

MOTHER'S DAY SPECIALS

LOBSTER TAIL & FRIED SHRIMP

A cold water five ounce lobster tail, with four fried shrimp. | 19.99

PINEAPPLE TERIYAKI CHICKEN

Two chicken breasts marinated in a pineapple teriyaki sauce, charbroiled over open flames and served with a grilled pineapple slice. | 14.99

APPETIZERS

CRAB STUFFED MUSHROOMS

Mushroom caps stuffed with crab meat dressing and topped with provolone, parmesan and mozzarella cheese | 8.95

FRIED MUSHROOMS

Served with ranch dressing | 6.99

FRIED APPETIZER COMBO

All of our favorites, enough for two to four people – mushrooms, cauliflower, onion rings. Served with Ranch dressing | 8.99

(6) SHRIMP COCKTAIL

Large shrimp on ice with our own tangy cocktail sauce | 8.99

(7) SHRIMP DE JONGHE

Large shrimp topped with a mixture of garlic butter bread crumbs and Parmesan cheese | 10.99

POTATO SKINS

Six potato skins filled with bacon and melted cheddar jack cheese and served with sour cream | 7.99

NEW ENGLAND STYLE CLAM CHOWDER | Cup 5.99 - Crock 6.99

ENTREES

All entrées served with a hushpuppy, baked bread, honey butter, garden salad, and choice of: Au gratin potatoes, baked potato, French fries, rice pilaf, or green beans. (Broccoli available for an additional 1.29)

Salad Dressings: House Sweet & Sour – Ranch – French – Thousand Island – Italian – Raspberry Vinaigrette Low-Fat (Bleu cheese or Bleu cheese crumbles available for an additional 99¢)

PASTA PASTA

CHICKEN FETTUCCINE

Fettuccine noodles topped with Alfredo sauce and grilled chicken | 15.99

SHRIMP FETTUCCINE ALFREDO

Seven sautéed shrimp, tossed fettuccine noodles and Alfredo sauce | 17.99

LOBSTER FETTUCCINE

Fettuccine noodles smothered in Alfredo sauce topped with lobster | 19.99

FISHERMAN'S MARKET

(7) SHRIMP DEJONGHE

Large shrimp topped with a blend of parmesan cheese, bread crumbs and garlic butter | 15.99

BAKED STUFFED SHRIMP

Five large shrimp basted with garlic butter and stuffed with crab meat dressing | 18.99

GOLDEN FRIED SHRIMP

Large shrimp hand breaded in our own special recipe. eight | 15.99 / twelve | 19.99

FRIED WHOLE CATFISH

Breaded and deep fried in our own special breading | 14.99

COD DEJONGHE (8 oz.)

Mild cod topped with a blend of parmesan cheese, bread crumbs and garlic butter | 16.99

BROILED COD (8 oz.)

Tender white fish from the cold Atlantic | 15.99

BOURBON SALMON (FRESH)

Fresh eight ounce salmon filet marinated in a sweet bourbon sauce and broiled to perfection | 18.99

BROILED SALMON (FRESH)

Eight ounce salmon filet broiled in lemon butter (*lightly marinated*) | 17.99

FRIED CAPTAIN'S PLATTER

One lobster tail, scallops, mild white fish, clams, shrimp and onion rings fried to a golden brown | 24.99

STEAK, CHICKEN

FRIED CHICKEN TENDERLOINS (HAND BREADED)

Four pieces of breast tenders, hand breaded and deep fried to a golden crisp | 11.99

14 OZ. RIBEYE STEAK

Springfield's favorite steak | 24.99

10 OZ. BACON-WRAPPED FILET

Charbroiled over open flames | 23.99

CHICKEN TERIYAKI

A Chesapeake specialty...an excellent dish featuring tender chicken breasts marinated and charbroiled over open flames. Served on a bed of rice | 14.99

LOBSTER & MORE

8 OZ. FILET & SHRIMP

Choice of fried, stuffed or scampi style shrimp and a 8 oz. filet cooked to your liking | 24.99

ALASKAN SNOW CRAB LEGS

Sweet Alaskan snow crab. A delicate taste with drawn butter 4 clusters | 26.99 (1 $\frac{3}{4}$ lb)

TRIPLE PLAY

FILET, LOBSTER & SHRIMP

Broiled or fried five ounce lobster tail with a 8 oz. filet and three fried shrimp | 24.99

MATES PLATTER (BEST VALUE)

Five ounce cold water lobster tail, $\frac{1}{2}$ pound snow crab legs, four crabmeat stuffed shrimp and three fried shrimp | 28.99

TWIN LOBSTER TAILS (CANADIAN)

Five ounce cold water Canadian lobster tails. We will broil or deep fry them | 24.99

LOBSTER & SHRIMP COMBINATIONS

A cold water five ounce lobster tail, broiled or fried, with four fried shrimp | 19.99