

Appetizers

Crabmeat Cocktail
Jumbo Lump Crabmeat

Crab Fingers
served with our own
Mustard Sauce

Chilled Combination
Two Shrimp, Two Clams and Two Oysters

Jumbo Shrimp Cocktail
served chilled with Cocktail Sauce

Fried Calamari
with Marinara Sauce

Escargots
sauteed in Garlic Butter
served on Toast Rounds

Oysters

Cape May Salts
A petite, crisp, salty oyster with a clean finish,
harvested from our own beds in the Delaware Bay

Oysters Rockefeller
Oysters under a bed of delicately seasoned
spinach, topped with mornay sauce

Ask your server about our more extensive list of Oysters on the Half Shell

Mussels and Clams

Steamed Clams
Eighteen clams served with clam broth
and drawn butter

Steamed Mussels
with a Red Marinara or
White Garlic Sauce

Fresh Jersey Clams on the Half Shell

Consuming Raw or Uncooked Seafood may increase your risk of food borne illness.

Barbecued Clams
Baked with sharp Cheese, bacon and
our tangy barbecue sauce

Baked Clams Casino
Topped with a mixture of celery,
onion, green peppers, herbs and bacon

Lobster House Combo

Two Clams Casino, Two Oysters Rockefeller and Two Barbecued Clams

Soups

Fisherman's Wharf Clam Chowder
New England Style
crock

Homemade Snapper Soup
A Rich Turtle Soup
crock

Lobster Bisque
bowl

Baked Onion Soup Gratinée

Salads

Caesar Salad
Garden fresh greens, croutons, anchovies,
egg, Parmesan cheese and tossed in
Caesar dressing

Fresh Spinach Salad
Topped with chopped egg,
mushrooms, crisp bacon and
homemade dressing

Cold Seafood Platter
One Half Lobster stuffed with Shrimp Salad,
King Crab Legs, Shrimp, Mussels and Crab Fingers
on a bed of romaine

SEAFOOD SALADS

Served on a bed of crisp Lettuce with Tomato Wedges, Sliced Egg,
Ripe Olives and Potato Salad, served with Bread & Butter

Gulf Shrimp Salad

Crabmeat Salad

Lobster Salad

Please...

Well-behaved children are always welcome!
Please be considerate of other guests and remove crying and unruly children from the dining room.

For their safety please keep children in their seats. Thank you!

Seafood Selections

Fried Shrimp

Six Lightly Fried Shrimp.

Saute Shrimp Parmigiana

Jumbo Shrimp with Our House Garden Tomato Sauce, Topped with three cheeses, Provolone, Mozzarella and Parmesan Served over Penne Pasta.

Shrimp Scampi

Six Large Sauteed Shrimp served over Yellow Rice or Linguine.

Cape May Scallops

Prepared Sauteed, Broiled or Fried.

Baked Stuffed Shrimp

Four Large Shrimp, Stuffed with Crabmeat.

Crab Cakes

Two Crab Cakes Delicately Seasoned, Served Sauteed or Lightly Fried.

Sauteed Crabmeat

Fresh Jumbo Lump Crabmeat Sauteed with White Wine and Butter.

Crabmeat Au Gratin

Jumbo Lump Crabmeat in a Rich Creamy Cheese Sauce.

Baked Crab Imperial

Made with Our Own Blend of Special Seasonings.

Soft Shell Crabs

Served Sauteed or Lightly Fried.

Fillet of Flounder

Prepared Sauteed, Broiled or Fried.

Baked Stuffed Flounder

Fillet of Flounder Stuffed with Crab Imperial and Scallops, Topped with Shrimp and Mornay Sauce.

Flounder Francaise

Fillet of Flounder Dipped in Egg Batter, Sauteed in White Wine, Lemon and Butter.

Pan Blackened Redfish

A Spicy New Orleans Herb-Crusted Specialty.

Lobster House Specialty

Lobster Tails, Scallops and Shrimp served over Linguine with Garlic Butter.

Port & Starboard

Petite Filet Mignon, Half a Stuffed Broiled Lobster and a Broiled Tomato.

Broiled Fisherman's Wharf Platter

Half of a One Pound Lobster stuffed with Crabmeat, Fillet of Flounder, Scallops, Clam Casino, and a Stuffed Shrimp.

Schooner Dinner

One Pound Lobster, Cherrystone Clams, Scallops, Shrimp and Mussels served in a Kettle.

Lobster Tail

North Australian Lobster Tail With Crab Meat Stuffing

Alaskan King Crab Legs

King Crab Legs Steamed in a Kettle.

Vegetarian Platter

An assortment of fresh seasonal vegetables.

Char-Broiled Fare

We offer a selection of Fresh Fish daily...
Swordfish • Tuna • Salmon • Mako

Any of the above menu items may be served on an oak plank with whipped potatoes and grilled vegetables

Live Lobsters

Served steamed or broiled
1 lb. 1 ½ lb.

2 lb. 2 ½ lb. 3 lb.

with Crabmeat Stuffing

Ask Servers About Larger Sizes.

Beef and Fowl

Slow Roasted Prime Rib Au Jus

Available Saturday Night Only

New York Strip Steak

Served with Fried Onions and Sauteed Mushrooms
Bearnaise Sauce

Filet Mignon

Served with Fried Onions and Sauteed Mushrooms
Bearnaise Sauce

Chicken Francaise

Boneless Breast of Chicken Dipped in Egg Batter,
Sauteed in White Wine, Lemon and Butter

French Cut Chicken

Pan Seared then Oven Roasted, Stuffed with
Chorizo Sausage and Rice over a Basil Cream Sauce.

DINNER ENTREE INCLUDES...

POTATOES: French Fries or Baked Potato or Potato du jour

VEGETABLE: Stewed Tomatoes, Cole Slaw, Apple Sauce or Vegetable du jour

SALAD: Tossed Salad, French, Russian, Ranch, Bleu Cheese, Italian, Fat Free Honey Dijon Dressing,
Balsamic Vinaigrette or Sundried Tomato with Oregano.

Homemade Bread and Butter.

Side Orders

Fried Onion Rings

Sauteed Onions or Green Peppers
or Half and Half - Delicious over Steaks

Fried Tomatoes

Fried Mushrooms

Fried Vegetable Combination

Onion Rings, Tomatoes and Mushrooms Served with
Our House Bleu Cheese Dressing or Marinara Sauce