

## TODAY'S FRESH CATCH

### SELECT YOUR FISH • SELECT YOUR PREPARATION

Atlantic Swordfish.....30.50	Yellowtail Snapper.....26.50	Atlantic Mahi Mahi.....24.95	*Scottish Salmon.....27.75
*Yellowfin Tuna.....29.50	Virginia Flounder.....26.50	Idaho Salmon Trout.....26.50	Chilean Sea Bass.....37.00
Nova Scotia Halibut.....29.50	George's Bank Sea Scallops.....29.50	Idaho Rainbow Trout.....25.50	Nantucket Bay Scallops.....36.00
Boston Lemon Sole.....27.95	Atlantic Black Grouper.....28.50		

**SAUTEED, BROILED or BLACKENED**/olive oil & fresh lemon. select two sides: fresh vegetable medley, whipped or scallion whipped potato, french fries, jasmine rice, whipped sweet potato

**HONG KONG STYLE**/ sherry soy, scallions, ginger, spinach & bowl of jasmine rice

### \* I C E D T O W E R

½ Maine Lobster, (4) Jumbo Atlantic Shrimp,  
(4) Oysters on the Half Shell, (4) Clams on the Half Shell,  
Chilled Seafood Ceviche, Three Sauces

Serves Min of 2 Pers...45.00

### \* I C E D O Y S T E R & C L A M B A R

Cotuit, MA.....2.75	Oyster Sampler 5 Pcs.....14.50
Malpeque, PEI.....2.75	Top Neck Clams ½ dz...11.50
Wellfleet, MA.....2.75	3 Oysters & 3 Clams.....12.95

### SHRIMP & CRAB COCKTAILS

Jumbo Shrimp /.....17.50	*Half & Half / Colossal Lump
Colossal Lump Crab /.....19.00	Crab & Jumbo Shrimp.....17.95

### BROILED OYSTERS & CLAMS

<b>BROILED CLAMS CASINO</b> (6) /.....	13.95
<b>SKILLET BAKED TOP NECK CLAMS</b> (6) / Garlic, Butter, Shallots, Sweet Peppers, Onions.....	13.95
<b>BAKED OYSTERS ROCKEFELLER</b> (5) /.....	15.50
<b>SKILLET ROASTED OYSTERS</b> (5)/ White Wine, Garlic, Butter, Parmesan Crumbs.....	15.50

### SOUPS

<b>NEW ORLEANS SEAFOOD GUMBO, CHICKEN ANDOUILLE &amp; STEAMED JASMINE RICE</b> /.....	7.75 / 9.75
<b>MAINE LOBSTER BISQUE</b> /.....	9.75 / 11.75
<b>CREAMY NEW ENGLAND CLAM &amp; COD CHOWDER</b> .....	7.75 / 9.75

### SALADS

<b>BABY MIXED FIELD GREENS</b> /Cucumber, Radishes, Tomato.10.00	
<b>CAESAR</b> / (Add Blue Cheese 1.00 supp).....	10.00
<b>TUSCAN KALE SALAD</b> / Apples, Fennel, Cranberries, Toasted Almonds, Fresh Cider Vinaigrette.....	10.75
<b>CFM "CHOPPED SALAD"</b> / Creamy Basil Ranch Dressing.....	10.95
<b>"LOADED" ICEBERG WEDGE</b> / Tomato, Applewood Smoked Bacon, Blue Cheese Dressing, Chopped Chives.....	10.95

### APPETIZERS

<b>CFM SMOKED FISH DIP</b> / Chips, Cucumber, Carrot Sticks.....	11.95
<b>EDAMAME</b> / Steamed Soy Beans, Sea Salt.....	5.95
<b>BBQ "BEEF BRISKET" SPRING ROLLS</b> (3) /.....	9.75
<b>MUSSELS</b> / White Wine, Garlic, Shallots, Cream.....	14.95
<b>MUSSELS "FRA DIAVLO"</b> / Spicy Tomato, Garlic, White Wine.....	14.95
<b>CEVICHE OF PRISTINE SEAFOOD</b> / Fresh Mango, Citrus Juices, Cilantro, Jalapeno.....	13.95
<b>*YELLOW FIN TUNA TARTARE</b> /Wasabi Crème Fraiche.....	15.75
<b>CRISPY MAINE CALAMARI</b> / Garlic Aioli, Marinara Sauce..	12.75
<b>SWEET &amp; SPICY MAINE CALAMARI</b> /.....	12.75
<b>SPICY "POW POW" TEMPURA SHRIMP</b> /.....	12.50
<b>SUPER LUMP CRAB "FRITTERS"</b> / Homemade Chips, Spicy Remoulade.....	12.50
<b>JUMBO LUMP CRAB CAKE</b> / ¼ Lb. Mustard Buerre Blanc.....	18.95
<b>"SIGNATURE" COLD WATER LOBSTER TAIL</b> (over ¼ Lb) / Thin Batter, Flash Fried, Honey Mustard, Drawn Butter.....	24.00

### TODAY'S FRESH CATCH & SALAD PLATTER

Select a Today's Fresh Catch, pair with Caesar or Mixed Field Greens Salad  
{All Other Salads 2.00 supp}

