

**ON THE HALF SHELL**

<b>BLUEPOINT OYSTERS *</b>	1/2 DZ. LONG ISLAND SOUND	<b>17.75 / 14.20</b>
<b>OYSTER SAMPLER PLATTER *</b>	TWO OF EACH	<b>18.50 / 14.80</b>

**APPETIZERS**

<b>JUMBO SHRIMP COCKTAIL</b> LEMON, HORSERADISH AND SERVED WITH OUR HOUSEMADE COCKTAIL SAUCE	<b>16.50 / 13.00</b>	<b>BBQ BACON WRAPPED SHRIMP</b> MANGO-CORN SALSA	<b>12.25 / 7.80</b>
<b>TUNA SASHIMI *</b> SERVED RARE, WASABI, PICKLED GINGER	<b>14.75 / 11.00</b>	<b>CHAR BROILED OYSTERS *</b> GARLIC, ASIAGO CHEESE	<b>12.75 / 10.20</b>
<b>GROUPE FINGERS *</b> CORNMEAL CRUSTED, TARTER SAUCE	<b>11.95 / 9.56</b>	<b>ROOT BEER SPARE RIBS</b> ASIAN SLAW	<b>10.00 / 8.00</b>
<b>MARYLAND LUMP CRAB CAKE *</b> LEMON AIOLI SAUCE	<b>16.75 / 13.40</b>	<b>SMOKED SALMON &amp; BACON DIP</b> OUR OWN BLEND OF CHEESES	<b>11.75 / 9.40</b>
<b>CHICKEN QUESADILLA</b> SOUTHWEST STYLE, CILANTRO, SOUR CREAM	<b>10.75 / 8.60</b>	<b>MUSSELS *</b> GARLIC, SHERRY & HERBS	<b>11.95 / 9.56</b>

**CHOWDERS - SOUPS**

<b>NEW ENGLAND CLAM CHOWDER</b> FROM 'THE CAPE'	<b>9.25 / 7.40</b>
<b>BAHAMIAN CONCH CHOWDER</b> WITH SHERY, SPICY	<b>10.00 / 8.00</b>
<b>BLACK BEAN SOUP</b> ANDOUILLE, CHORIZO, SOUR CREAM, FRESH TOMATO	<b>8.25 / 6.60</b>
<b>GAZPACHO SOUP</b> CHILLED VEGATBLE SOUP	<b>8.25 / 6.60</b>

**SALADS & SANDWICHES**

<b>ASIAN TUNA SASHIMI SALAD *</b> SEASAME SOY VINAIGRETTE	<b>18.75 / 15.50</b>
<b>SEAFOOD COBB SALAD *</b> SHRIMP, SCALLOPS, FRESH FISH	<b>19.75 / 15.80</b>
<b>GRILLED SALMON SALAD *</b> PORTOBELLO, GOAT CHEESE	<b>22.75 / 18.20</b>
<b>TUNA BURGER *</b> SERVED RARE, MEDIUM OR MID WELL SOY, SHALLOTS, GREEN ONIONS, BALSAMIC GREENS	<b>16.75 / 13.40</b>
<b>PGA BURGER *</b> SERVED RARE, MEDIUM OR WELL 1/2 LB. , BALSAMIC GREENS	<b>15.95 / 12.76</b>



EARLY BIRD MENU SUN - THURS 3:30PM UNTIL 6:00PM



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**PASTA**

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<b>JAMBALAYA FETTUCCINE</b> CHICKEN, ANDOUILLE, SHRIMP	<b>19.25 / 15.40</b>
<b>SHRIMP SCAMPI OVER ANGEL HAIR</b> GARLIC, TOMATO SAUCE	<b>19.25 / 15.40</b>
<b>LITTLENECK CLAM LINGUINE</b> SAUTÉED IN OLIVE OIL, GARLIC, WHITE WINE, PINCH OF RED PEPPER, AND PARSLEY	<b>23.50 / 18.80</b>
<b>SHRIMP &amp; ARTICHOKE LINGUINE</b> GARLIC, TOMATO SAUCE	<b>21.75 / 17.00</b>

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**GRILLED & ROASTED ENTREES**

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<b>PORK CHOP *</b> APRICOT GLAZE	<b>25.75 / 20.60</b>
<b>SPINACH &amp; GOAT CHEESE CRUSTED CHICKEN *</b>	<b>23.75 / 19.00</b>
<b>TOP SIRLOIN STEAK *</b> 12 OZ. GRILLED	<b>29.75 / 23.80</b>
<b>RAINBOW TROUT *</b> PISTACHIO BROWN BUTTER VINAIGRETTE	<b>24.75 / 19.80</b>
<b>ATLANTIC SALMON *</b> SOY, DIJON, LEMON	<b>27.25 / 21.80</b>
<b>YELLOWFIN TUNA *</b> SOY GINGER, WASABI	<b>30.75 / 24.60</b>
<b>YELLOWTAIL SNAPPER *</b> LEMON CAPER BUTTER	<b>32.75 / 26.20</b>

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**FISH & SHELLFISH**

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<b>ASIAN HONEY MUSTARD SALMON *</b> COCONUT RICE	<b>28.25 / 22.60</b>
<b>SEASAME SEARED TUNA *</b> SERVED RARE MANGO PAPAYA SALSA	<b>31.75 / 25.40</b>
<b>MARYLAND CRABCAKES</b> MANGO CORN SALSA, LEMON AIOLI	<b>33.50 / 26.80</b>
<b>SHRIMP &amp; GRITS</b> BLACKENED, CHEDDAR POLENTA, GARLIC CREAM	<b>24.75 / 19.80</b>
<b>SHRIMP GUMBO</b> BLACK BEANS, RICE	<b>20.50 / 16.40</b>

SHARING CHARGE \$8 - CORKAGE CHARGE \$15 - CAKE CHARGE \$2 PER PERSON - 18% GRATUITY SUGGESTED FOR PARTIES OF 7 OR MORE

\* WARNING: CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH AND EGGS MAY INCREASE THE RISK OF FOOD BORNE RELATED ILLNESS.  
ALLERGY NOTICE: THIS ESTABLISHMENT COOKS WITH ALL TYPES OF NUTS, OILS DERIVED FROM NUTS AND SHELLFISH OF ALL TYPES

LATEST FOOD SERVICE INSPECTION REPORT AVAILABLE UPON REQUEST