

Raw Bar

Native Cherry Stones
on the ½ Shell
.99 each
4.99 ½ Doz.
9.99 Doz.

Island Creek Oysters
on the ½ Shell
1.50 each
7.99 ½ Doz.
14.99 Doz.

Angler Jumbo Shrimp Cocktail
.99 each
5.50 ½ Doz.
9.99 Doz.

Served w/Homemade
Cocktail Sauce

**New Specials
Weekly**

Prices and menu items are subject to change.

Consuming raw or undercooked foods may
increase your risk of food borne illness.

Appetizers

New England Clam Chowder
Cup 3.99

Crab Cakes w/Chipotle
Mayo Sauce 5.99

Crab Stuffed Mushrooms
½ Doz. 5.99 Doz. 10.99

Scallops Wrapped in Bacon
½ Doz. 5.99 Doz. 10.99

Fried Lobster Ravioli
w/ marinara sauce
½ Doz. 7.99 Doz. 14.99

Angler Grilled Oysters
w/ parmesan cheese
½ Doz. 7.99 Doz. 14.99

Chicken Fingers 5.99

Sandwiches

Lobster Roll **Mkt. Price**
Fresh Shucked Lobster Meat

Fried Ipswich Clam Roll 10.99

Panko Encrusted Tuna Sandwich 9.99
on crusty garlic bread

Fried Haddock Sandwich 7.99
served on Grilled Bun
w/ thin sliced parmesan cheese

Black Angus Burger 6.99
w/Cheese 7.49

Hot Dog 2.99

Above Served w/FF or Chips

Entrees

Fish & Chips 9.99

Clam Plate w/FF 13.99

Fried Shrimp w/FF 12.99

Fried Scallops w/FF 13.99

Fisherman's Platter 19.99

Cajun Pan Seared Salmon
w/ veggie's 11.99

Marinated Grilled Swordfish Chunks
w/ rice & veggie's 14.99

Marinated Grilled Shrimp
w/ rice & veggie's 13.99

Shrimp, Mussels & Clams
in a spicy herb tomato sauce
w/crusty garlic bread 14.99

*1 ¼ lb. Lobster **Mkt. Price**

*Twin Lobster **Mkt. Price**

*Native Steamed Clams **Mkt. Price**

*Alaskan King Crab Legs **Mkt..Price**

*Served w/Drawn Butter & FF

Side Dishes

Sautéed Veggie's 1.99

Rice 1.99

French Fries 1.99

Cole Slaw .99

3 Slices Garlic Bread .99