

## ***New England Clam Chowder***

Made with Fresh Chopped Native Clams, so very Rich & Creamy

Cup: \$3.50      Bowl: \$4.95

## ***Italian Fish Stew***

A full bodied stew with lots of vegetables & herbs with Fresh Steamed Salmon

Cup: \$4.25      Bowl: \$6.95

## ***Appetizers***

### ***Shrimp Cocktail***

Ice cooled *Jumbo Shrimp* presented on ice & served with cocktail sauce & lemon wedge

\$2.75 each

### ***Fresh Steamed Mussels***

A heaping bowl of Native Mussels steamed in white wine, garlic and butter

\$9

### ***Native Ipswich Fried Clams***

Market Price

### ***Maine Crab Cakes***

(2) Maine Crab Cakes placed over a pool of lobster bisque sauce

\$7

### ***Fried Calamari***

Deep fried to a perfect tenderness and complimented with cocktail sauce

\$7

### ***Wing Dings***

Crispy coated fried chicken wings accompanied by sweet & sour sauce

\$7

### ***Buffalo Chicken Tenders***

Spicy hot fried chicken fingers accompanied with celery & carrot sticks & bleu cheese dressing

\$6

### ***Chipotle Wing Dings***

Deep-fried crispy-coated wings tossed in a chipotle pepper & honey bbq sauce served with celery & carrots sticks & bleu cheese dressing

\$7

### ***Nachos***

Fried corn tortilla chips smothered with Monterey Jack & Cheddar cheese topped with sliced jalapeños, sliced black olives, scallions, salsa, sour cream & Mexican Grilled Chicken

\$8

### ***Potato Skins***

Fried potato skins filled with two kinds of cheese, topped with bacon, baked & served with sour cream

\$5

## Seafood

### Seafood Casserole

Haddock, Scallops, Shrimp & Lobster  
on a base of creamy lobster sauce,  
topped with our seasoned cracker crumbs.

\$21

### Baked Scallops

A generous portion of Fresh Sea Scallops  
topped with our seasoned cracker crumbs.

Market Price

### Baked Haddock

Fresh 9 oz. Haddock baked in the oven with our  
specially seasoned cracker crumbs.

\$17

### Baked Stuffed Jumbo Shrimp

Four Jumbo Shrimp prepared with our famous  
stuffing of seasoned cracker crumbs, tender  
crab meat, honey & sherry, accompanied by a  
side of drawn butter.

\$18

### Heart Healthy Haddock

Fresh 9 oz. filet topped with sliced tomato, fresh zucchini, lemon, fresh basil, & a touch of  
olive oil & white wine, wrapped in foil & steamed on the grill.

\$18

The above entrées served with a choice of two: Potato, Rice, Vegetable of the Day or our  
10' Salad Bar with the Freshest Produce, Fresh Bread & Homemade Pasta Salads.

## Fried Seafood

### Fried Fisherman's Platter

Lobster, Scallops, Shrimp, Native Clams & Haddock

Market Price

### Fried Haddock

\$17

### Fried Scallops

Market Price

### Fried Shrimp

\$17

### Fish & Chips

\$14

### Ipswich Native Fried Clams

Market Price

*The above entrées served with our 10' Salad Bar with the Freshest Produce,  
Fresh Bread & Homemade Pasta Salads.*

## *\*From the Grille*

### Sirloin Steak Tips

Tender, marinated charbroiled steak tips your choice of *House Marinade, Cajun or Teriyaki*

\$16

### Grilled Filet Mignon

8 oz. filet grilled to your desire & accompanied with Béarnaise sauce

\$23

### 12 oz. New York Sirloin Steak

Hand cut on premise

\$21

## *\*Combo Platters*

### Stripers Sirloin Steak Tips & Native Fried Clams

Market Price

### Stripers Sirloin Steak Tips & (2) Jumbo Baked Stuffed Shrimp

\$20

### 8 oz. Filet Mignon & (2) Jumbo Baked Stuffed Shrimp

\$28

### 8 oz. Filet Mignon & Baked Scallop Casserole

Market Price

## *\*Prime Rib*

(Available Thursday-Sunday)

### 12 oz. Petite Cut

\$19

### 16 oz. House Cut

\$21

### 22 oz. Stripers' King Cut

\$25

The above entrées served with a choice of two: Potato, Rice, Vegetable of the Day or our 10' Salad Bar with the Freshest Produce, Fresh Bread & Homemade Pasta Salads.

