

# Sunday *Seafood* Night 4pm - 8pm

**STEAMED SNOW CRAB LEGS**  
half pound \$15 - full pound \$29  
served with drawn butter

**STEAMED & SPICED SHRIMP**  
half pound \$13 - full pound \$19  
served with classic cocktail sauce

**BLUE CRAB POPPERS**  
6 piece \$9 - 12 piece \$17  
floridian cream mustard sauce,  
served with two cabbage-slaw

**PAN FRIED CALAMARI \$12**  
sweet cherry peppers, banana  
peppers, roasted garlic butter,  
side of marinara sauce

**CRAB DIP \$15**  
toasted baguettes & tortilla chips

**CRAB CAKE SANDWICH \$16**  
home-made crab cake, served on a  
brioche bun with lettuce, tomato, and  
onion, with fries and tarter sauce

**GRILLED AHI TUNA \$15**  
sashimi grade tuna, stir fried  
vegetables, teriyaki sauce glaze,  
wasabi mayo, side of rice

**ANGRY MUSSELS \$12**  
steamed P.E.I mussels with  
crushed red peppers in red sauce  
served with mussel bread

**SALMON SALAD \$18**  
honey grilled salmon, baby spinach,  
shaved bermuda onions, avocado,  
campari tomatoes, spiced pecans,  
chile lemon dressing

**SEAFOOD PASTA \$18**  
spaghetti, shrimp, mussels, calamari,  
tri-color pepper and onion, tossed in a  
tequila cream sauce, side of garlic bread