

Crab & Fin

Sample Dinner Menu

Our Menus are printed daily to reflect the freshest seafood available. We are committed in offering only pristine & unique seafood from around the World coming from ecologically responsible fisheries who promote only sustainable seasonal or aqua-cultured varieties.

Raw Bar Selections

**British Columbia
Royal Miyagis**
By the Piece 2.25
Half Dozen 13.50

**British Columbia
Effingham's**
By the Piece 2.25
Half Dozen 13.50

**Washington State
Totten Inlets**
By the Piece 2.25
Half Dozen 13.50

**Nova Scotia
Beau Soleils**
By the Piece 2.25
Half Dozen 13.50

**Rhode Island
Beaver Tails**
By the Piece 2.25
Half Dozen 13.50

Oyster Tasting

2 British Columbia Royal Miyagis,
2 British Columbia Effingham's, 2 Washington State Totten Inlets
13.50

Grand Tasting

3 British Columbia Royal Miyagis, 3 British Columbia Effingham's
3 Washington State Totten Inlets, 3 Nova Scotia Beau Soleils
27.00

Live Cedar Key Littleneck Clams

Served chilled on the half shell or
steamed & served with warm drawn butter
1 Dozen 13.50

We recommend enjoying your specialty oyster selection with our Housemade Shallot & Cracked Pepper Mignonette.

Raw Bar wine recommendation- 2005 Domaine de la Quilla Muscadet, Loire France \$7.00 glass

Starters & Aperitifs

* **Crepes Aubergine** two fresh eggplant crepes stuffed with cheeses, served with our tomato provencale sauce 6.50 *single crepe served during early dining

New Zealand Baby Lamb Chops chargrilled with a sun dried tomato & kalamata olive chutney & pinenut gremolata 12.00

Baked Brie Almondine served with toasted almonds and fresh fruit 9.50

Jonah Crabcake broiled, served on a bed of mixed greens with ruie sauce 14.00

Shrimp Cocktail with cocktail sauce and lemon 10.75

Yellowfin Tuna Tatiki crusted with sesame seeds & seared rare and served with a wakame seaweed salad, California vegetable sushi rolls, pickled ginger, wasabi & a crispy wonton 14.00

Calamari crispy fried and served with a sesame dipping sauce 8.50 Cajun Style 8.75

Prince Edward Island Mussels steamed with garlic butter & sherry 9.75

Caviars Bulgarian Guelden Baerii, German DiSetra Osetra & Caspian Sea Sevruga served with traditional condiments and toast points

Soup & Salads

***Martha's Vineyard Salad** red leaf & bibb lettuce with bleu cheese, pinenuts, red onion, served with raspberry vinaigrette 6.50

Caesar Salad 6.00 *as a half-order 4.50 with chicken 9.50
with Salmon 13.50

Calamari Salad tossed with olive oil & herbs 9.50

***Gazpacho** chilled tomato soup with crispy vegetables, sour cream and croutons 6.50

***Charley's Chowder** a classic mediterranean fish chowder 5.25

Shrimp Bisque seasoned with tarragon and saffron 9.25

*Asterisked items denote Early Dining starter options

This Evening's Offerings

Early Dining prices available inside from 5:00 to 5:45 pm daily - not available on the café

Chicken & Artichoke Linguine chicken, artichoke hearts and black olives sautéed in a light tomato garlic sauce over linguine 16.00 early dining 12.80

White Clam Linguine cedar key little neck clams with garlic & olive oil tossed with housemade linguini 18.50 early dining 14.80

Shrimp & Goat Cheese Fettuccine gulf shrimp sautéed with olive oil, garlic, prosciutto, goat cheese & pinenuts and tossed with housemade fettuccine 24.00 early dining 19.20

Tuscan Vegetable Pasta eggplant, zucchini, spinach, portobello mushrooms and roasted red peppers marinated then grilled & tossed with olive oil and garlic served with housemade fettuccine pasta 17.00 early dining 13.60

Grilled Portobello Mushroom Sandwich Portobello mushroom marinated & grilled with caramelized onions, roasted red peppers with smoked Gouda and roasted garlic aioli on white toast and served with housemade apple slaw 8.95

Half Pound Burger grilled to order and served with French fries 7.50

Shrimp Chimichanga shrimp Monterey jack & cheddar cheese, baked in a soft flour tortilla topped with guacamole & sour cream 13.00

Crawfish Etouffee California crawfish in a hearty cajun sauce flavored with andouille sausage over rice 18.00 early dining 14.40

Grilled Shrimp Scampi chargrilled gulf shrimp with garlic, lemon and capers, served with Parmesan grits 26.00 early dining 20.80

Jonah Crab Crabcakes broiled and served with ruie sauce 29.00 early dining 23.20

Coconut & Macadamia Nut Crusted Chicken Breast served with a mango-ginger vinaigrette 17.00 early dining 13.60

Grilled Pork Porterhouse 16 oz with apple onion jam, grilled vegetables dill crème fraiche mashed potatoes 17.75 early dining 14.20

Filet Mignon served with grilled vegetables, dill crème fraiche mashed potatoes & onion marmalade 9 oz. filet 36.50 early dining 29.20

Prime "Cowboy Cut" Ribeye 18 oz. prime bone-in ribeye chargrilled with grilled vegetables and dill crème fraiche mashed potatoes 38.00

Fish, Crab & Crustaceans

North Carolina Rainbow Trout sautéed with an almond glaze 21.00 early dining 16.80

Gulf Wahoo horseradish crusted with stone ground mustard sauce 25.00 early dining 20.00

Casco Bay Monkfish panko crusted & crispy fried and served with a Thai BBQ sauce 26.00 early dining 20.80

Gulf Mahi Mahi blackened and served with a caramelized onion sauce 26.00 early dining 20.80

New Zealand King Salmon chargrilled with kalamata olive vinaigrette 27.00 early dining 21.60

Genuine American Red Snapper sautéed with a broken tomato vinaigrette 28.00 early dining 22.40

Domestic Black Grouper broiled with a garlic caper butter 29.00 early dining 23.20

Gulf of Mexico Yellowfin Tuna sesame seed crusted with a ginger sesame soy sauce 32.00 early dining 25.60

Nantucket Sea Scallops pan seared with a sweet corn sauce 28.00 early dining 22.40

Live Sacramento River Crayfish cajun dusted, with parmesan grits, fried artichoke hearts and andouille cream 21.00

New England Jonah Crab Claws served chilled with warm drawn butter ½ lb. 11.50 1 lb. 23.00

Florida Stone Crab Claws served chilled with Dijon mustard sauce ½ lb. 12.00 1 lb. 24.00

Whole Live North Atlantic Lobster 2 lb. whole lobster steamed and served with warm drawn butter 52.00

Half Live North Atlantic Lobster half of a 2 lb. lobster steamed and served with warm drawn butter 26.00 **Crab Stuffed** 36.00

A gratuity of eighteen percent will be added for parties of six or more...