

APPETIZERS

FRIED CALAMARI

Seasoned with lemon pepper, deep fried, and served with marinara sauce 9.99

SHRIMP COCKTAIL

Served with cocktail sauce and lemon 8.99

ESCARGOT PUFF

Pinot Noir sauce, wild mushrooms, tomatoes and feta cheese 8.99

STEAMED CLAMS

Fresh steamed littlenecks, basted in a garlic butter, and white wine broth 8.99

GRILLED SHRIMP

Seasoned grilled shrimp, served with chef's whipped potatoes, roasted pine-nuts, fresh bell peppers and topped with lemon beurre blanc 11.99

CRAB CAKE

4oz jumbo lump crab cake, pan seared and served with a sweet chili lime tartar sauce 11.99

SMOKED SALMON

Fresh, in house hickory smoked Atlantic Salmon, served cold with horseradish whipped herb-cream cheese, toast points, capers and shallots 10.99

STEAMED SHRIMP

Peel and eat...hot or cold

½ lb 9.99 1 lb 17.99

FRENCH BREAD BRUSCHETTA

Mozzarella cheese, Tomatoes, and Balsamic reduction 9.99

GARLIC BREAD BASKET

4.99

SOUPS AND SALADS

BROAD CREEK SEAFOOD GUMBO 4.50 *SOUP DU JOUR* 4.50

DINNER SALAD

Crisp Iceberg lettuce, carrots, tomatoes and croutons 3.25

CAESAR SALAD

Romaine lettuce, croutons, fresh Reggiano Parmesan and Caesar dressing 5.99

SPINACH SALAD

Tomato, mushrooms, feta cheese with hot bacon dressing 6.99

GREEK SALAD

Mixed greens, olives, cucumbers, tomatoes, feta cheese, and balsamic vinaigrette 6.99

FISHING FOR HEALTHY CHOICES



All of our fish can be prepared naked!

Brushed with olive oil, lemon juice and grilled,
served with a baked potato and fresh vegetables.
(Fried seafood not available naked)

SHRIMP, CHICKEN, OR OYSTER CAESAR SALAD

Chicken Caesar salad	17.99
Shrimp Caesar salad	23.99
Oyster Caesar salad	23.99

GARLIC-PEPPERED SALMON SALAD

Garlic and pepper seasoned salmon filet chargrilled to medium rare and served over a bed of fresh salad greens tossed in balsamic vinaigrette

20.99

VEGETABLE PLATE

Freshly steamed vegetable medley, sautéed mushrooms
and chef's whipped potatoes

12.99