Nibbles		Chef Specialties			Daily Specials	
*Ahi Tuna Lollipops Sweet Chile Sauce		6	All Crabmeat Crab Cakes Cajun Remoulade Sauc	e 23	* Soft Shell Crabs Garlic Sautéed, Corn &	26
*Fried Mussels Chipotle Remoulade Sauce		6	* Sautéed Scallops & Mushrooms over Rice	22	Black Bean Salsa	
*Calamari Stuffed With Crabmeat Basil Oil		7.5	Seafood Fried Trio Shrimp, Flounder & Scallops	21	Poached Salmon Potato & Beet Salad	22
Tempura Veggies Soy-Ginger Dipping Sauce		7.5	Seafood Quintet Salmon, Tilapia & Sea Bass	23.5	Almond Crusted Sea Bass Gingered Mango	23
Raw Bluepoint Oysters 4 pieces		7.5	with Shrimp & Scallops		Salsa & Moroccan Couscous	
Raw Cherrystone Clams 4 pieces		6	Gnocchi, Jumbo Shrimp Tomatoes, Capers,	18		
*Mini Lobster Roll		10	White Wine Garlic Sauce		Draft Beers	
			Seafood Marinara over Linguini	19	Sidit Beers	
Bigger Bites			Tuna Teriyaki over Rice	19.5		
Digger Dites			Grilled Chicken Breast with Lemon-Caper Sauce	15	* Seafood Unlimited Sturgeon General Pale Ale Philadelphia Brewing Company	e 6
*Fish Tacos (2) Chipotle Remoulade Sa	uice	12			Kenzinger Philadelphia Brewing Company	5
Steamed Mussels Marinara, Garlic & Herb or			Lobste	rs	Hop Devil IPAVictory Brewing Company	6
Thai Green Curry				\approx	Prima Pils Victory Brewing Company	5.5
Fried Calamari Peppers & Onion, SFU Tartar Sauce		9			90 Minute IPA Dogfish Head (10 oz.)	7
*Jumbo Prawn Cocktail Firecracker Cocktail Sauce			1 1/8	b.	UFO Hefeweizen Harpoon Brewing Company	5.5
Popcorn Shrimp Cajun Remoulade Sauce		11 9	Single	•	Newcastle Brown Ale	5.5
Fish & Chips SFU Tartar Sauce		12	18		Jack's Hard Cider	5
*Salmon Burger ² Made With Smoked &		11	Twin	l		
Atlantic Salmon, Spinach & Dill Mayo			BAR ORESTAURANT 25		Side Orders	
Blackened Chicken Quesadilla	- / -	7				
Soups				~~~	Today's Greens Simply Sautéed	5
					Seasoned French Fries	3.5
			Simply Broiled, Pan Seared, Grilled, Fried,		Hand Cut Onion Rings	5
Manhattan Clam Chowder	Cup	5.5	or with Thai Green Curry Sauce or		Creamed Spinach	5
	Bowl	6.5	Tomatoes, Olives & Capers		*Fried Eggplant House-Made Marinara Sauce	4.5
* New England Clam Chowder Cup		5.5	All fried fish is hand dipped in buttermilk, then dusted with tempura flour		Roasted Beets	4.5
Carranta	Bowl	6.5	Ahi Tuna	22	Doccourte	
Gazpacho	Cup	5.5	Swordfish	22	Desserts	
	Bowl	6.5	Atlantic Salmon	21		
Salads			Rainbow Trout	19		_
			Tilapia	19	Chocolate Mousse	5
Seasonal Salad Mesclun Greens, Mandarin Oranges,			Flounder	21	Carrot Cake	5
Sunflower Seeds, & Balsamic Vinaigrette)	23	Key Lime Pie	6
Classic Caesar Salad		8	Arctic Char	23 19	Coconut Cream Pie	5
Seared Parmesan Shrimp		11	Chatham Codfish		Tiramisu	6.5
Blackened Chicken		11	Bluefish	17 22	Triple Chocolate Mousse Tart	6.5
Fried Calamari		13	Sea Scallops 22		\$5 Per Bottle Charge for Bring Your Own Wines	
Seafood Cobb Salad Crabmeat, Shrimp & Scallops		15	Jumbo Shrimp 5 pieces 20		18% Gratuity Added To All Tables Of 6 Or More	
Flank Steak Salad with Sesame Vinaigrette		13	Choice Of 2: Fresh Vegetables, Potatoes,		The consumption of raw or undercooked eggs, meat, poultr	
Blackened Salmon Salad		15 15	Cole Slaw, Mixed Greens, French Fries or Ri	~~~	seafood or shellfish may increase your risk of food borne illr	
Diachelleu Jailliuli Jaiau		12	* Signature Item		Do You Want To Bring Home A Piece Of Fresh Fish? Just	: Ask