APPETIZERS

CHOPPED BAKED CLAMS
9-

CAESAR SALAD
ARGENTINEAN SARDO
7-

NORTH ATLANTIC MUSSELS
SPICY POMODORO SAUCE
9-

FRIED JUMBO CALAMARI
ASIAN STYLE
12-

SEASONAL OYSTERS
ON THE HALF SHELL
14-

JUMBO SHRIMP COCKTAIL
18-

LARGE SALADS

PAN SEARED TUNA SALAD
RARE/ MESCLUN / SESAME GINGER VINAIGRETTE
17-

NEW YORK SIRLOIN SALAD
TOMATO/ RED ONION/ BLUE CHEESE/ MESCLUN/
17-

JUMBO SHRIMP & SEA SCALLOPS
OVER LARGE CAESAR SALAD
22-

COMBINATIONS

MARINATED SKIRT STEAK & ALE BATTERED SHRIMP
19-

CRAB CAKE & COCONUT CRUSTED SHRIMP
HOME MADE TARTAR SAUCE
18-

BROILED SEAFOOD PLATTER
SOLE, SCALLOPS, SHRIMP

22-

ENTRÉES

MACADAMIA NUT CRUSTED TILAPIA
BEURRE BLANC / MANGO SALSA
15-

SAUTÉED BROOK TROUT
ROASTED PIGNOLI NUTS
14-

GRILLED ATLANTIC SALMON
LEMON DILL MAYO
17-

FILET OF SOLE MEUNIERE
LEMON BUTTER
16-

ALE BATTERED JUMBO SHRIMP
HOMEMADE TARTAR SAUCE
19-

PARMESAN FRIED JUMBO SHRIMP
RED HORSERADISH SAUCE
19-

PAN SEARED SEA SCALLOPS
HOMEMADE TARTAR SAUCE
22-

HORSERADISH CRUSTED TUNA
SOY GLAZE / SHRIMP DUMPLINGS/RARE
21-

SLOW ROASTED PRIME RIB
HORSERADISH CREAM/ AU JUS
24-

MARYLAND CRAB CAKES
CHIPOLTE MAYO
16-

SANDWICHES

NAUTILUS SIRLOIN BURGER
HAND CUT FRIES/ BRIOCHE BUN
13-

BBQ BURGER
FRIES, BACON , MONTEREY JACK , OPEN PIT
14-

BLACKENED TILAPIA SANDWICH
LETTUCE, TOMATO, SWEET FRIES
14-