

~ SAMPLE MENU ~

APPETIZERS

Shrimp Cocktail \$11.95

Tender Gulf Shrimp, peeled and deveined, served chilled with our homemade cocktail sauce.

Peel-n-Eat Shrimp 1 lb. \$23.95

1/2 lb. \$13.95 Plump Gulf shrimp cook to perfection, served chilled ready for you to peel and enjoy.

King Crab Cocktail \$16.95

A 7 oz. portion of the King Crab, served hot or cold in the shell with drawn butter and cocktail sauce.

Oysters on 1/2 doz. \$7.95

the 1/2 Shell Full doz. \$12.95

Steamed Oysters 1/2 doz. plain \$8.95

Full doz. plain \$13.95

Fried Calamari \$10.95

Lightly battered and tossed in a bell pepper-soy mixture. Served with a marinara sauce and parmesan cheese

Buffalo Style Bucket of 50 \$28.95

Spondivits Original or breaded crispy. Best in the U.S.A.! Mild, medium, hot, or STRAIGHT FROM HELL.

SALADS

Chicken Caesar Salad \$9.95

Our famous Caesar salad served with grilled hickory breast of chicken and tomatoes.

Fried Seafood oyster \$13.95

Caesar Salad shrimp \$13.95

Crisp battered seafood over our creamy Caesar salad with crisp croutons, tomatoes and parmesan cheese.

Fried or Grilled Chicken Salad \$10.95

A bed of mixed greens, topped with your choice of grilled or fried chicken, fresh vegetables, cheese, and garlic croutons.

Catch of the Day Salad Market Price

Our fresh fish of the day served grilled, blackened, fried or broiled, on a bed of mixed greens with fresh vegetables, cheese and garlic croutons.

SOUPS

Award Winning cup \$5.95

Clam Chowder bowl \$6.95

About the only thing the Yankees are good for is clam chowder.

Chowder Kennebunkport bowl \$8.95

A bowl of our award winning chowder topped with bacon and melted cheese. Served with garlic bread.

World's Greatest Filé Gumbo \$11.95

A bit spicy with lots of lobster, oysters, shrimp, crawfish, cajun andouille sausage and okra. Served with garlic bread and yellow rice.

Oyster Stew \$6.95

Made in the classic style, creamy with a hint of garlic.

SANDWICHES

French Dip \$8.95

Slow roasted roast beef sliced thin and served hot on a toasted hoagie bun. Served with au jus.

Mushroom Swiss Burger \$8.95

Our burger served with sautéed mushrooms and Swiss cheese.

Spondivits Custom

Blackened Burger \$8.95

Like nothing you've ever eaten! Over 1/2 pound of ground beef chargrilled with Cajun herbs and topped high with sautéed mushrooms, bacon and Swiss cheese.

SANDWICHES (CONT.)

Subdivit \$8.95

A mountain of a sandwich! Ham, turkey, roast beef, lettuce, tomato, onion, Swiss and American cheese served on a toasted hoagie bun with 1,000 Island Dressing.

Hot Ham and Swiss \$7.95

Thinly sliced sugar cured ham served hot with melted Swiss cheese on a toasted hoagie bun with lettuce, tomato and onion.

Catch of the Day Sandwich Market Price

Our fresh fish of the day served grilled, blackened, fried or broiled, on a toasted onion roll with coleslaw and french fries.

OUR WORLD FAMOUS FRIED SEAFOOD

Fried Oysters \$13.95

A dozen of the plumpest, freshest oysters available, batterfried and served with tarter sauce.

Fried Shrimp \$13.95

A dozen fried shrimp. Crisp on the outside - juicy on the inside.

Fried Clam Strips \$11.95

1/3 pound of deep fried clam strips served with tartar sauce.

The Ultimate Fried Combo \$15.95

Fried oysters, shrimp, and clam strips served like a crisp buffet in a basket with tartar sauce.

Fried Coconut Shrimp \$18.95

Plump peeled and deveined shrimp, breaded in sweet coconut and served with rice, vegetable of the day and apricot sauce.

Fried Chicken Fingers \$11.95

Chickens don't really have fingers, but if they did, they would pick some of these, dip them in honey mustard sauce and have an old friend for dinner.

SEAFOOD SPECIALTIES

Catch of the Day Entree Market

Plump shrimp sautéed with cajun herbs and spices. Served with a tangy jalapeño dressing. Our fresh fish of the day served grilled, blackened, fried or broiled, with rice and vegetable of the day.

100%-Lump Crab

Crab Cakes Market Price

That's right, no fillers. Just moist chunks of lump crab miraculously molded into a cake, served with rice and the vegetable of the day.

Fried Lobster Tails \$19.95

Sweet Canadian Lobster tails fried in our special batter and served with french fries.

Shrimp in Hot Butter \$23.95

Peeled and deveined shrimp served in garlic beer butter with garlic bread.

STEAMED SEAFOOD PLATTERS

Deluxe Seafood Platter \$24.95

A feast of seafood featuring king and snow crab, lobster tail, oysters, and shrimp. Served with coleslaw and tuna salad. Add Andy's special oyster recipe with Swiss-American cheese and garlic butter for \$2.00.

Shark Platter (The Ultimate Seafood 2-Course Feast)

First Course~Steamed Garlic Oysters, Cole Slaw — Tuna Salad, Garlic Bread

Main Course~Steamed Shrimp, Steamed Garlic Shrimp, King Crab, & Snow Crab