

SEAFOOD

All entrees come with a choice of two sides - Yukon Gold mashed potatoes, rice pilaf, french fries, onion rings, petite garden salad, cole slaw, applesauce or mixed fresh vegetables.

1 ½ Lb. Snow Crab Legs
Market Price

Sea Scallops
Blackened, fried or broiled.
Market Price

Oysters
Lightly breaded and fried. 18.99

Yellowfin Tuna
8 oz. Yellowfin Tuna steak served grilled, blackened or fried. Market Price.

Carolina Crabcakes
Our house recipe crabcakes have no filler and are lightly fried till golden.
Market Price

Pamlico Shrimp
A generous portion of succulent shrimp lightly breaded and fried. Served with your choice or cocktail or tartar sauce. 18.99

Stuffed Flounder
Broiled Flounder stuffed with a petite crabcake and topped with a Dijon cream sauce. 23.99

½ Lb. Steamed Shrimp Dinner
15.99

1 Lb. Steamed Shrimp Dinner
24.99

Fried Seafood Platter
A heaping platter of fried shrimp, flounder, and crabcake (sorry no substitutions!) 26.99

PASTAS

All pasta dishes are served with a petite house salad and 2 pieces of garlic bread.

Shrimp & Crab Alfredo
Alfredo sauce made to order, served over penne. 22.99

Mozzarella Chicken
Pan fried lightly breaded chicken breasts, oozing with mozzarella cheese, served with a side of penne pasta with homemade marinara. 16.99 Substitute marinara with homemade Alfredo add 2.00

Linguini With Clam Sauce
White or Red Clam sauce. Littleneck clams served in their shells sautéed with olive oil, grated pecorino romano cheese, garlic and parsley. 19.99

Shrimp Scampi
Sautéed shrimp in a garlic wine lemon herb butter over linguini. 19.99

Vodka Penne
Lightly tossed in a garlic tomato cream sauce. 12.99
Add veggies, chicken or shrimp for an additional charge.