

POINT BREEZE

GLUTEN FREE OPTIONS

STEAMED

All steamed dishes are served with choice of side order and a Manhattan Clam Chowder or a Garden Salad

LOBSTER

1.25 lb or Twin

MUSSELS

1.5 lbs of P.E.I. mussels steamed with white wine, garlic, butter, tomatoes and scallions.

STEAMERS

1.5 lbs of Maine clams served with broth & butter

All Steamed Entrées are Market Price

- SIDES -

FRENCH FRIES
MASHED POTATO
SEASONAL VEGETABLE
BROCCOLI

- SALAD DRESSINGS -

ITALIAN
HONEY DIJON
APPLE VINAIGRETTE
RASPBERRY VINAIGRETTE
ORANGE CHIPOTLE VINAIGRETTE
LEMON PARSLEY VINAIGRETTE
BALSAMIC VINAIGRETTE
BLEU CHEESE

SAUTÉED

All sautéed dishes are served with Gluten Free penne pasta and a Manhattan Clam Chowder or a Garden Salad

CHICKEN & BROCCOLI ALFREDO

A creamy parmesan cheese and sherry sauce. \$22

MUSSELS MARINARA

P.E.I. Mussels with a marinara sauce, with scallions and tomatoes. \$19

FRA DIAVLO

Roasted peppers & onions in a spicy tomato sauce.

Shrimp

Lobster \$21
\$29

SUN-DRIED PESTO

A white wine, butter, pesto sauce with scallions and tomatoes.

Shrimp

Scallop \$21
\$25

SCAMPI

Tomatoes, mushrooms and scallions in a garlic, white wine and lemon sauce.

Shrimp

Lobster \$21
\$28

SHRIMP & SCALLOP ALFREDO

Shrimp, scallops, scallions and tomatoes in creamy parmesan cheese and sherry sauce. \$27

SALMON & TOMATO BASIL

Sautéed medallions of salmon in a tomato basil cream sauce with scallions and tomatoes. \$23

SEAFOOD DIDONATO

Sautéed shrimp, scallops, mussels and little necks in a creamy tomato sauce. \$26

ALL OF OUR GRILLED ENTREES CAN BE PREPARED GLUTEN FREE!