

FRIDAY: SEPTEMBER 18, 2020
OPEN FOR INDOOR SEATING at 11 a.m.
CARRYOUT 410-583-1107
SOFTCRABS ARE BACK!

APPETIZERS

New England Clam Chowder	4.25
a hearty creamy soup with diced clams, onions, celery and potatoes	
Oyster Stew	8.25
fresh oysters steamed in a buttery, savory broth	
Soft Shell Crab Tempura	13.95
a fresh soft shell crab quartered, dipped in buttermilk, dredged in seasoned flour and deep fried; served with a Thai dipping sauce	

SPECIALS

Shrimp Del Rosa	19.95
jumbo shrimp sautéed in a creamy garlic sauce, served in toasted French bread and topped with mozzarella cheese; served with choice of a vegetable	
Breaded Pork Chop	12.95
a bone in center cut pork chop breaded and baked; served with choice of a vegetable	
Lobster Roll	22.95
fresh Maine lobster shucked in house, lightly blended with celery, lemon and mayonnaise; served on a toasted buttered split top roll; served with one vegetable	
Soft Shell Crab Platter	16.95
a fresh large soft shell crab, sautéed in butter with tartar sauce; served with choice of a vegetable	
- as a sandwich on your choice of bread with lettuce and tomato, served with potato chips and pickle	16.95
Fried Oysters	16.95
fresh oysters individually hand patted, deep fried and served with cocktail sauce	
-double order of fried oysters	30.95
Tuna Salad	10.95
solid white albacore tuna, garnished with egg wedges and grape tomatoes; served with choice of a vegetable	
Flounder	20.95
- fresh local wild caught flounder filet broiled in lemon and butter	
- stuffed with jumbo lump crab meat, broiled and topped with imperial sauce	27.95

Vegetable of the Day: Creamed Spinach