

STARTERS:

SHRIMP COCKTAIL

Jumbo gulf shrimp poached in our special broth served with a zesty sauce 12.95

RHODE ISLAND CALAMARI

Deep fried calamari rings finished with a spicy tomato pepper sauce 12.95

CLAMS CASINO

Traditional recipe of peppers, onions, and bacon over six top neck clams 12.95

CAJUN SHRIMP

Pan seared jumbo gulf shrimp in a Cajun spiced olive oil in casserole 12.95

OYSTERS ROCKEFELLER

Louisiana gulf oysters topped with spinach blend, anisette cream sauce 12.95

BATTERED DUCK WINGS

Half dozen deep fried wings with an orange ginger dipping sauce 14.95

BAKED BRIE EN CROUTE

Brie wheel wrapped with phyllo dough served with raspberry merlot sauce 12.95

***LOUISIANA GULF OYSTERS**

Freshly shucked on half shell with cocktail sauce SIX \$12.95 DOZEN 24.95

***STEAMER BUCKET**

One dozen Atlantic middleneck clams with saltines and lemon butter 14.95

***BASED ON MARKET AVAILABILITY**

SOUPS:

BAKED FRENCH ONION

Carmelized onions in a sweet, hearty beef broth with cheese and croutons 5.95

SOUP DU JOUR

Cup 3.50 Bowl 5.95

SALADS:

SEVEN SEAS SEAFOOD SALAD

Backfin crabmeat, gulf shrimp, and sea scallops over freshly tossed assorted greens with roasted red peppers, ripe olives, and croutons 24.95

Add 4oz. chilled warm water lobster tail 32.95

LAND N' SEA SALAD

Chargrilled 4oz. Angus filet mignon with four jumbo chilled gulf shrimp over tossed assorted greens with roasted red peppers, ripe olives, and croutons 26.95

CAESAR SALADS

Romaine leaves tossed in our house made Caesar dressing with Asiago cheese

Chicken 12.95 Salmon 14.95 Shrimp 14.95 Sirloin steak 14.95