### *\*HOW WOULD YOU LIKE IT?*

Rare: Cool with Red Center

Medium-Rare: Warm with Red Center

Medium: Warm with Pink Center & Slight Surface Char

Medium Well: Hot with Pink/Brown Center & Heavy Surface Char

Well: Hot with Brown Center & Heavier Surface Char

## Pasta

### Seafood Mediterranean

Sautéed shrimp, scallops, mussels, calamari, capers & artichoke hearts with red & white wine & a touch of marinara over angel hair

\$24

### Mussels Marinara

Fresh steamed mussels tossed in our marinara & served over linguini

\$15

### Chicken Marsala

Chicken tenders sautéed with Prosciutto, mushrooms, garlic, fresh parsley & chicken stock reduced in Marsala wine served over rice

\$16

### Shrimp Scampi à la Grecque

Shrimp sautéed in garlic butter with grape tomatoes & mushrooms in a basil white wine sauce topped with feta cheese served over angel hair

\$19

### Chicken & Broccoli Fettuccini Alfredo

Chicken tenders sautéed with fresh broccoli & tossed in a creamy parmesan cheese sauce

\$17

### Shrimp & Scallop Neptune

Shrimp & sweet sea scallops sautéed with cherry tomatoes & broccoli in garlic & olive oil then finished with a Parmesan cream sauce over fettuccini

\$20

### Shrimp Angelo

Shrimp sautéed in garlic olive oil with mushrooms, artichoke hearts, white wine & marinara sauce served over angel hair pasta

\$18

### Homemade Baked Lasagna

Our own specially prepared lasagna layered with ground beef, sausage & ricotta cheese

\$15

### Homemade Meatballs

Served with your choice of ziti or angel hair & topped with our own marinara sauce

\$13

### Scallop & Shrimp Primavera Scampi

A delicious blend of seafood & fresh mixed vegetables sautéed in a basil, garlic & white wine sauce served over angel hair

\$20

### Chicken Cutlet Parmesan

Hand breaded chicken breast cooked to a golden brown then topped with marinara & Provolone & served with your choice of pasta

\$14

### Chicken & Shrimp Palermo

Shrimp & chicken tenders sautéed with onions, peppers & sausage in a Cajun spiced Alfredo sauce tossed with linguini

\$18

### Seafood Fettuccini Romano

Sautéed shrimp, scallops, mussels and lobster tossed with fettuccini in a rich Romano cheese sauce

\$24

*The above entrées served with our 10' Salad Bar with the Freshest Produce, Fresh Bread & Homemade Pasta Salads.*

## Salads

A Healthy Dinner Platter of all you can eat from our Fresh Offerings

\$12

### Fresh Cajun Grilled Salmon Caesar Salad

A large platter of crisp Romaine tossed with Caesar dressing, freshly grated Pecorino Romano & homemade croutons topped with fresh Cajun grilled salmon

\$14

## \*10 oz. Black Angus Burgers

### Basic Burger

Grilled to your desire with lettuce, tomato & onion on a toasted bulkie roll

\$9

### Cheeseburger

The basic burger topped with your choice of American, Swiss, Cheddar or Provolone

\$9.50

Add Bacon: \$.50

## Sandwiches

### Grilled Chicken Ranch Sandwich

Seasoned, grilled chicken breast topped with melted cheddar cheese, lettuce, tomato & ranch dressing on a toasted bulkie roll

\$7.50

### Smoked Deli Turkey Club

Triple Decker sandwich with lettuce, tomato, bacon & mayo on your choice of white or wheat

\$10

### Fried Haddock Sandwich

Deep fried haddock filet with lettuce, tomato & American cheese

\$7.95

### Corned Beef Reuben

Open faced on Marble Rye with lean corned beef, sauerkraut, Russian dressing & Swiss cheese baked to perfection

\$8

## Lobster Roll

An overstuffed, toasted roll of lobster meat with just a touch of Hellman's mayo & light lettuce  
Market Price

All burgers & Sandwiches are accompanied with a pickle  
& your choice of Fries, Homemade Potato Salad or Homemade Cole Slaw

