

Appetizers

Crabmeat Cocktail
Jumbo Lump Crabmeat

Crab Fingers
served with our own
Mustard Sauce

Chilled Combination
Two Shrimp, Two Clams and Two Oysters

Jumbo Shrimp Cocktail
served chilled with Cocktail Sauce

Fried Calamari
with Marinara Sauce

Escargots
sauteed in Garlic Butter
served on Toast Rounds

Oysters

Cape May Salts
A petite, crisp, salty oyster with a clean finish,
harvested from our own beds in the Delaware Bay

Oysters Rockefeller
Oysters under a bed of delicately seasoned
spinach, topped with mornay sauce

Mussels and Clams

Steamed Clams
Eighteen clams served with clam broth
and drawn butter

Steamed Mussels
with a Red Marinara or
White Garlic Sauce

Fresh Jersey Clams on the Half Shell

Barbecued Clams
Baked with sharp Cheese, bacon and
our tangy barbecue sauce

Baked Clams Casino
Topped with a mixture of celery,
onion, green peppers, herbs and bacon

Lobster House Combo
Two Clams Casino, Two Oysters Rockefeller and Two Barbecued Clams

Soups and Stews

Fisherman's Wharf Clam Chowder
New England Style
crock

Homemade Snapper Soup
A Rich Turtle Soup
crock

Lobster Bisque
bowl

Baked Onion Soup Gratin

Fresh Clam Stew
with Cream

Oyster Stew
with Cream

Salads

Caesar Salad
Garden fresh greens, croutons, anchovies,
egg, Parmesan cheese and tossed in
Caesar dressing

Fresh Spinach Salad
Topped with chopped egg,
mushrooms, crisp bacon and
homemade dressing

Cold Seafood Platter
One Half Lobster stuffed with Shrimp Salad,
King Crab Legs, Shrimp, Mussels and Crab Fingers
on a bed of romaine

SEAFOOD SALADS
Served on a bed of crisp Lettuce with Tomato Wedges, Sliced Egg,
Ripe Olives and Potato Salad, served with Bread & Butter

Gulf Shrimp Salad

Crabmeat Salad

Lobster Salad

Please...
Well-behaved children are always welcome!
Please be considerate of other guests and remove crying and unruly children from the dining room.
For their safety please keep children in their seats. Thank you!

Seafood Selections

Fried Shrimp
Six Lightly Fried Shrimp.

Saute Shrimp Parmigiana
Jumbo Shrimp with Our House Garden
Tomato Sauce, Topped with three cheeses,
Provolone, Mozzarella and Parmesan
Served over Penne Pasta.

Shrimp Scampi
Six Large Sauteed Shrimp served
over Yellow Rice or Linguine.

Cape May Scallops
Prepared Sauteed, Broiled or Fried.

Baked Stuffed Shrimp
Four Large Shrimp, Stuffed
with Crabmeat.

Crab Cakes
Two Crab Cakes Delicately Seasoned,
Served Sauteed or Lightly Fried.

Sauteed Crabmeat
Fresh Jumbo Lump Crabmeat
Sauteed with White Wine and Butter.

Crabmeat Au Gratin
Jumbo Lump Crabmeat in a Rich
Creamy Cheese Sauce.

Baked Crab Imperial
Made with Our Own Blend
of Special Seasonings.

Soft Shell Crabs
Served Sauteed or Lightly Fried.

Fillet of Flounder
Prepared Sauteed, Broiled or Fried.

Baked Stuffed Flounder
Fillet of Flounder Stuffed
with Crab Imperial and Scallops,
Topped with Shrimp and
Mornay Sauce.

Flounder Francaise
Fillet of Flounder Dipped in Egg Batter,
Sauteed in White Wine, Lemon and Butter.

Pan Blackened Redfish
A Spicy New Orleans Herb-Crusted Specialty.

Lobster House Specialty
Lobster Tails, Scallops and Shrimp served
over Linguine with Garlic Butter.

Port & Starboard
Petite Filet Mignon, Half a Stuffed
Broiled Lobster and a Broiled Tomato.

Broiled Fisherman's Wharf Platter
Half of a One Pound Lobster stuffed with
Crabmeat, Fillet of Flounder, Scallops,
Clam Casino, and a Stuffed Shrimp.

Schooner Dinner
One Pound Lobster, Cherrystone Clams,
Scallops, Shrimp and Mussels served in a Kettle.

Lobster Tail
Lobster Tail, Broiled or Steamed.
with Crabmeat Stuffing

Alaskan King Crab Legs
King Crab Legs Steamed in a Kettle.

Vegetarian Platter
An assortment of fresh seasonal vegetables.

Char-Broiled Fare

We offer a selection of Fresh Fish daily...
Swordfish · Tuna · Salmon · Mako

*Any of the above menu items may be
served on an oak plank with whipped potatoes
and grilled vegetables \$3.75 extra*

Live Lobsters

Served steamed or broiled

with Crabmeat Stuffing \$6.50 extra
Ask Servers About Larger Sizes.

Beef and Fowl

Slow Roasted Prime Rib Au Jus
Available Saturday Night Only

New York Strip Steak
Served with Sauteed Mushrooms
Bearnaise Sauce

Filet Mignon
Served with Sauteed Mushrooms
Bearnaise Sauce

Broiled Chopped Sirloin
Served with Mushroom Gravy

Chicken Francaise
Boneless Breast of Chicken Dipped in Egg Batter,
Sauteed in White Wine, Lemon and Butter

Chicken Parmesan
Boneless Breast of Chicken Topped
with Cheese and Marinara Sauce

DINNER ENTREE INCLUDES...
POTATOES: French Fries or Baked Potato or Potato du jour
VEGETABLE: Stewed Tomatoes, Cole Slaw, Apple Sauce or Vegetable du jour
SALAD: Tossed Salad, French, Russian, Ranch, Bleu Cheese, Italian, Fat Free Honey Dijon Dressing,
Balsamic Vinaigrette or Sundried Tomato with Oregano.
Homemade Bread and Butter.

Side Orders

Fried Onion Rings
Sauteed Onions or Green Peppers
or Half and Half - Delicious over Steaks

Fried Tomatoes

Fried Mushrooms
Fried Vegetable Combination
Onion Rings, Tomatoes and Mushrooms Served with
Our House Bleu Cheese Dressing or Marinara Sauce

SHARING CHARGE: \$2.75