

Featuring

Corn Crab Chowder

Bowl \$4.99 / Cup \$2.99

Appetizers

Three Mini Crab Cakes \$10.49

Served with rice pilaf or Cajun rice.

Crispy Fried Calamari \$9.69

Served with marinara and lemon wedges.

Greek-Style Smelts \$9.69

With diced bell pepper, diced purple onion, sliced cherry tomatoes and Greek olives and feta cheese tossed in a dill cream sauce.

Steamed Mussels \$9.69

Tossed with Marinara sauce and crostini.

Breaded Cod Bites \$9.69

Served with tartar sauce or remoulade.

Mild Buffalo Cod Bites \$9.69

Served with tartar sauce, remoulade or blue cheese.

Salads

Buffalo Shrimp Salad \$10.29

Breaded shrimp with Romaine lettuce, tomatoes, purple onion, black olives, roasted red peppers and blue cheese. Add \$1 for fresh sautéed shrimp.

Thai Shrimp Salad \$10.29

Breaded shrimp with iceberg lettuce, roasted red pepper, scallions, shredded cabbage and carrots tossed with Thai peanut butter dressing. Add \$1 for fresh sautéed shrimp.

Caesar Salad \$12.49

Romaine lettuce, croutons, asiago cheese and Romano cheese tossed with Caesar dressing and topped with choice of broiled or blackened cod.

Sandwiches

Moby Dick \$9.99

Regular or *spicy* cod topped with American cheese, lettuce and tomato on a toasted boule. Served with cole slaw and fries.

Crab Cake Po' Boy \$9.99

Crab cake topped with lettuce, tomato and remoulade on a toasted boule. Served with cole slaw and fries.

Shrimp Caesar Wrap \$9.99

Breaded shrimp with Romaine lettuce, Caesar dressing, asiago cheese and Romano cheese in a tortilla wrap.

Fish Taco Trio \$9.99

Three soft tacos - regular or *spicy* cod - topped with lettuce, tomato and veggie springtime slaw.

Entrées

Side salad included with all entrées.

Crab Alfredo \$13.99

Surimi crab, roasted red pepper and green onion in a rich Alfredo sauce and tossed with fettuccini.

Blackened Mahi Mahi \$14.99

6 oz. filet lightly seasoned and topped with garlic-butter-caper sauce. Served with Cajun rice and veggie of the day.

Stuffed Cod \$13.99

Baked cod with crab stuffing. Served with rice pilaf and veggie of the day.

Cod & Greens \$13.99

Pan-seared cod served on a bed of escarole greens.

Whitefish Vera Cruz \$13.99

Baked whitefish topped with cherry tomatoes, green peppers, onions and butter white wine sauce. Served with rice pilaf.

Baked Cod \$13.99

8 oz. cod fillet topped with cheesy bechamel sauce. Served with rice pilaf and escarole greens.

Parmesan-Crusted Tilapia \$13.99

Two pan-seared Tilapia fillets with Italian herbs, Romano and parmesan cheese. Served with rice pilaf and veggie of the day.

Tilapia Rockefeller \$13.99

Two pan-seared Tilapia fillets. Served over a bed of rice pilaf with a side of veggie of the day.

Fire-Grilled Mahi Mahi \$14.99

With teriyaki glaze and topped with mango salsa. Served with rice pilaf and steamed broccoli.

Swordfish ala Siciliano \$15.99

Topped with marinara sauce with capers and sliced kalamata olives. Served with rice pilaf and veggie of the day.

Lemon-Garlic Swordfish \$15.99

Topped with lemon-garlic white wine sauce. Served with rice pilaf and veggie of the day.

Grilled Swordfish \$15.99

Served on a bed of sautéed eggplant and roasted red pepper and topped with lemon aioli.