### ENTREE SPECIALTIES

<b>"NEW FAVORITE" SAUTEED VIRGINIA FLOUNDER GRENOBLOISE</b> / Brown Butter, Lemon Filets, Capers & Croutons, Creamy Whipped Potato, Shallots, Green Beans.....	26.75
<b>"PECAN CRUSTED" SALMON TROUT FILET</b> / Bourbon Honey Butter, Whipped Sweet Potato, Steamed Broccoli.....	26.95
<b>"SKILLET" SEAFOOD NEWBURG AU GRATIN</b> / Colossal Lump Crab, Large Fla. Shrimp, Maine Sea Scallops, Timbale of Steamed Jasmine Rice.....	26.50
<b>"HONG KONG COMBO" CHILEAN SEA BASS &amp; SCOTTISH SALMON</b> / Steamed, Sherry Soy, Spinach, Ginger, Jasmine Rice.....(Sea Bass Only 37.00).....	32.00
<b>STUFFED FLOUNDER CASEROLE</b> /Shrimp, Crab, Scallops & Mushrooms, White Wine Sauce.....	26.50
<b>BOSTON LEMON SOLE "FRANCESE"</b> / Lemon Butter, Capers, Seasonal Vegetables.....	28.50
<b>*SCOTTISH SALMON PARMESAN CRUSTED</b> / Grilled Asparagus, Crispy Basil Potato Cake.....	27.75
<b>BONELESS RAINBOW TROUT SAUTEED AMANDINE</b> / Brown Butter, Thin Green Beans, Baked Sweet Potato.....	25.50
<b>*ATLANTIC SWORDFISH "PEPPER STEAK"</b> / Cracked Pepper Crust, Portobello, Brandy Peppercorn & Melted Potato.....	29.75
<b>SHRIMP &amp; SCALLOPS ALFREDO</b> / Fettuccini Pasta, Parmesan Cream.....	25.00
<b>"SIGNATURE" COLD WATER LOBSTER TAIL</b> (6 oz) / French Fries, Thin Batter, Flash Fried, Honey Mustard, Drawn Butter.....	32.00
<b>MARYLAND JUMBO LUMP CRAB CAKES</b> (2)/ Scallion Whipped Potato, Thin Green Beans, Mustard Buerre Blanc.....	39.00

### WHOLE FISH

{based on today's availability}

- **HOLLAND "GENUINE WHOLE DOVER SOLE"** • Sautéed • Mkt.
- **TODAY'S LOCAL WHOLE FISH** • Char Broiled • Mkt.  
*E. V. Olive Oil, Lemon, Capers & Today's Fresh Seasonal Vegetables*



### LOBSTER LOBSTER

<b>MAINE LOBSTER NEWBURG AU GRATIN</b> /Steamed Jasmine Rice.....	Mkt.
<b>LARGE MAINE LOBSTERS</b> (2 to 4 Lbs) /Steamed & Cracked, Drawn Butter.....	Mkt
add Super Lump Crab Stuffing.....	10.00
<b>"CFM FAVORITE" 1 ½ Lb MAINE LOBSTER STUFFED</b> /Super Lump Crab Stuffing.....	42.00
<b>LARGE "SIGNATURE" S.A. COLD WATER LOBSTER TAIL</b> / Thin Batter, Flash Fried, Honey Mustard & Drawn Butter.....	62.00

*Lobster entrees served with Whipped Potato & Thin Green Beans*



### BIG CRAB POT

**ALASKAN "RED" KING CRAB LEGS** /1Lb.....Mkt.  
*Whipped Potato & Thin Green Beans*

### "BROILED SEAFOOD PLATTER"

All Jumbo Lump Maryland Crab Cake, Jumbo Fla. Shrimp,  
Jumbo Maine Sea Scallops & Scottish Salmon Filet....44.00  
*Whipped Potato, Sautéed Vegetables,  
Hushpuppy & Tartar Sauce*

### SOUTHERN FRIED SEAFOOD

<i>Maryland Fries, Cole Slaw, Hushpuppy &amp; Tartar Sauce</i>	
<b>SEAFOOD PLATTER</b> / Maryland Crab Cake Fish Filet, Large Shrimp & Bay Scallops.....	<b>COMBO PLATTER</b> / Large Atlantic Shrimp & Nantucket Bay Scallops.....29.00
<b>LARGE ATLANTIC SHRIMP</b> .....	24.50
<b>JUMBO ATLANTIC SHRIMP</b> .....	28.50
<b>VIRGINIA FLOUNDER FILET</b> .....	27.50

### STEAKS • CHICKEN • PORK CHOP

<i>Garlic Parmesan Fries</i>	
<b>*FILET MIGNON</b> / Center Cut, 6 oz / 8 oz.....	34./42.
<b>*PRIME RIBEYE STEAK</b> /14 oz.....	38.50
<b>*PRIME N.Y. STRIP STEAK</b> /12 oz.....	39.00
<b>*BERKSHIRE PORTERHOUSE PORK CHOP</b> /16 oz.....	32.00
<b>ASHLEY FARMS CHICKEN BREAST "OREGANATO"</b> / over ½ b.....	19.50

\* Consuming Raw or Undercooked Meats, Seafood, Shellfish Poultry or Eggs May Increase Your Risk of Food Bourne Illness.  
Gratuity of 18% May Be Added to Parties of 5 or More.