

We work closely with two of the nation's top seafood purveyors. We inspect their New England facilities and they inspect our kitchens to assure you of the highest standards of quality and freshness. This menu is printed weekly and has all of the house favorites and the best new catches out of ever changing waters.



GF We have prepared this list of gluten free menu items based on current ingredients and information provided from our suppliers. Please be aware that this information is only a guide and ingredients may change, we cannot assume any responsibility for its use. Please notify a manager if you have specific dietary requirements.

•Nutritional Information Available Upon Request

GLUTEN FREE DINNER MENU

GF FRESH CATCH

Enjoy your fresh catch broiled, bbq or grilled, or for something more adventurous try one of the following options for an additional \$1.95

Blackened - seasoned with our own special Cajun blend, seared and served with cilantro aioli.

Shanghai Style - sesame steamed, with sticky rice, spinach and ginger soy sauce.

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.

APPETIZERS

- CHORIZO STEAMED LITTLENECK CLAMS** - steamed in white wine, garlic, butter, chorizo sausage and sweet peppers 12.95
- EDAMAME** - soybeans steamed and salted in the pod. 7.95
- PAN FRIED JUMBO LUMP CRAB CAKE** - with mustard sauce 9.95
- CRAB AND SHRIMP SPRING ROLL** - with ginger dipping sauce 9.95
- FRIED CAPE CLAM STRIPS** 7.95
- GF BLUE HILL BAY MUSSELS** - your choice of plain, garlic herb or marinara sauce 9.95
- HOT ROCKS** - crispy fried rock shrimp tossed in spicy cream sauce 9.95
- POINTE JUDITH CALAMARI** - flash fried and served with saffron aioli or sauteed with chili peppers, scallions and lemon 10.95
- SALT & PEPPER TUNA** - with seaweed salad and ponzu sauce. 11.95

CHILLED FROM THE RAWBAR

we serve only premium oysters known for their meaty, salty flavor, iced on the half shell. Occasionally the availability of the oysters listed below may change.

- GF*DUXBURY** - Massachusetts by the piece 1.95 1/2 dozen 10.95
- GF*MALPEQUE** - Prince Edward Island, by the piece 1.95 1/2 dozen 10.95
- GF*BLUE POINT** - Long Island, by the piece 1.95 1/2 dozen. 10.95
- GF*OYSTER SAMPLER** - served by the half dozen. 10.95
- GF ♦JUMBO SHRIMP COCKTAIL** - by the piece 1.95 1/2 dozen. 10.95
- GF JUMBO LUMP CRAB MEAT** - 2oz. with mustard sauce 6.95
- GFRAWBAR PLATTER FOR TWO** - Shrimp cocktail, salt and pepper seared tuna and jumbo lump crab meat. 14.95
- GFSEAFOOD PLATTER** - chilled Maine Lobster, Cocktail Shrimp, Oysters and 2oz. of Jumbo Lump Crab Meat, serves up to four people 33.95

ACCOMPANIMENTS

- SKILLET FRIED HASH BROWN POTATOES** 2.95
- GF STEWED TOMATOES** 2.95
- RICE PILAF** 2.50
- GF BAKED POTATO** 2.95
- GF STEAMED BROCCOLI** 2.95
- FRENCH FRIES** 2.25
- BLEU CHEESE COLESLAW VINAIGRETTE** 2.25

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. *The consumption of raw or undercooked foods such as beef, chicken or fish which may contain harmful bacteria, may cause serious illness or death.

♦ - You'll find these recipes in our cookbook, on sale now!

HEARTY SOUPS AND SALADS

- CREAMY NEW ENGLAND CHOWDER** 3.95 cup 5.95 bowl
- MANHATTAN CHOWDER** 3.95 cup 5.95 bowl
- HOUSE SALAD** -with cheddar cheese and balsamic vinaigrette
- WEDGE SALAD** - wedges of iceberg lettuce, blue cheese dressing and crispy bacon 6.95
- CAESAR SALAD** - Romaine, parmesan, croutons and Caesar dressing .8.95
- *with Pepper Crusted salmon 11.95
- *with Grilled Shrimp 12.95
- *with Grilled Breast of Chicken 10.95

PASTAS

- Gluten free or wheat pasta available upon request, please ask your server for details
- LINGUINE PESCATORE** - traditional Italian fishermen's style pasta with clams, mussels, shrimp and scallops in tomato sauce 19.95
 - FETTUCCINE ALFREDO** 15.95
 - with Grilled Breast of Chicken 18.95
 - SEAFOOD ALFREDO** - with salmon, shrimp, and scallops 20.95
 - LOBSTER RAVIOLI** - in tarragon cream sauce with tomatoes, spinach and shiitake mushrooms 23.95

SPECIALTIES OF THE HOUSE

- All dinners are served with bleu cheese coleslaw, hot homemade bread, butter and a choice of side (Excluding Pasta Entrees). Tossed salad in place of coleslaw or additional side, add 1.95
- ♦***SAUTEED LAKE SUPERIOR WHITEFISH** - with dried Michigan cherries, shiitake mushrooms and fresh basil 20.95
 - ALMOND CRUSTED WHITEFISH** - with lemon butter sauce 20.95
 - ***SESAME SEARED AHI TUNA** - with sticky rice, sauteed spinach and ginger soy sauce. 28.95
 - ♦**ORIGINAL BAKED STUFFED FLOUNDER** - with lump crab meat stuffing. 26.95
 - GEORGE'S BANK NATURAL SEA SCALLOPS** - broiled in sherry butter or panko fried. 24.95
 - STUFFED SALMON** - baked, stuffed with crab, shrimp, mushrooms and spinach served with lemon butter sauce 23.95
 - SHRIMP SCAMPI** - sauteed in white wine, herbs and garlic butter with artichoke hearts and sun dried tomatoes 20.95
 - FRIED GULF SHRIMP** 19.95
 - ***CEDAR PLANK MAPLE GLAZED SALMON** - salmon filet roasted on a cedar plank with maple glaze 23.95
 - ♦**PARMESAN CRUSTED GEORGE'S BANK LEMON SOLE** - with lemon and capers. 25.95
 - PAN FRIED JUMBO LUMP CRAB CAKES** - with mustard sauce 25.95

CRAB AND LOBSTER

- GF 1 1/4 lb. WHOLE LIVE GLOUCESTER MAINE LOBSTER** - steamed. 29.95
- GF SOUTH AFRICAN COLD WATER LOBSTER TAIL** 32.95
- Add a Second Tail 17.95
- GF STEAMED ALASKAN KING CRAB LEGS** - by the 1/2 lb. MKT PRICE

SPECIAL COMBOS

- GF *PETITE FILET MIGNON WITH GRILLED SHRIMP** 27.95
- GF *PETITE FILET MIGNON AND LOBSTER TAIL** 39.95

TOP GRADE MEATS

- Enjoy Blue Cheese Cream Sauce with your NY Strip, Filet or Sirloin \$1.95
- GF *PORK CHOPS** - two moist and tender chops marinated in rosemary and garlic, topped with caramelized onions. 19.95
 - CHICKEN BREAST DIJON** - with portobello mushrooms and balsamic vinaigrette 17.95
 - GF *N.Y. STRIP STEAK** - Black Angus beef striploin 12oz. chargrilled 28.95
 - GF *FILET MIGNON** - USDA Choice, 8oz. chargrilled 28.95
 - GF *SIRLOIN STEAK** - Black Angus Beef, 9oz. chargrilled 18.95