



**APPETIZERS**

<b>BLUE POINT OYSTERS</b>	<b>2.90/EACH</b>	<b>OYSTER ROAST (dozen/half)</b>	<b>28/15</b>
<b>GULF OYSTERS</b>	<b>2.30/EACH</b>	Gulf oysters, garlic butter, Parmesan	
On the half shell, cocktail sauce, horseradish, mignonette, lemon		<b>ROYAL RED SHRIMP (1/2 lb)</b>	<b>17</b>
<b>PEEL AND EAT SHRIMP</b>	<b>1.40/EACH</b>	Steamed Argentinian shrimp, drawn butter, lemon	
Chilled gulf shrimp, cocktail sauce, lemon		<b>MUSSELS ROCKEFELLER</b>	<b>16</b>
<b>SOUPS</b>	<b>10</b>	PEI blue mussels, garlic, cream, spinach, Swiss cheese, Pernod	
New England clam chowder or lobster bisque		<b>SCALLOP "POPPERS"</b>	<b>19</b>
<b>SEASONED FRIED CALAMARI</b>	<b>15</b>	Quick fried bacon wrapped sea scallops, onion straws, BBQ sauce	
Lightly battered rings, marinara sauce, lemon		<b>FRIED GULF OYSTERS (5)</b>	<b>12</b>
<b>BUFFALO FRIED CALAMARI OR SHRIMP</b>	<b>16</b>	Lightly battered oysters, onion straws, creamy horseradish sauce	
Lightly battered rings or gulf shrimp, Buffalo sauce, spicy mayo, celery, blue cheese crumbles		<b>HUMMUS</b>	<b>8</b>
<b>SMOKED FISH SPREAD</b>	<b>11</b>	Chickpeas, roasted garlic, Kalamata olives, shaved feta, olive oil, grilled sourdough	
Salmon, Cajun spices, cream cheese, grilled sourdough			

**SALADS**

<b>PELICAN SALAD (sm/lg)</b>	<b>7.50/12</b>	<b>FITNESS SALAD</b>	<b>12</b>
Mixed greens, tomato, cucumber, red onion, carrot, artichoke hearts, goat cheese, honey balsamic vinaigrette		Spinach, dried cranberries, toasted walnuts, red onion, pomegranate vinaigrette	
<b>GREEK SALAD (sm/lg)</b>	<b>7.50/12</b>	<b>ROCKET SALAD</b>	<b>12</b>
Romaine, tomato, cucumber, red onion, pepperoncini, Kalamata olives, shaved feta, Greek vinaigrette		Arugula, shaved almonds, grape tomatoes, mango, sherry vinaigrette	
<b>CAESAR SALAD (sm/lg)</b>	<b>7.25/11.5</b>	<b>COBB SALAD</b>	<b>13</b>
Romaine, Parmesan, croutons, Caesar dressing		Mixed greens, tomato, cucumber, red onion, bacon, egg, avocado, cheddar jack, buttermilk blue cheese dressing	

See Specials Menu for protein add ons

**SIDES**

<b>STARCHES</b>		<b>VEGGIES</b>	
BISTRO CHIPS	3.50	COLESLAW	3.50
FRENCH FRIES	3.50	STEAMED VEGGIES	3.50
YELLOW RICE	3.50	DRESSED GREENS *	5.50
BISTRO POTATOES	3.50	ASPARAGUS *	5.50
COUSCOUS	3.50	TEMPURA VEGGIES *	5.50
SWEET POTATO FRIES *	5.50	GARLIC SPINACH *	5.50
VEGGIE PANCAKES **	7.50	CORN ON THE COB *	5.50

Sides can be substituted for any menu item. For premium sides (\*) add 2. For veggie pancakes (\*\*) add 4

