

FOR YOUR DINING ENJOYMENT

Nantuckets Bouillabaisse

~ Shrimp, Sea scallops, Middle neck clams, PEI mussels and local fish simmered in a tomato saffron broth with a dollop of Tucket's Aioli ***

29.89

Crab Cake Lovers

~ Maryland Jumbo Lump crabcakes with our blend of seasonings and a side of our caper remoulade. VOTED "BEST CRABCAKES 2018" BY DELAWARE TODAY MAGAZINE.

29.89

Lobster Shepherds Pie

~ 2-6 oz. Canadian tails sautéed with wild mushrooms, fresh spinach and a splash of chardonnay over garlic mashed potatoes ***

39.69

Cast Iron Roasted Cod

~ Roasted with tomatoes, pancetta, olives, with a splash of white wine and a lemon, basil butter ***

Encrusted Filet Mignon

~ 8 oz center cut grilled to your liking and encrusted with our bleu cheese-herb mix. Served over a black raspberry cabernet demi-glace ***

36.49

Black Angus New York Strip

~ 14 oz cut from the center of the loin grilled your way for the ultimate beef lover (no well done suggested) ***

35.89

Pan Roasted Breast of Duckling

~ Pan roasted and finished with a fresh blueberry and port wine jam ***

28.70

Prime Rib of Pork

~ Apple cider marinated stuffed with parma prosciutto and aged provolone. Topped with caramelized shallots and a balsamic glaze

28.89

Shrimp and Scallops over Pasta

~ Jumbo Shrimp and Scallops sautéed with grape tomatoes, fresh spinach, basil pesto garlic and white wine then topped with grated parmesan ***

26.60

Tuscan Roasted Atlantic Salmon

~ Pan seared with tomatoes, artichokes, capers, olives, rosemary with a splash of white wine ***

26.90

Rack of Lamb

~ New Zealand baby rack served with a cranberry mint chutney

Entrées are served with a choice of Garlic Mashed Potatoes, Baby Red Potatoes or Wild Rice Pilaf, the Fresh Vegetable of the day and crusty breads...

Vegetarian options are also available, just ask your server

We will gladly split an entrée for you for \$10

Consuming Raw or Undercooked Foods May be Hazardous to your Health

THE BEST SOUP

Quahog and Scallop Chowdah

~ Famous since 1991. A true New England Style Chowder with clams, scallops, corn, celery, onions, and potatoes ***

GREAT SALADS

Red Beet and Arugula Salad

~ Red beets tossed with arugula, red onion, and chevre cheese with a lemon vinaigrette ***
13.89

Field of Greens

~ Organically grown greens, chopped walnuts, english stilton bleu cheese and pure maple syrup balsamic vinaigrette ***
11.89

Our Classic Caesar

~ Crisp romaine, tossed with grated parmesan, homemade croutons, and our caesar dressing ***
11.89

Cranberry and Pecan Field

~ Field greens, dried cranberries, chevre cheese, our famous house dressing finished with brown sugar toasted pecans ***
12.89

Wagyu Prime Flank Steak Salad

~ Grilled to your liking with sautéed onions, mushrooms, and imported blue cheese on a bed of fresh greens with garden vegetables ***
19.49

Pan Roasted Duck Salad

~ Tender breast sliced and served over field greens, dried cranberries, stilton bleu cheese, walnuts and our maple balsamic vinaigrette ***
16.59

Atlantic Salmon Salad

~ Seared to your liking over a bed of romaine with our caper parmesan vinaigrette ***
17.89

We'd be happy to split a salad for you for \$3

FROM ICEY NEW ENGLAND WATERS

Oysters On the Half Shell

~ The best of our chef's selection. By the 1/2 dozen or the full dozen ***
14/26

Prussian Oysters (6)

~ Plump oysters on the half shell with chopped red onion, lumpfish caviar, and vodka sour cream. ***
15.89

Oysters Rockefeller

~ Baked lightly with creamed spinach, applewood bacon, with a hint of Pernod and a dusting of fresh parmesan
15.89

SCHMOOZIN

Pound of PEI Mussels

~ Pan steamed with fresh fennel, tomato, basil, garlic, and chardonnay ***

11.59

Dozen Middleneck Clams

~ Simmered in a tomato saffron broth, with andouille sausage and fresh garlic ***

13.89

Nawlins Shrimp and Sausage

~ Jumbo beauties sautéed with andouille in sweet butter, New Orleans spices, beer, and garlic. ***

12.79

Shrimp and Grits

~ Pan roasted jumbos with fresh tomato, green onion, and andouille sausage. Served over cheddar grit cake and cajun cream sauce ***

15.89

Sesame Seared Ahi Tuna

~ Sliced and Drizzled with sesame sweet soy, fresh pico de gallo, and wasabi cream ***

13.89

Grilled Jumbo Shrimp or Tenderloin Kabobs

~ Grilled with red onion, red pepper, and grape tomatoes brushed with a maple and soy glaze over rice ***

17.89

Crab and Artichoke Bubbly Bake

~ The Best Crab Dip on the beach served with ciabatta toast ***

11.89

Baked Brie Alla

~ Dressed with grape tomatoes and fresh basil pesto. Served with ciabatta toast ***

9.89

Lobster Mac 'n Cheese

~ 2 Cheeses, wild mushrooms, vidalia onions, Maine lobster... Silky on the senses with a dash of cream sherry

16.89

Party Wings

~ 1 lb The biggest wings at the the beach, tossed in Chipotle buffalo sauce served with blue cheese and celery. Have a party with your taste buds. Extra heat by choice! ***

12.59

PANINIS AND SANDWICHES

Our Famous Lobster Salad Roll

~ Knuckle and Claw Lobster a little Hellman's and seacret seasonings on an Original Butter Grilled Roll

21.59

Nanny's Crab Cake Sandwich

~ The finest lump of crab with our secret blend of herbs and spices broiled golden, served with our famous garlic aioli on the side. VOTED "BEST CRABCAKES 2017" BY DELAWARE TODAY MAGAZINE

15.89

Wagyu Flank Steak and Brie

~ Grilled bistro tenderloin, sherried mushrooms and onions, and french brie

14.59

Pulled Pork Cubano

~ Roasted pork, rosemary ham, swiss cheese, sliced dills and a spicy cuban mustard

12.29

Sirloin Angus Burger

~ Homemade patties with fresh lettuce, tomato, dill pickle. Cheese (\$1): Cheddar, Provolone, Swiss, Bleu (\$1.5), Goat (\$1.5). Toppings (\$1): Fried Onions, Mushrooms, Bacon, Jalepenos ***

12.89

Spicy Chicken B.L.T.

~ 8oz Breast tossed in our chipotle buffalo sauce, topped with smoked applewood bacon, sharp provolone, tomato and Bibb Letuce ***

13.89

Add fries to any panini or sandwich for \$1.75 or get a basket for \$5.75

**** = This item is Gluten Free or there is a Gluten Free Option Available*