
STARTERS

CLAMS CASINO (6) : Stuffed Clams with Herb Mix, Garlic, Butter, Peppers, topped with Bacon...**9.5**

CRISPY CALAMARI: Fried with Zesty Cherry Peppers...**10**

DYNAMITE SHRIMP: Gulf Shrimp lightly breaded and tossed in our Spicy Sauce...**9.5**

COCONUT SHRIMP: Served with Special Blueberry Sauce...**9.5**

STUFFED MUSHROOMS: with Crabmeat Stuffing... **9.5**

SCALLOPS: Wrapped in Bacon...**11**

OYSTERS ROCKEFELLER (6): Creamy Spinach, topped with Alfredo Sauce...**10**

ESCARGOT: Classic French Butter blend, served with bread for dipping...**10**

CLAMS ON THE 1/2 SHELL: (6) Midneck Clams, Harvested Locally...**7**

SHRIMP COCKTAIL: Served on a Bed of Greens...**10**

U- PEEL SHRIMP: (2 Dozen) Regular or Spicy...**9.5**

OYSTERS ON THE 1/2 SHELL (6): Large Chesapeake Oysters...**10**

GRILLED OCTOPUS: ...**11**

STEAMED CLAMS 1 LB: (Dozen +) Served in Natural Juices & Butter OR Italian Style... Sautéed in Olive Oil, Garlic, Natural Juices, White Wine & Spices...**9.5**

MOZZERELLA STICKS (6): Served with Marinara Sauce...**7**

CHICKEN FINGERS: Lightly breaded and served with Honey Mustard Sauce or Barbecue Sauce...**8.5**

BUFFALO WINGS: Served with Bleu Cheese Dressing and Sticks...**9.5**

FRIED RAVIOLI (4): Large Breaded Ravioli served with Marinara Sauce...**8.5**

SHELLENGERS CRAB CAKE: Maryland Style...**10**

AHI TUNA SASHIMI: Seasonal, seared rare, chilled and thinly sliced with Wasabi and Pickled Ginger over Seaweed Salad...**9.5**

CREAMY CRAB DIP: Served with Chips...**10**

SPINACH DIP: Creamy Spinach and Artichoke Dip, served with Chips...**8.5**

PHILLY CHEESESTEAK EGG ROLLS: Served with Philly Steak Sauce...**8.5**

MUSSELS MARINARA OR DIAVOLO: Sautéed in Olive Oil, Garlic & White Wine with Marinara and Spices...**9.5**

CRAB PUFFS: (6)... **10**

HOMEMADE SOUPS

MANHATTAN CLAM CHOWDER : Fresh Jersey Clams...**CROCK 4.5**

CREAMY CRAB CHOWDER: **CROCK 5.5**

LOBSTER BISQUE: **CROCK 6.5**

CLASSIC FRENCH ONION SOUP: With toast and mounds of Swiss Cheese...**CROCK 5**

OLD FASHIONED CHICKEN NOODLE SOUP: Hearty Chucnks of Chicken... **CUP 3 | CROCK 4**

CRISPY SALADS

CAESAR SALAD :

Crisp Romaine Lettuce tossed with Caesar Dressing, Parmesan Cheese and seasoned croutons...**9**
with **GRILLED CHICKEN 11**
with **GRILLED SHRIMP 13**

GARDEN SALAD:

Mixed seasonal greens, walnuts, sliced Strawberries, dried Cranberries and Gorgonzola Cheese, drizzled with Raspberry Vinaigrette... **10**

PASTA DISHES

* **SPAGHETTI :** With Sauce...**14**
with **MEATBALLS 17**

* **PESCATORE:** An abundance of Shrimp, Bay Scallops, Fresh Clams, Mussels, Fish, Tuna Cubes and Calamari in a tangy red sauce... **27**

* **FETTUCCINE ALFREDO:** Made with whole cream, butter and Parmigiana Cheese...**18**
with **CHICKEN 21**
with **SHRIMP 24**

* **PENNE ALLA VODKA:** Imported Prosciutto in a light tomato cream sauce with Sundried tomatoes and a touch of Vodka...**18**

with **CHICKEN 21**
with **SHRIMP 24**

* **PASTA PRIMAVERA:** An assortment of fresh vegetables sautéed in Extra Virgin Olive Oil, served over Penne...**18**
with **CHICKEN 21**

