

eafood

Shrimp and Scallops Nantucket

jumbo shrimp and sea scallops broiled in lemon, butter and white wine, topped with melted swiss cheese, served with rice and fresh vegetables.

Sesame Crusted Tuna

pan seared sushi grade yellow fin tuna encrusted with a sesame seed coating, drizzled with wasabi and a sweet soy reduction, served with pickled ginger, rice and fresh vegetables.

Almond Crusted Salmon

salmon filet baked with an apricot glaze and encrusted with a toasted almond coating, served with rice and fresh vegetables.

Stuffed Filet of Sole

baked with a spinach and shrimp filling with a lemon, butter and white wine sauce, served with rice and fresh vegetables.

Candlewood Crab Cakes

crispy crab cakes made with lump crabmeat, snow crab and scallops, served with homemade tarter sauce, rice and fresh vegetables.

Stuffed Jumbo Shrimp

baked with a crabmeat and scallop filling, draped with a light lemon beurre blanc, served with rice and fresh vegetables.

Shrimp Augustine

jumbo shrimp sautéed with garlic, white wine and fresh diced tomatoes, tossed with linguine.

Grille Style Shrimp Française

egg dipped jumbo shrimp dusted with parmesan cheese, sautéed with butter, lemon, capers, white wine and scallions, served with rice and fresh vegetables.

Alaskan King Crab Legs

1½ lbs of steamed crab legs, served with drawn butter, rice and fresh vegetables.

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Whole Steamed Lobster

served with drawn butter, rice and fresh vegetables.

Baked Stuffed with crabmeat and scallop filling.

all items on this page includes house salad, warm bread and our homemade smoky chipotle butter