



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* **17**, *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* **12**, *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 10, shrimp 12 or beef tips 17*

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 **14**

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 **26**

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** *add turkey +5*

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 **22**

CLAM ROLL fresh fried *strips* **15**, *whole bellys* **17**

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 **13**

SEAFOOD SALADS *served over a large garden salad*

CHILLED LOBSTER - tail and claws, artichoke hearts, and mozzarella served with lemon parsley vinaigrette **26**

SEAFOOD ANTIPASTO artichokes, mozzarella, and choice homemade dressing with grilled shrimp and scallops **21**

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 **21**

APPLE SALMON grilled Atlantic salmon, artichokes and mozzarella with homemade apple vinaigrette dressing **20**

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



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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 **20**

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 sauce served over pasta **19**

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 **31**

SEAFOOD CASSEROLE shrimp, scallops and haddock with crumbs, mozzarella, parmesan, sherry and cream **30**

BAKED STUFFED SHRIMP five large shrimp with a lobster and cornbread stuffing **23**

SEA SCALLOPS baked with butter, sherry wine and crumbs en casserole **25**

SCALLOPS NANTUCKET sea scallops, mozzarella, parmesan, sherry, crumbs and tomato en casserole **27**

LAZY LOBSTER CASSEROLE Maine lobster meat, out of shell baked with sherry, crumbs and butter **32**

LOBSTER PIE Maine lobster meat, topped with lobster and cornbread stuffing, sherry and butter en casserole **33**

HADDOCK YOUR WAY
Crumbs and tomato **21**
Au Gratin with cheese and tomato **23**
Lobster and cornbread stuffing **25**

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*

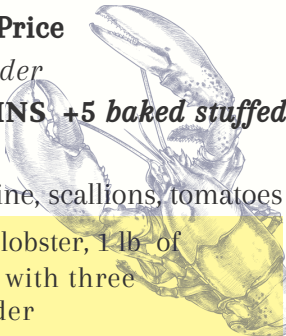
STEAMED ENTREES Market Price
served with fries and a cup of chowder

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 **18**

SHRIMP topped with a NE corn and tomato relish **22**

SALMON topped with a NE corn and tomato relish **26**

SWORDFISH STEAK with citrus butter **28**

***BEEF TIPS** sautéed with gravy, peppers and onions **22**

SALMON AMERICANA grilled North Atlantic salmon with lobster chunks and tomatoes in a sherry cream sauce **34**

***NEW YORK SIRLOIN** 10 oz. cut **24**, 14 oz. cut **29**

***FILET MIGNON** tenderloin served over toasted points and topped with a demi-glaze 7 oz. cut **29**, 10 oz. cut **36**

***SURF-N-TURF** petite 6 oz. filet mignon with mushroom demi-glaze and choice of, *grilled shrimp* **37**
baked stuffed shrimp **38**, *baked scallops* **39**,
lazy lobster casserole **43** 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 **27**

SCAMPI mushrooms, tomatoes, scallions, lemon, white wine and garlic *shrimp* **21**, *lobster* **30**

ALFREDO heavy cream, parmesan cheese and sherry *vegetable* **17**, *chicken & broccoli* **22**,
shrimp & scallop **28**, *lobster* **30**

SUN-DRIED TOMATO PESTO with white wine, scallions and tomato *shrimp* **21**, *scallops* **26**

FRA DIAVLO roasted peppers and onions in a spicy tomato sauce *shrimp* **21**, *lobster* **30**

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 **24**

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

FISH-N-CHIPS beer battered North Atlantic haddock **17**

CLAMS *strips* **21**, *whole bellys* **27**

CALAMARI rings served with marinara dipping sauce **19**

SCALLOPS large, beer battered sea scallops **24**

SHRIMP jumbo beer battered **21**

POINT BREEZE PLATTER jumbo shrimp, sea scallops haddock and whole belly clams **33**

CHICKEN FRIED served with gravy mashed potato and fresh vegetable *chicken* **18** **steak* **24**