

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.....28.50
*Yellowfin Tuna.....29.50	Virginia Flounder.....26.95	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 (salad not included)

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

* I C E D T O W E R

Whole 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...60.00

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

Cotuit, MA.....	2.95	Oyster Sampler 5 Pcs.....	14.95
Malpeque, PEI.....	2.95	Top Neck Clams ½ dz...	12.00
Wellfleet, MA.....	2.95	3 Oysters & 3 Clams.....	13.50

KEY WEST STONE CRABS

JUMBO CLAW 29.00/ea

SHRIMP & CRAB COCKTAILS

Jumbo Shrimp /.....18.00	*Half & Half / Colossal Lump
Colossal Lump Crab /.....21.00	Crab & Jumbo Shrimp.....18.95

BROILED OYSTERS & CLAMS

BROILED CLAMS CASINO (6) /.....	14.50
SKILLET BAKED TOP NECK CLAMS (6) / Garlic, Butter, Shallots, Sweet Peppers, Onions.....	14.50
BAKED OYSTERS ROCKEFELLER (5) /.....	15.95
SKILLET ROASTED OYSTERS (5)/ White Wine, Garlic, Butter, Parmesan Crumbs	15.95

SOUPS

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

SALADS

BABY MIXED FIELD GREENS /Cucumber, Radishes, Tomato.....	10.95
CAESAR / (Add Blue Cheese 1.00 supp).....	10.95
TUSCAN KALE SALAD / Apples, Fennel, Cranberries, Toasted Almonds, Fresh Cider Vinaigrette.....	10.75
CFM "CHOPPED SALAD" / Creamy Basil Ranch Dressing.....	11.50
"LOADED" ICEBERG WEDGE / Tomato, Applewood Smoked Bacon, Blue Cheese Dressing, Chopped Chives.....	11.50

APPETIZERS

CFM SMOKED FISH DIP / Chips, Cucumber, Carrot Sticks.....	12.95
EDAMAME / Steamed Soy Beans, Sea Salt.....	5.95
BBQ "BEEF BRISKET" SPRING ROLLS (3) /.....	10.50
MUSSELS / White Wine, Garlic, Shallots, Cream.....	14.95
MUSSELS "FRA DIAVLO" / Spicy Tomato, Garlic, White Wine.....	14.95
CEVICHE OF PRISTINE SEAFOOD / Fresh Mango, Citrus Juices, Cilantro, Jalapeno.....	13.95
*YELLOW FIN TUNA TARTARE /Wasabi Crème Fraiche.....	16.50
CRISPY MAINE CALAMARI / Garlic Aioli, Marinara Sauce..	13.50
SWEET & SPICY MAINE CALAMARI /.....	13.50
SPICY "POW POW" TEMPURA SHRIMP /.....	12.95
SUPER LUMP CRAB "FRITTERS" / Homemade Chips, Spicy Remoulade.....	13.50
JUMBO LUMP CRAB CAKE / ¼ Lb. Mustard Buerre Blanc	19.95
"SIGNATURE" COLD WATER LOBSTER TAIL (over ¼ Lb) / Thin Batter, Flash Fried, Honey Mustard, Drawn Butter.....	24.00

TODAY'S FRESH CATCH SALAD PLATTER

Today's Fresh Catch of your Choice, Pair with Caesar or Mixed Field Greens Salad
{All other Salads 2.00 supp. Sides are 'a la carte}

ENTREE SPECIALTIES

"NEW FAVORITE" SAUTEED VIRGINIA FLOUNDER GRENOBLOISE / Brown Butter, Lemon Filets, Capers & Croutons, Creamy Whipped Potato, Shallots, Green Beans.....	26.95
"PECAN CRUSTED" SALMON TROUT FILET / Bourbon Honey Butter, Whipped Sweet Potato, Steamed Broccoli.....	26.95
"SKILLET" SEAFOOD NEWBURG AU GRATIN / Colossal Lump Crab, Large Fla. Shrimp, Maine Sea Scallops, Timbale of Steamed Jasmine Rice.....	27.50
"HONG KONG COMBO" CHILEAN SEA BASS & SCOTTISH SALMON / Steamed, Sherry Soy, Spinach, Ginger, Jasmine Rice.....(Sea Bass Only 38.00).....	34.00
STUFFED FLOUNDER CASEROLE /Shrimp, Crab, Scallops & Mushrooms, White Wine Sauce.....	26.50
BOSTON LEMON SOLE "FRANCESE" / Lemon Butter, Capers, Seasonal Vegetables.....	28.95
*SCOTTISH SALMON PARMESAN CRUSTED / Grilled Asparagus, Crispy Basil Potato Cake.....	28.50
BONELESS RAINBOW TROUT SAUTEED AMANDINE / Brown Butter, Thin Green Beans, Baked Sweet Potato.....	25.95
*ATLANTIC SWORDFISH "PEPPER STEAK" / Cracked Pepper Crust, Portobello, Brandy Peppercorn & Melted Potato.....	29.75
SHRIMP & SCALLOPS ALFREDO / Fettuccini Pasta, Parmesan Cream.....	25.95
"SIGNATURE" COLD WATER LOBSTER TAIL (6 oz) / French Fries, Thin Batter, Flash Fried, Honey Mustard, Drawn Butter.....	32.95
MARYLAND JUMBO LUMP CRAB CAKES (2)/ Scallion Whipped Potato, Thin Green Beans, Mustard Buerre Blanc.....	39.95

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

MAINE LOBSTER NEWBURG AU GRATIN /Steamed Jasmine Rice.....	Mkt.
LARGE MAINE LOBSTERS (2 to 4 Lbs) /Steamed & Cracked, Drawn Butter.....	Mkt
add Super Lump Crab Stuffing.....	10.00
"CFM FAVORITE" 1 ½ Lb MAINE LOBSTER STUFFED /Super Lump Crab Stuffing.....	49.95
LARGE "SIGNATURE" S.A. COLD WATER LOBSTER TAIL / Thin Batter, Flash Fried, Honey Mustard & Drawn Butter.	62.00

Lobster entrees served with Whipped Potato & Thin Green Beans

SURF & TURF

**CENTER CUT FILET
MIGNON (6 oz) &
"SIGNATURE" BABY
LOBSTER TAIL...46.50**
Maryland Fries

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...46.00
*Whipped Potato, Sautéed Vegetables,
Hush Puppy & Tartar Sauce*

SOUTHERN FRIED SEAFOOD

Maryland Fries, Cole Slaw, Hushpuppy & Tartar Sauce

SEAFOOD PLATTER / Maryland Crab Cake Fish Filet, Large Shrimp & Sea Scallops.....	VIRGINIA FLOUNDER FILET27.50
LARGE ATLANTIC SHRIMP24.50	JUMBO ATLANTIC SHRIMP29.50

STEAKS • CHICKEN • PORK CHOP

Garlic Parmesan Fries

*FILET MIGNON / Center Cut, 6 oz / 8 oz.....	34./42.
*PRIME RIBEYE STEAK /14 oz	38.50
*PRIME N.Y. STRIP STEAK /12 oz	39.00
*BERKSHIRE PORTERHOUSE PORK CHOP /16 oz.....	32.00
ASHLEY FARMS CHICKEN BREAST "OREGANATO" / 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.