



SOUP

NEW ENGLAND CLAM CHOWDER
CUP 3.99 BOWL 4.99

SEAFOOD BISQUE
A creamy bisque made with fresh seafood
CUP 4.99 BOWL 5.99

SOUP DU JOUR
Fresh and different everyday
CUP 3.99 BOWL 4.99

APPETIZERS

HAMMERHEAD CRAB CAKES 9.99
Two of our golden Maryland style crab cakes served with a soy-wasabi mayo.

THAI CHILI CALAMARI 9.99
Lightly fried rings, tossed in a sweet Thai chili sauce.

CALAMARI PIZZIOLE 9.99
Lightly fried rings tossed with banana peppers, roasted red peppers and black olives in a savory garlic butter.

COCONUT SHRIMP 8.99
Sweet coconut fried shrimp with our sweet and sour sauce.

HAMMERHEAD STUFFIES 2 FOR 6.99
Jammed with clams and just enough chorizo sausage to add some spice.

CLAM CAKES 1/2 DOZEN 3.99 DOZEN 5.99
Beer battered stuffed with fresh locally caught clams.

SHRIMP COCKTAIL 10.99
5 Jumbo shrimp served with lemon and cocktail sauce.

SALADS

HAMMERHEAD SALAD 4.99
Baby greens, tomatoes, Bermuda onions, and parmesan cheese. Great with our signature balsamic vinaigrette dressing.

CAPRESE SALAD 7.99
Fresh mozzarella, locally grown tomatoes and fresh basil served over baby greens and drizzled with our honey balsamic glaze and olive oil.

CAESAR SALAD 8.99
Crisp romaine lettuce, shredded parmesan cheese and our homemade croutons complete this classic.

Make it a meal by adding chicken, tuna or shrimp (grilled or blackened). 12.99

CALAMARI SALAD 11.99
Our homemade Pizziole mix tossed with baby greens, feta cheese and carrots.

SESAME SEARED TUNA SALAD 11.99
Thinly sliced rare tuna over a fabulous salad including mandarin oranges. Served with a sesame ginger vinaigrette.

LOBSTER BLOSSOM 16.99
Delectable lobster salad presented in a tomato shell on top of baby greens, carrots and cucumbers.

CRISPY CHICKEN ASIAN SALAD 11.99
Crispy chicken strips tossed with Asian slaw, mixed greens, almonds, mandarin oranges and a citrus sesame dressing.

*Raw shellfish and meat cooked to customer's request can increase your risk of illness. Consumers who are especially vulnerable to foodborne seafood and other food from animals thoroughly cooked.

FROM THE SEA

BAKED STUFFED SOLE 16.99

Fresh, flaky scrod baked with our own seafood dressing and a butter crumb topping! Served with rice or potato and vegetable.

BAKED STUFFED SHRIMP 17.99

Extra-large shrimp, stuffed with our own scallop and crab Ritz cracker stuffing. Served with rice or potato and vegetable.

BROILED SCALLOPS 18.99

Tender sweet sea scallops, pan seared with garlic, butter, white wine and lemon and baked with a buttery cracker crumb topping. Served with rice or potato and vegetable.

THE BAKED SEAFOOD PLATTER 19.99

An awesome dish featuring stuffed sole, scallops and baked stuffed shrimp! Served with rice or potato and vegetable.

BROILED COD 16.99

Fresh local cod, delicately seasoned with a white wine, lemon, butter and a light cracker crumb topping. Served with rice or potato and vegetable.

CAPRESE COD 17.99

Fresh local cod, lightly seasoned, baked with fresh mozzarella, tomato and basil olive oil.

SWORDFISH 18.99

A juicy 12 oz. swordfish steak flame broiled with lemon, pepper and topped with roasted red peppers.

AHI TUNA STEAK 17.99

Yellowfin tuna steak, pan seared with cajun spices served over Asian coleslaw drizzled with our own wasabi mayonnaise.

SEAFOOD SCAMPI 19.99

A decadent plate of extra large shrimp, sweet lobster, sea scallops and tender chopped clams sauteed together in garlic, butter, white wine, lemon and grated romano. Served over fettuccini.

SURF 'N TURF 24.99

A seasoned 14 oz. rib eye steak, flame broiled to perfection, paired with two extra large baked stuffed shrimp served with rice or potato and vegetable.

SOLE FRANCAISE 16.99

Locally caught sole sauteed in a light egg batter with a butter, lemon & white wine sauce served with rice and vegetable.

LINGUINI AND CLAM SAUCE 15.99

Your choice of red or white served over linguini, loaded with tender chopped clams.

FISH 'N CHIPS 14.99

Fresh local cod, batter fried golden brown.

FRIED SCALLOPS 17.99

Tender sea scallops lightly breaded then lightly fried.

FRIED SHRIMP 15.99

Extra large lightly battered and cooked golden brown.

FISHERMAN'S PLATTER 19.99

This huge plate is not for the faint of appetite! Featuring fried fish, scallops, shrimp and two clam cakes with coleslaw and french fries.

FROM THE LAND

THAI PEANUT CHICKEN 14.99

Strips of tender grilled chicken breast, tossed with fresh vegetables in a Thai peanut sauce served over rice.

CHICKEN MARSALA 14.99

Strips of tender chicken breast, sauteed with garlic, butter and fresh mushrooms, finished with a Marsala wine gravy, served with rice or potato and vegetable.

CUERVO CHICKEN 14.99

Tender grilled chicken breast, splashed with fresh lime and tequila. Topped with Monterey Jack cheese, bacon and Pico de Gallo. Served with rice or potato and vegetable.

CHICKEN PARMESAN 14.99

Juicy breaded chicken cutlet, baked with fresh mozzarella served with pasta and our own marinara sauce.

THE CLASSIC STEAK 19.99

A juicy 14 oz. rib eye, lightly seasoned and flame broiled to perfection! Served with rice or potato and vegetable.

SAMAURI STEAK 19.99

14 oz. rib eye broiled with a spicy teriyaki glaze, topped with stir fried peppers, onions, and a grilled pineapple ring! Served with rice or potato and vegetable.

HAWAIIAN HAMSTEAK 19.99

12 oz. thick hamsteak, flame broiled with a sweet glaze, topped with grilled pineapple and cherry served with rice or potato and vegetable.

VEGETARIAN

ORIENTAL PASTA 13.99

Chef's fresh veggies over angel hair pasta.

PASTA PRIMAVERA 13.99

Fresh vegetables tossed in a garlic olive oil served over fettuccine.

*Have you seen the desserts?
Watch them walk by.*

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