

Real Seafood Company is home to the finest, top quality and freshest seafood. Our mission is to consistently exceed guest expectations by providing memorable dining experiences in creative and distinctive restaurants. With this always in mind, we select our fresh catch and menu items from the nations top seafood purveyors who often procured their catches utilizing standards set centuries ago. We update our menu weekly. We strive to provide one hundred percent traceability and always endeavour to utilize sustainable practices in everything we serve. We hope you enjoy your meal and return again soon.

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## MENU

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### OYSTERS & RAW BAR

We serve only premium cold water oysters shucked to order and served iced on the half shell, half dozen.

COCKENOE - Connecticut	11.95
BLUE POINT - Long Island, New York	11.95
LITTLE NECK CLAMS - 9 ct. iced on the half shell	9.95
JUMBO SHRIMP COCKTAIL	10.95
THE PLATTER - Oysters, Clams, Shrimp, Jumbo Lump Crab Meat and Lobster (serves 2-4 people)	33.95

### STARTERS

GRILLED GLOBE ARTICHOKEs - with smoked tomato aioli	9.95
BAKED OYSTERS FLORENTINE - with spinach, garlic, bacon and fontina cheese	11.95
POINT JUDITH CALAMARI - flash fried with saffron aioli or flash fried and sauteed with banana and red peppers	10.95
WILD BLUE MUSSELS - steamed in garlic-white wine broth	9.95
COCONUT CRUSTED SHRIMP - with dipping salsa	9.95
LITTLE NECK CLAMS - steamed in white wine, garlic, butter, chorizo sausage and sweet peppers	10.95
SALT AND PEPPER TUNA - seared rare, served with wasabi and spicy ponzu sauce	11.95
SEARED MAINE SCALLOP - with porcini mushroom sacchetti and lobster butter sauce	11.95
MARYLAND CRAB CAKE - famous "dockside" recipe	11.95
SMOKED SALMON SAMPLER - hot, cold and pastrami smoked salmon with wasabi panna cotta	10.95

### SOUPS & SALADS

SEAFOOD GAZPACHO - with shrimp and lump crab meat	7.95
MAINE LOBSTER BISQUE	5.95 cup 8.95 bowl
HOUSE SALAD - mixed greens, cucumber, tomatoes, pine nuts and bleu cheese with shallot vinaigrette	4.95
OUR CLASSIC CAESAR SALAD - romaine, shaved reggiano cheese and garlic croutons	7.95
THE WEDGE - wedges of iceberg lettuce with bleu cheese dressing and crispy smoked bacon	8.95
BEEFSTEAK TOMATO SALAD - sweet onion and bleu cheese with creamy cabernet dressing	9.95
SEAFOOD COBB SALAD - mixed greens, tomato, egg, shrimp, calamari, smoked bacon and bleu cheese with shallot vinaigrette	14.95

### DESSERTS

COCONUT CHEESECAKE - with macadamia nut crust	5.95
KEY LIME PIE - with freshly whipped cream	4.95
CHOCOLATE MOLTEN CAKE - with vanilla ice cream	7.95
STRAWBERRY RHUBARB CRISP - with vanilla ice cream	4.95
CREME BRULEE - with fresh seasonal fruit.	5.95
VANILLA ICE CREAM AND SORBET	3.95

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At times when the quality of a given product does not meet our standards items on this menu will not be served. Please notify us of food allergies. Not responsible for personal property. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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## FRESH CATCH

Our fresh fish is always the top catch, and can be enjoyed pan seared, broiled, grilled, or for something more adventurous try: *Blackened* - seasoned with our own special Cajun blend, seared and served with roasted red pepper aioli. *Shanghai Style* - sesame steamed, with sticky rice, bok choy and ginger-scallion soy sauce. \$1.95 Served with hot homemade bread and butter, bleu cheese coleslaw vinaigrette and vegetable. House salad in place of coleslaw add \$2.95

Our menu is printed weekly to ensure the best, freshest products and Fresh Catches available on the market. This menu is a great representation of dishes we offer but it is subject to change. For a copy of today's menu please call 1-888-456-DINE.

### CHEF'S FEATURES

Please refer back to the menu webpage for a listing of our Chef's Features.

### ENTREES

Served With Hot Homemade Bread & Butter, and Bleu Cheese Coleslaw, House Salad In Place Of Coleslaw Add \$2.95

#### Add On To Any Entree

Grilled Shrimp Brochette 7.95 Maine Lobster Tail 13.95 1/2 Lb. King Crab Legs 18.95

MARYLAND CRAB CAKE - a famous "dockside" recipe	26.95
SALMON OSCAR - with wasabi hollandaise	25.95
SHRIMP SCORPIO - baked with onions, tomatoes and herbs, topped with feta cheese	22.95
SHRIMP SCAMPI - sauteed in white wine, herbs and garlic butter, served with sticky rice	19.95
COCONUT CRUSTED FRIED GULF SHRIMP - with apricot-pineapple salsa and sticky rice	19.95
SEARED CHILEAN SEA BASS - miso marinated, served with soy syrup and wasabi oil.	29.95
CIOPPINO - fish stew with lobster, shrimp, king crab, clams and mussels in lightly spiced tomato-fennel broth	29.95
PANKO CRUSTED SEA SCALLOPS - with tartar sauce	25.95
PAN SEARED SEA SCALLOPS - in balsamic brown butter	25.95
PAELLA VALENCIANA - a seafood specialty of Spain with 1/2 Maine lobster, chorizo sausage, shellfish, chicken and vegetables simmered with rice and saffron	29.95
BAKED STUFFED FLOUNDER - Maryland lump crab meat and lobster sauce	26.95
TEMPURA FRIED LOBSTER TAILS - with chili aioli and soy-sake dipping sauce	29.95
TWIN MAINE LOBSTER TAILS - broiled, served with drawn butter	29.95
LOBSTER RAVIOLI - with asparagus, in a tarragon cream sauce	23.95
GRILLED LIME CHICKEN BREAST - with chile-vinegar sauce and mango salsa	19.95
KING CRAB LEGS 1 1/4 LB. STEAMED	38.95
PARMESAN CRUSTED GEORGE'S BANK LEMON SOLE - with lemon caper sauce	26.95
SESAME SEARED YELLOWFIN TUNA- ginger-soy and wasabi sauce and sticky rice	29.95
FILET MIGNON - 8oz.with cabernet demi sauce	29.95
NEW YORK STRIP STEAK - 14oz. hand cut Angus beef	31.95
PEPPER COATED RIBEYE STEAK- 16oz. hand cut Angus beef	29.95

### ACCOMPANIMENTS

plenty for two to share

GARLIC MASHED POTATOES	7.95
AMERICAN FRIES	4.95
STICKY RICE	4.95
BABY BOK CHOY - steamed	7.95
ASPARAGUS	7.95
SAUTEED SPINACH - with garlic	6.95

•FINE WINES

•SWEET ENDINGS

•MARTINIS

•FRESH VEGETABLES

•LOBSTER