All menu items include one small complimentary extra sauce/dressing per request

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness



**SANDWICHES**

Served with chips or coleslaw

<b>SHRIMP TACOS (2)</b>	<b>16.5</b>	<b>OCEAN BURRITO</b>	<b>18</b>
Lightly blackened gulf shrimp, tomato, cilantro, shredded cabbage, toasted pumpkin seeds, Baja sauce, grilled flour tortillas		Gulf shrimp, fried cod, crawfish, jambalaya rice, cilantro, cheddar jack, corn salsa, Baja sauce, sour cream, flour tortilla	
Avocado 2      Extra taco 7.25		<b>SCALLOP SLIDERS</b>	<b>22</b>
<b>LOBSTER ROLL (limited)</b>	<b>32</b>	6 lightly blackened sea scallops, tomato, onion straws, chipotle aioli, toasted slider rolls	
1/3 lb chilled Maine lobster meat, romaine, shallot mayo, toasted hoagie roll, fries, slaw		<b>CLASSIC BURGER</b>	<b>15</b>
<b>FRIED OYSTER PO BOY</b>	<b>17.75</b>	1/2 lb ground beef, mixed greens, tomato, red onion, toasted potato roll	
<b>FRIED SHRIMP PO BOY</b>	<b>18.75</b>	Cheese 1      Bacon 2.50	
Lightly battered gulf oysters or shrimp, mixed greens, tomato, red onion, rémoulade, toasted hoagie roll			

**ENTRÉES**

<b>SAKE GLAZED SEA BASS</b>	<b>48</b>	<b>GRILLED OR BLACKENED FISH</b>	<b>MKT</b>
Miso glaze, beurre blanc, veggie pancakes, snap peas, tomato, mushrooms		<b>See Specials Menu for availability</b>	
<b>PANKO CRUSTED HADDOCK</b>	<b>27</b>	<i>Grilled Entrée:</i> beurre blanc, potatoes, veggies	
Dijon mustard, white wine sauce (lemon, grape tomatoes, capers, basil) potatoes, veggies		<i>Blackened Entrée:</i> roasted red pepper sauce, potatoes, veggies	
<b>ROASTED SALMON</b>	<b>27</b>	<i>Sandwich:</i> mixed greens, tomato, red onion, tartar sauce, toasted brioche roll	
Whole grain mustard honey glaze and sauce, onion straws, couscous, veggies		<b>FISH AND CHIPS</b>	<b>19.5</b>
<b>ROASTED COD</b>	<b>24</b>	Beer battered cod, fries, slaw, tartar sauce	
Asian sesame glaze, beurre blanc, veggie pancakes, tempura veggies		<b>FRIED SHRIMP AND/OR OYSTER PLATE</b>	<b>26</b>
<b>FRIED FLOUNDER POBLANO</b>	<b>27</b>	Lightly battered gulf shrimp and/or oysters, fries, slaw, tartar sauce	
Lightly battered flounder, bacon guacamole, poblano Parmesan sauce, potatoes, garlic green beans, grape tomatoes		<b>LOBSTER TAILS (2)</b>	<b>MKT</b>
<b>BACON WRAPPED SWORDFISH MARSALA</b>	<b>33</b>	Lightly blackened Maine lobster, drawn butter, potatoes, veggies	
Creamy Marsala sauce, portobella mushrooms, caramelized onions, potatoes, veggies		<b>GRILLED RIBEYE</b>	<b>33</b>
<b>SHELLFISH PUTTANESCA</b>	<b>28</b>	12 oz ribeye, garlic herb compound butter, potatoes, veggies	
Gulf shrimp, clams, mussels, marinara sauce, capers, Kalamata olives, Parmesan, linguine		<b>CHICKEN PICCATA</b>	<b>23</b>
		Panko crusted chicken, creamy white wine sauce, portobella mushrooms, capers, lime, pappardelle	

**PRICING NOTICE: WE OFFER A 3.5% CASH DISCOUNT**

To help keep our prices low, we provide a discount to those customers paying with cash.

Thank you.

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