

# CELIAC FRIENDLY DINNER MENU

## APPETIZERS

- Shellfish Cocktail** 4 Little neck clams , 4 bluepoint oysters, 5 shrimp and 3 taylor bay scallops in the shell, lobster meat and chilled mussels.....42.00
- Fresh Mozzarella and Tomato Napoleon** drizzled with basil infused olive oil.....11.50
- Mussels** served in red or white sauce .....10.50
- Steamers** hand dug local soft shell clams served with drawn butter & broth (sometimes sandy) .....13.50
- Cold Marinated Seafood Salad** Italian style salad served with calamari scungilli shrimp mussels & scallops in a lemon olive oil marinade.....10.50
- Shrimp Cocktail**..... 14.00
- California Crabmeat Cocktail** jumbo lump crabmeat, alaskan king crab claw cucumber avocado and caviar.....18.00
- Aquatini-** 5 shrimp cocktail, marinated seafood salad, chilled PEI mussels 3 taylor bay scallops in the shell and sashimi of the day.....32.00

## RAW BAR

- Clams on the Half Shell** 6 pcs.....7.00
- Oysters on the Half Shell**.....P/A

## SOUPS & SALADS

- New England Clam Chowder** made with the north shore's finest hand dug clams ..... 7.50
- Salad #7** Feta cheese chick peas cucumber red onion cherry tomatoes sunflower seeds and sugar snap peas chopped and tossed with a grapefruit vinaigrette.....10.50
- Mixed Green Salad** mesclun cucumbers & tomatoes with your choice of dressing.....7.50
- Classic Caesar Salad** topped with white anchovy roasted pepper shaved parmesan and focaccia croutons.....8.50

## LIVE MAINE LOBSTERS

- Steamed Whole Lobster** served with corn on the cob
- 1 ½ lb. lobster**.....36.00
- 2 lb. lobster** .....48.00
- Lobster Bake** 1½ lb. lobster mussels littleneck clams,steamers corn on the cob & baked potato..... 39.00

### LOUIES CLAM BAKE

Served Mondays and Tuesdays

Two 1 1/4 Lb. Lobsters  
 Steamed mussels and clams  
 Corn on the Cob  
 Served with choice of Soup or Salad  
 Key Lime Pie or Apple Strudel

Coffee or Tea  
 \$35.00

## FRESH FISH SELECTION

- Orange & Dill Glazed Salmon** atlantic salmon marinated then roasted in fresh orange and dill with a touch of dijon served with asparagus.....21.00
- Cioppino** mussels clams shrimp & fresh fish in a light tomato & shellfish broth.....19.50
- Citrus Soy Glazed Tuna** marinated and seared hibachi style served with pacific pan sugar snap peas, fresh pickled ginger and wasabi soy .....24.50
- Put the Lime in the Coconut Sea Bass** Chilean sea bass, lime coconut marinade, black bean cake, macadamia nuts ,ancho coulis.....29.00
- Boston Haddock** lemon thyme aioli, parsley coulis and a.....21.00
- Surf & Turf** 9 oz. filet cut shell steak & a 6 oz brazilian rock lobster tail served with a baked potato .....39.00
- Dangerous Catch** a generous pound of alaskan king crab legs served with corn on the cob and cole slaw .....29.00
- Broiled Combo** broiled sole filet, nantucket bay scallops & shrimp served with saffron rice.....24.50

## ALL ASHORE

- BBQ Baby Back Ribs** ½ rack mesquite & cherry wood smoked ribs brushed with pomegranate and chipolte bbq sauce served with sweet potato fries.....19.50
- Bone in NY Strip Steak** 16 oz sterling silver farms bone in strip steak with grilled potato.....27.00
- Filet Cut Shell Steak** Our chefs own unique cut offering both the leanness of a filet and the full flavor of a shell steak served with grilled potato, gorgonzola fritter, and a black trumpet demi glace.....27.00
- Argentinean Skirt Steak** marinated skirt steak,charred sweet peppers and onions, rice , chimmichurri.....24.00
- ½ lb. Sirloin Burger** with fries (add bacon or cheese).....12.00

## SIDE ORDERS

- Grilled Potato** .....4.50
- Asparagus** .....4.50
- Sugar Snap Peas**.....4.50
- Corn on the Cob** .....4.50
- Sweet Potato Fries**.....4.50
- French Fries** .....4.50
- Baked Potato** .....4.50
- Saffron Rice Pilaf** .....4.50

BEFORE ORDERING FROM THIS MENU PLEASE ASK TO SEE A MANAGER