

The Raw Bar

ON FISHERMAN'S WHARF, CAPE MAY

HOT & COLD SHELLFISH

HOT & SPICY SHRIMP

dozen shrimp steamed in hot spices with lemon & cocktail sauce.

LI-PEEL SHRIMP

(12) served chilled on a bed of ice with cocktail sauce & lemon.

CLAMS

ON THE HALF SHELL

(6) served on a bed of ice with cocktail sauce & lemon.

OYSTERS

ON THE HALF SHELL

(6) served on a bed of ice with cocktail sauce & lemon.

OYSTERS ROCKEFELLER

(6) oysters under a bed of delicately seasoned spinach topped with Mornay sauce.

CHILLED SHELLFISH COMBO

(3) Clams, (3) Shrimp & crab fingers with cocktail sauce and lemon.

BARBECUED CLAMS

our own creation! Cheddar cheese, BBQ sauce & bacon, baked golden brown.

CHILLED CRAB FINGERS

served with our own mustard sauce.

STEAMED LITTLENECK CLAMS

a dozen little neck clams served with drawn butter and lemon.

STEAMED MUSSELS

a dozen with either a red marinara sauce or white garlic sauce.

BAKED CLAMS CASINO

peppers, celery, onions, herbs and bacon, baked to perfection.

STONE CRAB CLAWS

six local crab claws served with cocktail or mustard sauce.

CRABMEAT COCKTAIL

all lump crabmeat served on a bed of ice.

HOT COMBO

(2) Clams Casino, (2) BBQ Clams, (2) Oysters Rockefeller.

SOUPS

OUR FAMOUS CRAB SOUP

thick with lump crabmeat.

CLAM CHOWDER

Creamy... "New England Style"

SNAPPER SOUP

a rich turtle soup served with sherry.

SALADS

CAESAR SALAD

crisp greens, croutons, anchovies, egg, locatelli and parmesan cheese and caesar dressing, served with roll & butter.

TOPPED W/CHARBROILED CHICKEN

SPINACH SALAD

fresh garden spinach, topped with chopped egg, crisp bacon, fresh mushrooms, homemade dressing, served with roll & butter.

You may order a smaller version of either salad

CRABS...CRABS...CRABS...

DEVILED CRAB CAKE SANDWICH

with lettuce, tomato, hand-cut fries with horseradish sauce.

SOFT SHELL CRAB SANDWICH

with lettuce, tomato, hand-cut fries with horseradish sauce.

MARYLAND BLUE CLAW CRABS

We serve them Maryland Style

"Hot & Spicy"

by the dozen or half dozen

jumbo - large - medium

market price

SPECIALTIES

FRESH FISH CHARBROILED

cooked over an open flame, served with hand-cut fries and fresh corn on the cob. Your Choice of:

SALMON • SWORDFISH • TUNA • MAKO

BABY BACK SPARE RIBS

charbroiled over an open flame with barbecue sauce, served with fresh cut onion rings and cole slaw.

CLAM BAKE DINNER

a one pound lobster, steamed clams, shrimp, mussels, red skin potatoes & an ear of fresh corn.

STEAMED LIVE LOBSTER

1 LB.

1 1/2 LB.

2 LB.

2 1/2 LB.

3 LB.

Ask your Server about Larger sizes
Served with baked potato & fresh ear of corn.

BURGERS

Half a pound of chopped steak charbroiled to your liking, served thick and juicy on a toasted homemade bun.

JUMBO BURGER

with hand-cut fries, lettuce & tomato.

JUMBO CHEESEBURGER

with provolone and cheddar cheese, hand-cut fries, lettuce & tomato.

BACON CHEESEBURGER

with provolone and cheddar cheese, two strips of slab bacon, hand-cut fries, lettuce & tomato.

HARBOR BURGER

topped with shrimp salad, provolone and cheddar cheese with hand-cut fries.

FOR THE KIDS

GRILLED CHEESE

WITH FRENCH FRIES

CHICKEN FINGERS

ON THE SIDE

RAW BAR ONION RINGS

cut large, batter dipped in seasoned bread crumbs, fried to a golden brown.

CALAMARI

Rolled in a thin breading, quick fried, and served with our own marinara sauce.

FRIED VEGGIE PLATTER

Four different vegetables and pepper cheese batter dipped, fried to a golden brown, served with marinara sauce.

RAW BAR GARLIC CHEESE BREAD

HOMEMADE BREAD WITH BUTTER

HAND-CUT FRIES

served with horseradish sauce.

FRESH CORN ON THE COB

SANDWICHES

THE CHICKEN VEGGIE

grilled chicken, eggplant, zucchini with roasted peppers and fresh mozzarella.

THE "LAND LUBBER"

ham, cheese, tomato & Bermuda onion, baked to perfection, served open faced with hand-cut fries.

SHRIMP (OR) TUNA MELT

shrimp or tuna salad on an english muffin with provolone cheese and tomato, baked to perfection, with hand-cut fries.

GRILLED MARINATED CHICKEN

BREAST SANDWICH

served with potato salad or hand-cut fries.

WITH MELTED

PROVOLONE CHEESE

DESSERTS

HOUSE MADE BREAD PUDDING

served with our own warm brandy sauce.

HOUSE MADE KEY LIME PIE

with a graham cracker crust.

FRESH BAKED APPLE PIE

served warm.

A LA MODE

ALL ALCOHOLIC AND NON ALCOHOLIC BEVERAGES MUST BE PURCHASED ON PREMISES. PLEASE DO NOT BRING YOUR OWN.