

Succulent Seafood



Shrimp Scampi

Jumbo shrimp sauteed and served over a bed of vermicelli with a homemade creamy white wine butter sauce. 12.45

Coconut Shrimp

Sweet jumbo shrimp, lightly battered and tossed in sweet coconut, cooked until crispy and golden. Served with french fries, coleslaw and a spicy sweet dipping sauce. 12.45

Beer Battered Shrimp

Jumbo shrimp dipped in our secret beer batter recipe and fried until golden brown. Served with french fries, coleslaw and cocktail sauce. 12.45
Make it Buffalo style by adding your favorite wing sauce .50

Cajun Shrimp Alfredo

Succulent shrimp placed over a bed of penne pasta, served with our homemade alfredo sauce and a touch of Cajun flavor. 12.45

Seafood Platter

A wonderful selection of battered shrimp, sweet scallops, breaded clams and fresh beer battered haddock. Served with french fries and coleslaw. 13.95

Grilled Salmon ♥ Healthy

A generous portion of fresh salmon, chargrilled to your liking and brushed with BBQ sauce. Accompanied with garden vegetables and wild rice. 13.95

Grilled Citrus Salmon ♥

A classic favorite with a twist. Grilled salmon topped with our own citrus blend covered with a fresh basil pesto and lightly drizzled with honey. Served with wild rice and garden vegetables. 14.95

Haddock Fish (Fried or Broiled)

Our secret recipe beer battered fish, lemon pepper, or cajun broiled fish is served with French fries, plus coleslaw, and macaroni salad. 10.75

Citrus Haddock ♥

A blend of seasonings and citrus give this dish a light flavor that you will love. Served with garden vegetables and wild rice. 12.95

Stuffed Tilapia

A delicate filet of tilapia, filled with a stuffing of shrimp, scallops and crab. Finished with a creamy beurre blanc sauce. Served with wild rice and garden vegetables. 12.95



Stuffed Tilapia

Add a Dinner Salad for 1.99