



SEAFOOD NIGHT

AVAILABLE EVERY WEDNESDAY



POPCORN SHRIMP – Served with Cocktail Sauce. **\$6.99**

PEEL & EAT SHRIMP – Served Cold or Hot with Cocktail Sauce. **\$1.60 each**, Min 6 per order

STEAMED CLAMS – 1 dozen Clams Steamed in our Yeungling Lager Broth. **\$10.99**

SHRIMP FRA DIAVOLO - 8 Shrimp Sauteed with Onion, Garlic and Red Pepper Flakes, Deglazed in White Wine and Tossed with Fettucine in Tomato Sauce. Choice of Soup or Salad. **\$18.99**

CHAMPAGNE SEAFOOD - Sauteed Shrimp, Lump Crab Meat & Sliced Scallops Deglazed with Champagne then Tossed with Basil, Roasted Red Peppers, Onions, Garlic & Romano Cheese Served with Fettucine. Choice of Soup or Salad. **\$24.99**

SEAFOOD MAC & CHEESE – Shrimp, Crab and Scallops in Our Creamy Mac & Cheese with a Hint of Old Bay. Choice of Soup or Salad. **\$26.99**

LINGUINE & CLAM SAUCE – 6 Clams in a White Wine Sauce with Chopped Clams, Garlic, Oregano and a Touch of Pepper Flakes Tossed with Linguine Pasta. Choice of Soup or Salad. **\$17.99**

CRAB STUFFED SALMON – Jail Island Salmon Stuffed with a Crab Cake and Baked in Wine Butter. Choice of 2 Sides. **\$22.99**

CRAB STUFFED SHRIMP – Gulf Shrimp Stuffed with a Crab Cake and Baked in Wine Butter. Choice of 2 Sides. **\$19.99**

COD AU GRATIN – Alaskan Cod Baked in Cheese Sauce Topped with Panko Bread Crumbs. Choice of 2 Sides. **\$18.99**

COD BASKET – Beer Battered Alaskan Cod Served with Fries, Coleslaw and Remoulade Sauce. **\$15.99**

SHRIMP BASKET – Beer Battered Gulf Shrimp Served with Fries, Coleslaw and Remoulade Sauce. **\$14.99**

ALASKAN SNOW CRAB – 1 Pound of Steamed Alaskan Snow Crab Legs Dusted with Old Bay. Served with Fries, Coleslaw and Butter. **Market Price**

BROILED LOBSTER TAIL – Two 4oz Brazilian Lobster Tails Broiled in Wine Butter. Served with Fries, Coleslaw and Butter. **Market Price**

