



APPETIZERS

- SHRIMP COCKTAIL** four jumbo shrimp – the largest around – served with lemon and cocktail sauce **16**
- NEW ENGLAND CLAM FRITTERS** three for **5**, six for **8** or nine for **10**, served with maple syrup
- STEAMERS** 1.5 lbs. of Maine clams **Market Price**
- POTATO SKINS** baked with mozzarella, topped with bacon, scallions and tomatoes, served with sour cream **10**
- GRILLED SHRIMP** served with a NE corn and tomato relish, blackened with cajun spices or plain **15**
- STEAMED MUSSELS** 1.5 lbs. of P.E.I. mussels with white wine, garlic, butter, tomatoes and scallions **Market Price**
- FRIED MOZZARELLA STICKS** with marinara sauce **9**
- MEXICAN CHEESE CRISP** flour tortilla baked with salsa and mozzarella, topped with lettuce & tomato **9**
- COCONUT SHRIMP** jumbo fried beer battered shrimp, shaved coconut and pina colada dipping sauce **15**
- CALAMARI** fried rings topped with sautéed garlic, black olives and pepperoncini, served with marinara sauce **14**
- FRIED CLAMS** always fresh, served with tartar sauce **strips 16, whole bellys Market Price**
- CHICKEN TENDERS OR WINGS** plain, cajun dry rub, tossed in hot spicy buffalo sauce or tossed in honey barbecue sauce **teaser 11, filler 16**
- FRIED MUSHROOMS** hand-breaded **9**
- LARGE FRENCH FRY, SWEET FRY OR ONION RING 6**

RAW BAR

- *LITTLENECKS** six hard shell, cold water N.E. clams **12**
- *CHERRYSTONES** five hard shell, cold water N.E. clams **12**
- *OYSTERS** six oysters on the half shell **16**
- *SUPER SAMPLER** littlenecks, cherrystones, oysters and cocktail shrimp three of each **23**
- All served with lemon, cocktail sauce and horseradish*

SOUP & SALAD

- CLAM CHOWDER** New England or Manhattan (GF) **5, 7**
- GARDEN** four lettuces with cucumber, cherry tomato black olives, pepperoncini, onion, croutons **6**
- CAESAR** romaine lettuce, parmesan cheese, black olives, pepperoncini, croutons, caesar dressing, anchovy **8**

Add to any salad, tuna salad 8, grilled or blackened chicken 9, shrimp 11 or beef tips 12

SPECIALTY SALADS

- TACO SALAD** a crispy fried tortilla shell filled with a garden salad, grilled chicken and mozzarella cheese, served with salsa, sour cream & guacamole **15**
- BUFFALO CHICKEN** *crispy fried or grilled chicken* tossed in spicy hot buffalo sauce served over a large garden salad with a side of homemade bleu cheese dressing **15**
- CRANBERRY CHICKEN** garden salad topped with chicken cranberry, walnut salad, served with raspberry vinaigrette **13**
- *ORANGE CHIPOTLE** garden salad with grilled beef tips mandarin oranges and zesty orange chipotle vinaigrette **18**

SANDWICHES *served on a bulky with fries*

- GRILLED CHICKEN CLUB** bacon, cheese, lettuce, tomato **12**
- FRIED BUTTERMILK CHICKEN 12**
- FRIED HADDOCK** beer battered with American cheese **12**
- *BREEZE BURGER** 8 oz. of fresh ground beef **13**
- Add bacon, raw onion, sautéed onions, mushrooms 50¢ each*
- TUNA MELT** tuna salad, tomato and American cheese grilled on toasted Italian bread **11**

JUMBO LOBSTER ROLL Maine lobster (tail and claws) over a bed of lettuce with a dollop of mayo on toasted pita **25**

WRAPS *served with crinkle-cut fries and a dill pickle*

- HOT THANKSGIVING TURKEY** fresh turkey breast with stuffing and cranberry sauce **13**
- HOLY GUACAMOLE** fresh turkey breast with romaine lettuce, red onion and guacamole **13**
- BLT** crispy bacon, lettuce, tomato and mayo **10 + turkey 15**
- MAPLE CHICKEN** grilled chicken with bacon, cheese and our homemade creamy maple ranch dressing **13**

