

Gluten Free

All our fish is Gluten-Free (really?) Ask your server about preparations to keep it that way.

All grilled fish is oven-finished with garlic butter. Feel free to dress up any selection by requesting our Mango or our Plum sauce. The Thai Chilli sauce and the Citrus Beurre Blanc are also great ways to enhance your fish selection.

The Orange Ginger Sauce and the Teriyaki Sauce are soy based and NOT gluten free.

Our Manhattan Clam Chowder uses a clam base that contains a small amount of wheat product. Use discretion before ordering.

Order the House Salad with no goldfish and the Caesar with no croutons. All dressing selection are gluten-free EXCEPT the House Ranch dressing.

Our Rice Pilaf contains orzo pasta.

Dairy Restrictions

All fish selections can be prepared without butter.

Upon request, we can omit butter from the steamed vegetable medley.

Our Rice Pilaf is prepared with butter and our potatoes are brushed with butter before baking.

All fried food is dipped in an egg and milk mixture before breading.

Dairy-free items include;

All cold raw bar items (oysters, clams and shrimp), Smoked Salmon, Calamari Salad and the Lump Crab Cocktail. For entrees, Skewered Shrimp, Steamed Shrimp, Broiled Sea Scallops, King Crab legs and all of our steaks.

Aw Nuts! For those with nut allergies, we do not use peanut oil to fry with. Stay away from any nut encrusted fish specials. For dessert, avoid the Pecan Pie and the Reeses Peanut Butter Pie