Dinner Menu

Appetizers and Soups

Oysters on the Half Shell	Fried Mozzarella Stix 5.99
Steamed or Raw	with Marinara Sauce
1/2 doz. 4.99	
1 doz. 8.99	Cheddar Jalapeno Poppers 6.99
cl at will cl 11	with Tiger Sauce
Clams on the Half Shell	Caine Fried Scallens 10.00
Steamed or Raw 1/2 doz. 5.29	Cajun Fried Scallops 10.99 with our Secret Dippin' Sauce
doz. 9.29	with our secret Dippin Sauce
WOL. 7.47	Fried Mushrooms 6.99
Steamed Shrimp	With Tiger Sauce
1/2 lb. 7.99	,
1 lb. 13.99	Original Style Buffalo Wings
	Ten 7.29
Alaskan Snow Crab	Twenty 12.99
20 oz. 16.99	
Shriman Coalstail	Basket of Onion Rings 5.99
Shrimp Cocktail 7.29 Seven Fresh Steamed Shrimp peeled to order	with Tiger Sauce
Seven Tresh Steamed Shrimp peeled to order	New England Clam Chowder 4.99
Raw Bar Sampler Platter 22.99	New England Claim Chowder 4.77
1/2 lb. Steamed Crab, 1/2 lb. Steamed Shrimp,	French Onion Soup 5.99
Raw or Steamed Oysters (6) and Clams (6)	T
•	Soup & Salad Bar 7.99
Oysters Rockefeller 10.99	Served with bread and cinnamon roll
Twelve Oysters topped with Spinach, Butter,	
Herbs and Spices baked in the shell	Duniled Dunites of the Con-
Au Gratin 12.99	Broiled Fruits of the Sea
Clams Casino 11.29	Fresh Local Grouper 21.99
Twelve Clams with Butter and Spices topped with	We Hand Filet Whole Fish from our Local Waters.
Fresh Chopped Bacon and baked in the shell	It doesn't get any Fresher than this!
11	3
Blackbeard's Cheezeeeee Oysters 10.99	Fancy Grouper Filet 22.99
Twelve Fresh Shucked Oysters, topped with Bubbling Hot	Scampi style (Garlic Butter and Spices, coated
Cheddar, Mozzarella, Monterey Jack and Swiss Cheese	with Seasoned Bread Crumbs) OR Grilled Cajun
Farrers Palved Muslemanna Coma	Style, OR Pan Blackened
Fancy Baked Mushrooms Caps 8.99 Stuffed with Special Crab Stuffing and	Fish of the Day 14.99
smothered with Mozzarella Cheese	1 isii of the Day
Smothered with Mozzaretta cheese	Broiled Local Flounder 17.99
Coconut Shrimp 8.99	Very Mild, Very Fresh, Very Popular
Six Large Shrimp coated with Malibu Coconut Butter	3 , 3 , 3 ,
and deep fried - served with Orange Coconut sauce	Farm Raised Catfish Filets 13.99
Buffalo Shrimp 7.99	Grilled Fresh Salmon 17.99
Twelve medium shrimp served Mild, Med or Hot,	with White Wine Hollandaise sauce
served with Celery and Carrot Stix, with Bleu Cheese	Try any of our Fish Selection:
Gold Dabloon Crab Cakes 7.99	Scampi Style, Pan Blackened or Cajun Grilled (Add 1.00)
Two Crab Cakes made Fresh, with Genuine	Scampi Style, I all blackened of Cajuli of filed (Add 1.00)
Alaskan Snow Crab, blended with Seasoned Bread	Broiled Shrimp 15.99
Crumbs and Special Spices, Fried Golden Brown,	A Simple Favorite with Butter and Seasonings
served with our own Secret Dippin' Sauce	,
••	Teriyaki Grilled Shrimp 16.99
	with Pineapple Chunks on a bed or rice