- BUFFALO CHICKEN** crispy fried chicken romaine lettuce, diced tomato, spicy sauce **13**
- ROASTED CHICKEN** grilled chicken with roasted peppers, onions and melted mozzarella cheese **13**
- TERIYAKI CHICKEN** grilled chicken and sautéed peppers and onions tossed in teriyaki sauce with rice **13**
- VEGGIE** steamed broccoli, peppers, onions, mushrooms pepperoncini, black olives, tomatoes, mozzarella cheese and aioli **12**

NEW ENGLAND ROLLS *served with fries and cole slaw*

- CHICKEN SALAD** cranberries, walnuts and mayo **11**
- TUNA** tuna fish salad with celery and mayo **11**
- LOBSTER SALAD** lobster meat with celery and mayo **21**
- CLAM ROLL** fresh fried **strips 14, whole bellys 16**

- BLEU CHEESE WEDGE** iceberg lettuce, homemade bleu cheese dressing, chopped bacon, tomatoes, scallions **12**
- GREEK** garden salad, kalamata olive, feta cheese with homemade lemon parsley vinaigrette dressing **12**

SEAFOOD SALADS *served over a large garden salad*

- CHILLED LOBSTER** - tail and claws, artichoke hearts, and mozzarella served with lemon parsley vinaigrette **25**
- SEAFOOD ANTIPASTO** artichokes, mozzarella, and choice homemade dressing with grilled shrimp and scallops **20**
- FRIED CALAMARI** deep fried, beer battered rings served with creamy maple ranch dressing **17**
- SEASHORE** *grilled or blackened scallops*, strawberries and feta cheese and balsamic vinaigrette dressing **20**
- APPLE SALMON** grilled Atlantic salmon, artichokes and mozzarella with homemade apple vinaigrette dressing **19**

Homemade vinaigrette dressings: apple, raspberry, honey dijon, lemon parsley, balsamic, orange chipotle and italian
Homemade creamy dressings: maple ranch and bleu cheese



LUNCHEON ENTREES

- FRITTERS & CHOWDER** cup of NE or Manhattan clam chowder and three clam fritters **10**
- CHICKEN QUESADILLA** grilled chicken, tomato, black olives, pepperoncinis and mozzarella cheese in a flour tortilla served with salsa, sour cream and guacamole **15**
- PASTA & MEATBALLS** two meatballs and sauce **12**
- BAKED HADDOCK** baked with crumb and tomato served with cole slaw and choice of potato or vegetable **17**
- ROAST TURKEY** fresh turkey breast with stuffing mashed potato, vegetable and cranberry sauce **15**
- SHRIMP-N-GARLIC** sautéed shrimp with garlic, mushrooms, tomatoes, scallions, lemon, white wine and parmesan cheese served over pasta **17**
- SCALLOPS & SUN-DRIED TOMATO PESTO** garlic, white wine, tomatoes, and scallions served over pasta **19**
- FISH-N-CHIPS** beer battered North Atlantic haddock served with french fries and cole slaw **15**
- MUSSELS MARINARA** P.E.I. mussels with marinara sauce, scallions and tomatoes served over pasta **17**
- SALMON WITH TOMATO BASIL** salmon medallions in a scallion and tomato basil cream sauce served over pasta **18**
- VEGETABLE ALFREDO 14**

- BAKED ENTREES** *choice of fries, mashed potato rice pilaf or vegetable and a garden salad or soup*
- SEAFOOD PIE** sea scallops, haddock and shrimp topped with a lobster cornbread stuffing **29**

- SEAFOOD CASSEROLE** shrimp, scallops and haddock with crumbs, mozzarella, parmesan, sherry and cream **28**

- BAKED STUFFED SHRIMP** five large shrimp with a lobster and cornbread stuffing **23**
- SEA SCALLOPS** baked with butter, sherry wine and crumbs en casserole **24**
- SCALLOPS NANTUCKET** sea scallops, mozzarella, parmesan, sherry, crumbs and tomato en casserole **26**
- LAZY LOBSTER CASSEROLE** Maine lobster meat, out of shell baked with sherry, crumbs and butter **28**
- LOBSTER PIE** Maine lobster meat, topped with lobster and cornbread stuffing, sherry and butter en casserole **29**

HADDOCK YOUR WAY

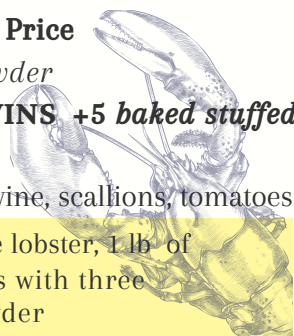
- Crumbs and tomato 20*
- Au Gratin with Cheese and tomato 22*
- Lobster and cornbread stuffing 24*

