ON KEISER ROLL. NO FILLER ADDED!	
Pub Fish Sandwich	\$9
FRESH HADDOCK FISH DIPPED IN CHEF'S OWN IRISH STOUT BEER BATTER AND LIGHTLY FRIED ON KEISER ROLL	
Salmon BLT	\$12
GRILLED SALMON, BACON, LETTUCE, TOMATO, AVOCADO & BASIL AIOLI ON KEISER	
Crabby Melt Down	\$14
TOASTED ENGLISH MUFFIN, JUMBO LUMP CRAB IMPERIAL TOPPED WITH TOMATO & CHEESE	
The Kahuna Burger	\$8
GRILLED TO ORDER TOPPED WITH AMERICAN CHEESE, BACON & MUSHROOMS	
Grilled Steak Sandwich	\$14
FILET MIGNON, SAUTÉED ONIONS AND PROVOLONE	
Heather Bell Grill	\$9
BLACKENED CHICKEN, TOPPED WITH BACON, CHEDDAR CHEESE SERVED WITH YOUR CHOICE OF RANCH OR BBQ SAUCE	
Buffalo Chicken Wrap	\$9
CHICKEN TOSSED IN HOT SAUCE, LETTUCE, TOMATOES, SHREDDED CHEDDAR AND RANCH DRESSING IN A FLOUR TORTILLA	
Chicken Fajita Wrap	\$9
GRILLED CHICKEN, LETTUCE, TOMATOES, CHEDDAR, GRILLED ONIONS, PEPPERS WITH SOUR CREAM, SALSA IN A TORTILLA	

Pasta

All Pasta Dishes are Served with a Side Salad and Bread

Shrimp Scampi	\$17
TENDER SHRIMP SAUTÉED IN LEMON GARLIC BUTTER, CHERRY TOMATOES, SERVED OVER LINGUINE	
Ricco's Pasta	\$18
GRILLED CHICKEN IN VODKA TOMATO CREAM SAUCE WITH MUSHROOMS, ROASTED RED PEPPERS, SERVED OVER LINGUINE	
Seafood Alfredo	\$21
SHRIMP, SCALLOPS, MUSSELS AND CLAMS IN A RICH ALFREDO SAUCE OVER TOP OF LINGUINE	

Entrees

All Entrees are Served with a Side Salad, Bread and your choice of two sides

Filet Mignon

6 OZ. TENDERLOIN FLAME GRILLED TO YOUR LIKING.....\$20

NY. Strip.....\$23

14 OZ. NY STRIP FLAME GRILLED TO YOUR LIKING

Chicken Chesapeake.....\$22

GRILLED CHICKEN TOPPED WITH OUR VERY OWN CRAB IMPERIAL AND BROILED

Captain's Fried Platter.....\$28

FRIED HADDOCK FISH, CRAB BALLS (2), OYSTERS (3), SHRIMP (3), SCALLOPS (3) AND HUSH PUPPIES

Fried Shrimp Dinner.....\$17

FRIED BUTTERFLY SHRIMP (10)

Dock Master Dinner.....\$30

TWO 5 OZ. LUMP CRAB CAKES BROILED TO PERFECTION

Fresh Catch (Ask your server for Today's Catch).....Market Price

CHEF'S CHOICE OF PREPARATION

Surf & Turf.....\$32

6 OZ. FILET MIGNON AND (1) 6OZ CRAB CAKE

Crab Imperial Dinner\$24

6 OZ. OF BAKED CRAB IMPERIAL (CHEF JOHN'S CHOICE)

Baked Stuffed Shrimp\$26

JUMBO BUTTERFLIED SHRIMP STUFFED WITH CRAB IMPERIAL

Vera's Broiled Platter\$26

5 OZ. HADDOCK FISH, SHRIMP (5), SCALLOPS (5) AND CRAB BALL (1)

Fried Oyster Dinner\$19

FRESH OYSTERS (10) LIGHTLY FRIED TO PERFECTION, SERVED WITH HOMEMADE REMOULADE

Broiled Scallop Dinner.....\$21

SUCCULENT SCALLOPS BROILED (10) IN WHITE WINE & GARLIC BUTTER SAUCE

Crab Leg Platter.....\$26

STEAMED SNOW CRAB LEGS 2 LBS. WITH YOUR CHOICE OF TWO SIDES

Del's Shell Platter.....\$21

STEAMED SNOW CRAB LEGS 1/2 LBS, CHERRY STONE CLAMS (3), MUSSELS (3), STEAMED SHRIMP (3), OYSTERS (3),

HARD SHELL CRAB (SEASONAL) (1) WITH CORN ON THE COB (1)

Beach Bum Steamer.....\$36

STEAMED SNOW CRAB LEGS 1 LBS., 1/2 LB. STEAMED SHRIMP, CHERRY STONE CLAMS (6), OYSTERS (6), MUSSELS (6)

HARD SHELL CRAB (2), SERVED WITH CORN ON THE COB (2)

Hard Shell Crabs (SEASONAL).....Market Price

All Sides \$2.50

COLE SLAW
VEG OF DAY
FRENCH FRIES

POTATO SALAD
BAKED POTATO
CORN OF THE COB

ONION RINGS
MASHED POTATO

Alyssa's Favorite Place

Crème Brulee.....\$6.00

Chocolate Lovin Spoon Cake.....\$6.00

Warm Brownie & Ice Cream.....\$6.00

Vanilla Ice Cream.....\$3.00

“Your Gonna Love It”