Baked Shrimp Scampi Sauteed in Fresh Garlic, Butter, Herbs an	16.99 ad Special Spices	Fried Local Flounder	17.99
		Farm Raised Catfish Filets	13.99
Peel Your Own Shrimp 1/2 lb.	12.99	Fried Oysters	14.99
1 lb.	18.99	Shucked daily in our Raw Bar	11.00
Hot from our Steamer, served with Butte	er & Lemon	Fried Clam Strips	12.99
Crab Cakes Tw	70 15 . 99	Tried Claim Strips	12.99
Made Fresh with Genuine Alaskan Snow Crab, blended with Seasoned Bread Crumbs and Special Spices		Fried Crab Cakes Two 15.99 Made Fresh with Genuine Alaskan Snow Crab blended with Seasoned Bread Crumbs and Special Spices	
Broiled Sea Scallops	17.99	•	,
Another simple Favorite with Butter and	l Seasonings	Fried Sea Scallops Fresh, Sweet, Tender	17.99
Baked Oysters	14.99	Tresh, sweet, Tellaci	
Fresh Shucked daily, lightly Seasoned an	d Buttered	Fried Combinations	
Broiled Combination Platt	ers	r rieu Combinations	
		Pick Your Own Fried Platter	
Pick Your Own Broiled Platter Fish, Shrimp, Scallops, Oysters, Grilled C	rah Cako	Fish, Shrimp, Scallops, Oysters, Clam Str Any Two	ips, Crab Cake 16.99
Any Two	16.99	Any Three	19.99
Any Three	19.99	•	
Mariners Broiled Platter 22.99 Shrimp, Scallops, Fish of the Day, Oysters, Crab Cake		Blackbeard's Fried Platter 22.99 A Golden Fried Treasure fit for a King and his appetite: Shrimp, Fish of the Day, Scallops, Oysters, Clam Strips and a Crab Cake	
Captain Hook's Broiled Platter	26.99	•	
Shrimp, Scallops, Fish of the Day, Crab Cake and Oysters, topped with Alaskan Crab Legs		Hook's Fried Platter 26.99 Shrimp, Scallops, Fish of the Day, Crab Cake and Oysters, topped with Alaskan Crab Legs	
Fried Seafood		Stuffed Seafood	
All Our Fried Seafood is Lightly Hand Breaded and Fried Golden Brown	d	Our Stuffing is Made Fresh with Con	uino
Large Shrimp		Our Stuffing is Made Fresh with Gen Alaskan Snow Crab blended with Sea Bread Crumbs and Special Spices	soned
Six 12.99 Nine 14.99		Baked Stuffed Grouper	22.99
Twelve 16.99		Baked Stuffed Shrimp	16.99
Medium Shrimp Ten 12.99		Baked Stuffed Flounder	19.99
Fifteen 14.99 Twenty 16.99		Baked Stuffed Fish of the Day	16.99
Coconut Shrimp	15.99	10 oz. Prime Rib &	
Six Large Shrimp, coated with Malibu co	oconut	Baked Stuffed Shrimp	26.99
batter served with Orange Pineapple sau Fish of the Day	исе 14.99	Baked Stuffed Shrimp and Tender Ch Filet Mignon (8 oz)	nunks of 26.99

Fresh Local Grouper Filet 21.9 We hand filet whole fish from our local waters It doesn't get any Fresher than this!!

Land Lovers Delights The Finest Quality Choice Angus Steaks, Hand Cut on the Premises. Our Famous Prime Ribs are SloooowRoasted in Special Ovens with Rewarding Results of Exceptional Tenderness and Flavor.		1/2 Florida Lobster (In Season) Stuffed with our Crabmeat Dressing	20.99
		Whole Florida Lobster (In Season) 33.99 Split, Stuffed with our Crabmeat Dressing and Broiled with our Special Seasonings and Butter	
Roast Prime Rib Mate (12 oz.) Queen (14 oz.) King (17 oz.)	18.99 21.99 24.99	20 oz. of Alaskan Snow Crab Surf & Turf	21.99
Cajun Grilled Prime Rib (14 oz.) With our own Secret Sauce	22.99	14 oz. Prime Rib or New York Strip & 9 Large Fried Shrimp	28.99
New York Strip (14 oz.) Filet Mignon (9 oz.)	22.99 24.99	14 oz. Prime Rib or New York Strip & 1/2 Florida Lobster (In Season)	36.99
With Bearnaise Sauce		14 oz. Prime Rib or New York Strip & 9 oz. Lobster Tail	40.99
Steak On A Sword (8 oz.) Tender Chunks of Trimmed New York Str Steak served on a Bed of Mixed Rice	17.99 ip	9 oz.Filet Mignon & 9 oz. Lobster Tail	43.99
Market Fresh Ground Steak (8 oz.)	12.99	Cheese Lovers Only!	
Add Grilled Mushrooms and Onions to ar	y Selection 2.99	Our Fresh Seafood Baked with Monte Swiss, Cheddar and Mozzarella Chees	
Baby Back Pork Ribs Fall off the Bone Tender (Full Rack) (1/2 Rack)	18.99 14.99	Fresh Shucked Baked Cheese Oysters (12)	16.99
Fried Chicken Tenders	12.99	Baked Shrimp Scampi Au Gratin	18.99
Real Chicken Breast served with your Choice of Honey Mustard, BBQ or Tiger Sauce		Baked Scallops Scampi Au Gratin	19.99
Grilled Seasoned Chicken Breast Served on a Bed of Mixed Rice	13.99	Stuffed Grouper Au Gratin Stuffed Flounder Au Gratin	24.9921.99
Smothered Chicken Au Gratin Sauteed onions, mushrooms, bacon and c	16.99 Theese	Shrimp & Scallops Au Gratin	19.99
Teriyaki Chicken Breast	15.99	Stuff Fish of the Day Au Gratin	18.99
With Pineapple Chunks on a bed of rice		BEVERAGES 1.99	
All Dinners Include Manhattan Style Fish Chowder, Garden Fresh Salad Bar, Hush Puppy, Hot Rolls & Butter, and our Fresh Baked Cinnamon Roll		 Coke, Diet Coke, Sprite, Diet Sprite, Mr. Pibb, Orange Soda, Root Bear, Lemonade Sweet & Un Sweet Iced Tea 	
Plus Your Choice of One: Baked Potato, French Fries, Mixed Rice, Sweet Potato, Or Fresh Mixed Steamed Vegetables		 Regular & Decaffeinated Coffee Regular and Decaffeinated Hot Tea 	
Additional Cinnamon Rolls .3	5 each	Free Refills	
Lobster and Crab Feast		Milk 2.25 Chocolate Milk	
Lobster Tail Plump Large 9 oz. Spiney Lobster Tail from Caribbean Waters	27.99	2.50 Juice 2.25 Perriea Sparkling Water (6 oz.) Bottled Spring Water (16 oz.)	1.99 1.99