SEAFOOD COMBINATIONS

LOBSTER COMBO: 4 oz. Lobster Tail, Stuffed Mushroom with Maryland Crabmeat, Shrimp, Scallops, 2 Clams Casino, Stuffed Clam and Filet of White Mild Fish...**33**

SURF & TURF: Petite Lobster Tail (6 oz.) and petite Filet Mignon (6 oz.)...**35**

JERSEY SURF & TURF: Baked Shrimp (3) stuffed with Maryland Crab mix and a petite Filet Mignon (6 oz.)...**29**

BROILED SEAFOOD COMBO: Shrimp, Scallops, Clams Casino, Stuffed Clam, Stuffed Mushroom with Maryland Crab & Filet of White Mild Fish...**28**

FRIED SEAFOOD COMBO: "Largest Platter at the Shore" Shrimp, Scallops, Filet of Fish, Oyster, Deviled Crab & Stuffed Clam...**27**

TRIPLE SIX: Lobster Tail (6 oz.), Special Filet Mignon (6 oz.), Fried Shrimp or Scampi (6)... **36**

TREASURE CHEST: Lobster Tail (6 oz.), Snow Crab Cluster, Shrimp Scampi and Fried Shrimp...**36**

* **JERSEY SHORE BOIL 'FOR TWO':** Two (1 lb. +) Lobsters, Split and Cleaned, (1 lb.) Clams, (1 lb.) Mussels, 12 Shrimp, 2 Ears of Corn and Red Bliss Potatoes...**60**

STEAK & CAKE: Petite Filet Mignon (6 oz.) & Maryland Style Crab Cake...**28**

MEATS & POULTRY

T- BONE STEAK (14 OZ.): Brushed with Olive Oil and herbs and topped with peppers & onions...**28**

FILET MIGNON (9 OZ.): With Demi-Glace and served with Mashed Potato & Asparagus... **29**

NEW YORK STRIP STEAK (12 OZ.): Brushed with Olive Oil and herbs and topped with peppers & onions...**28**

*** FILET MIGNON STEAK KEBOBS (2):** Skewered tender Filet pieces, Red & Yellow Peppers, Tomato, Onions, grilled and served on a bed of rice...**23**

SPECIAL FILET MIGNON: Two (16 oz.) portions seasoned, grilled and sliced and topped with mushrooms & Demi-Glace sauce...**26**

*** CHICKEN PICCATA:** Sautéed in Lemon Butter Caper Sauce and served over rice...**20**

*** CAJUN CHICKEN:** Two seasoned chicken breasts sautéed and topped with our own Special Creamy Cajun Sauce and served with Penne pasta...**22**

*** CHICKEN PARMIGIANA:** Boneless chicken breasts, breaded and fried then topped with homemade tomato sauce and Mozzarella Cheese and served over Spaghetti...**20**

*** CHICKEN & SHRIMP PENNE:** Chicken breasts pieces, shrimp, broccoli & mushrooms sautéed in a tomato blush sauce and served over Penne pasta...**27**

*** VEAL PARMIGIANA:** Breaded, fried and topped with Mozzarella Cheese and served over Spaghetti...**22**

LOBSTER DISHES

STEAMED LOBSTER (1 LB.+): Split and cleaned...**MARKET PRICE**
With Maryland Crab Mix...**6 ADDITIONAL**

LOBSTER LOVE: Petite Lobster Tail (6 oz.) and Fried Shrimp (4) OR Coconut Shrimp (4) with Blueberry Dip...**29**

*** LOBSTER BAKE (1 LB.+):** Whole Steamed Lobster, Steamed Clams, Peel & Eat Shrimp, and a cluster of Snow Crab with Corn on the Cob and a cup of Clam Chowder...**35**

*** LOBSTER "MAC" & CHEESE:** Fresh picked Lobster meat mixed with homemade Mac & Cheese...**24**

BEST FRIENDS: Lobster Ravioli & Petite Lobster Tail, topped with Maryland Style Crab mix...**29**

*** LOBSTER NEWBURG:** Generous portion of Lobster meat simmered in a rich Sherry Sauce and served in a baked Pastry Shell with rice...**27**

