

## **STARTERS:**

### **SHRIMP COCKTAIL**

*Jumbo gulf shrimp poached in our special broth served with a zesty sauce* 15.95

### **RHODE ISLAND CALAMARI**

*Deep fried calamari rings finished with a spicy tomato pepper sauce* 14.95

### **CLAMS CASINO**

*Traditional recipe of peppers, onions, and bacon over six top neck clams* 14.95

### **CAJUN SHRIMP**

*Pan seared jumbo gulf shrimp in a Cajun spiced olive oil in casserole* 14.95

### **OYSTERS ROCKEFELLER**

*Louisiana gulf oysters topped with spinach blend and anisette cream sauce* 14.95

### **BAKED BRIE EN CROUTE**

*Brie wheel wrapped with phyllo dough served with raspberry merlot sauce.*

*Perfect to share for two at the table* 16.95

### **\*LOUISIANA GULF OYSTERS**

*Freshly shucked on half shell with cocktail sauce* SIX \$16.95 DOZEN \$29.95

### **\*STEAMER BUCKET**

*One dozen Atlantic middleneck clams with saltines and lemon butter* 16.95

**\*BASED ON MARKET AVAILABILITY**

## **SOUPS:**

### **BAKED FRENCH ONION**

*Carmelized onions in a sweet, hearty beef broth with cheese and croutons* 7.95

### **SOUP DU JOUR**

*Cup 4.50 Bowl 6.95*

## **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* 29.95

### **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, ripe olives, house made croutons, and lemon wedge.*

*House 9.95 Chicken 15.95 Salmon 18.95 Shrimp 18.95*