

APPETIZERS

Clam Chowder - you'll swear you're in New England or Manhattan

Shrimp Bisque - thick and creamy

Two Cheese Onion Soup - baked with swiss & parmesan

Clams Casino - baked with our classic vegetable & bacon topping

6.95

Florida Cracker Shrimp - ya'll think you're in Buffalo

7.95

Oysters Rockefeller - baked with seasoned spinach & cheese

6.95

3 + 3 - Oysters Rockefeller and Clams Casino

7.95

Oysters Romanoff - chilled, topped with caviar, shallots and sour cream

GF

7.50

Fried Calamari - served with marinara sauce

6.95

Grilled Portobella Mushroom - stuffed with crabmeat and topped with a lemon butter sauce

6.95

Shrimp Cocktail - wild caught from the Gulf GF

7.95

Escargots Chamon - with garlic, fresh portobella mushrooms and French bread

7.95

Crab Cakes - two 2 oz. cakes, lightly breaded and deep fried

8.95

Pine Island Clams or Gulf Oysters on the half shell

1/2 dozen 6.95, dozen 12.95 GF

Raw Bar Sampler - 2 Oysters, 2 Clams, 2 Shrimp Cocktail and 2 Oysters Romanoff GF

10.95

The Prawnbroker GF

mixed greens, tomatoes, artichoke hearts, scallions, kalamata olives, sliced almonds and gorgonzola cheese, tossed with a balsamic vinaigrette 8.95

Large Caesar GF(order w/o croutons)

crisp romaine lettuce tossed in our Caesar dressing and topped with parmesan cheese and anchovies 6.95

Add to your salad

Chicken 4.95

Grilled Shrimp or Salmon 5.95

Sliced Sirloin 6.95

Grilled



PASTAS



Pasta Provençal GF(order w/o pasta)

plum tomatoes, artichoke hearts, capers, olives and fresh

basil, sautéed

in garlic, served over organic linguine 11.95

Add to your pasta

Sautéed scallops 9.95

Sautéed Shrimp, Mussels or Grilled Chicken 4.95

Sautéed Clams 5.95

Pasta dishes are served with a choice of soup or salad.

18% Gratuity Added For Parties of 6 or More

Water Served Upon Request

Raw or undercooked foods significantly increase the risk of foodborne illness.