LOBSTER TAIL: One (6 oz.) Tail...**26**
Each Additional Tail...**15**

LOBSTER TAIL: Topped with Maryland Crab mix...**32**

*** LOBSTER FEAST :** (1 lb. +) Whole Lobster, split and cleaned with Shrimp, Scallops, Calamari, Clams, Mussels and Fish served over pasta (White Sauce)...**35**

*** LOBSTER RAVIOLI:** Stuffed with Maine Lobster meat and fresh Ricotta Cheese and finished in a Tomato Basil Cream Sauce...**24**

SHRIMP & SHELLFISH

FRIED JUMBO SHRIMP : Breaded daily... **23**

COCONUT SHRIMP: Served with our special Blueberry Sauce... **24**

*** SHRIMP SCAMPI:** Shrimp sautéed with white wine, butter and garlic and served with pasta ... **23**

BAKED STUFFED SHRIMP: Loaded with Maryland Crab mix...**26**

SEA SCALLOPS: Broiled and topped with herbed bread crumbs OR lightly breaded and deeped fried...**27**

*** PAN SEARED SCALLOPS:** Large Sea Scallops –seared and served with Garlic MASHed Potatoes and Asparagus Spears...**29**

SNOW CRABS: 1 lb. Steamed crabs served with Lemon and Butter...**MARKET PRICE**

*** CLAMS & SPAGHETTI:** Whole baby clams sautéed with garlic, butter, Olive Oil and spices OR Marinara Sauce. Topped with whole clams in the shell...**18**

SHRIMP BONANZA: A collection of grilled shrimp (6) on a skewer, Coconut Shrimp (2), Jumbo Fried Shrimp (2) & Shrimp Scampi (4)...**29**

CRAB CAKES: Best at the Shore..Maryland Style, handmade...**25**

*** CAJUN SHRIMP ALFREDO:** "House Favorite" made with whole cream, butter & Parmigiana Cheese and served over Fettuccine...**25**

*** SHRIMP FRA DIAVOLO (8):** Large shrimp in a slightly hot sauce with Marinara Sauce served over pasta...**25**

FRESH FISH DISHES

***"FISH FRY":** New England Beer Battered Cod, deeped fried and served with French Fries and Cole Slaw...**19**

ATLANTIC CAPE FILET:
"Highly Recommended" White fish, grilled, breaded and fried OR Cajun Style (Large Portion)... **20**

CAJUN CAPE: "Great Dish" Cajun style filet topped with shrimp in a Cajun Cream Sauce...**22**

*** SWORDFISH:** Grilled OR Blackened and topped with creamy Lemon Dill Sauce and served with rice and vegetable of the day...**24**

FLOUNDER: Fresh caught Jersey Flounder, Broiled and topped with Lemon Butter Sauce OR lightly breaded and fried...**23**

BROILED STUFFED FLOUNDER: Stuffed with Maryland Crab mix...**26**

YELLOWFIN TUNA: Prepared in one of the following ways... Grilled with Wasabi Uyuzu Sauce and served on a bed of seaweed salad OR Blackened with our Special Cajun mix...**23**

CEDAR PLANK SALMON: "A Generous Portion" Grilled on Cedar Plank with a Hazelnut rub...**24**

ALL DINNERS INCLUDE: Choice of one: Baked Potato, Mashed Potato, French Fries, Mashed Sweet Potato, Rice, Vegetable of the Day or side of Spaghetti and Bread & Butter

ADD a House Salad to any Dinner Entree...**2.5**

ADD a Caesar Salad to any Dinner Entree...**3.5**

* Denotes Complete Dinners that are served with Bread & Butter ONLY

LIL CAPTAIN'S MENU

3PM - 5PM | SUNDAY THRU FRIDAY

FOR CHILDREN 12 AND UNDER

All Children's Dinners include a choice of French Fries OR Mashed Potato (except Complete dinners)

SPECIAL FILET MIGNON: (6 oz.)... 12

FRIED FLOUNDER... 9

SPAGHETTI & MEATBALL: (Complete) ... 7

“HOMEMADE” MAC & CHEESE: (Complete) ... 7

**CHICKEN PARMIGIANA
WITH SPAGHETTI: (Complete) ... 9**

CHICKEN FINGERS: ...8.5

**CHICKEN FINGERS AND
MOZZARELLA STICKS COMBO:9.5**

FRIED SHRIMP IN A BASKET: Breaded in House...9

HAMBURGER: ...7 with CHEESE 7.5

LOBSTER TAIL: (4 oz.)...13