- ROAST TURKEY** fresh turkey breast, stuffing, and mashed potatoes with gravy served with seasonal vegetable and cranberry sauce **19**

 *Please allow a minimum of 30 minutes for all baked seafood*


STEAMED ENTREES Market Price

- served with fries and a cup of chowder*
- LOBSTER (1.25 - 1.5 LBS) OR TWINS** +5 *baked stuffed*
- STEAMERS (1.5 LBS)**
- MUSSELS (1.5 LBS)** garlic, white wine, scallions, tomatoes
- SHORE DINNER** 1.25 - 1.5 lbs Maine lobster, 1 lb of Maine clams, crinkle-cut french fries with three clam fritters and a cup of clam chowder



 *Special requests are subject to additional fees, are not eligible for discounts, and may not always be accommodated.*

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESSES. ALWAYS LET YOUR SERVER KNOW IF YOU OR ANYONE IN YOUR PARTY HAS A FOOD ALLERGY OR SENSITIVITY.

- GRILLED ENTREES** *choice of fries, mashed potato, rice pilaf or vegetable and a garden salad or soup*
-  *All grilled entrees can be ordered plain, cajun, teriyaki or Jack Daniels style*

- CHICKEN** twin hand-cut chicken breasts **16**
- SHRIMP** topped with a NE corn and tomato relish **22**
- SALMON** topped with a NE corn and tomato relish **23**
- SWORDFISH STEAK** with citrus butter **28**
- *BEEF TIPS** sautéed with gravy, peppers and onions **21**

- SALMON AMERICANA** grilled North Atlantic salmon with lobster chunks and tomatoes in a sherry cream sauce **29**

- *NEW YORK SIRLOIN** 10 oz. cut **21**, 14 oz. cut **26**
- *FILET MIGNON** tenderloin served over toasted points and topped with a demi-glaze 7 oz. cut **28**, 10 oz. cut **35**
- *SURF-N-TURF** petite 6 oz. filet mignon with mushroom demi-glaze and choice of, *grilled shrimp 34 baked stuffed shrimp 35, baked scallops 36, lazy lobster casserole 40 or live lobster Market Price*

- SAUTEED ENTREES** *served over penne or fettuccine with choice of a garden salad or soup*

- PARMSEAN** your favorite entrée with mozzarella, parmesan and marinara sauce *chicken 19, eggplant 16*
- CHICKEN MARSALA** medallions of chicken sauteed with tomatoes, mushrooms, scallions and marsala wine **21**

- CHICKEN SAVANNAH** a tender breast of chicken with jumbo shrimp, mushrooms, tomatoes, scallions and capers in butter wine sauce **25**

- SCAMPI** mushrooms, tomatoes, scallions, lemon, white wine and garlic *shrimp 21, lobster 28*

- ALFREDO** heavy cream, parmesan cheese and sherry *vegetable 17, chicken & broccoli 22, shrimp & scallop 27, lobster 29*

- SUN-DRIED TOMATO PESTO** with white wine, scallions and tomato *shrimp 21, scallops 25*

- FRA DIAVLO** roasted peppers and onions in a spicy tomato sauce *shrimp 21, lobster 29*

- MUSSELS MARINARA** P.E.I. mussels with marinara sauce, scallions and tomatoes **19**

- SEAFOOD DIDNATO** sautéed shrimp, scallops, mussels and littlenecks in a creamy tomato sauce **26**

- SALMON WITH TOMATO BASIL** medallions of salmon in a scallion and tomato basil cream sauce **23**

- FRIED ENTREES** *served with fries, cole slaw and a cup of chowder*

- FISH-N-CHIPS** beer battered North Atlantic haddock **17**
- CLAMS** *strips 20, whole bellys 25*
- CALAMARI** rings served with marinara dipping sauce **19**
- SCALLOPS** large, beer battered sea scallops **23**
- SHRIMP** jumbo beer battered **21**

- POINT BREEZE PLATTER** jumbo shrimp, sea scallops haddock and whole belly clams **30**

- CHICKEN FRIED** served with gravy mashed potato and fresh vegetable *chicken 18 *steak 22*