

# MOTHER'S DAY

## APPETIZER

### **PREMIUM OYSTERS ON THE HALF SHELL\***

Dozen Freshly shucked, mignonette and cocktail sauce 40

### **FRIED CALAMARI**

Crispy calamari with peppers and onions, served with marinara 15

### **BIG BANG SHRIMP**

Crispy shrimp tossed in a bold, creamy spicy sauce 16

### **CHARDONNAY WINE MUSSELS**

1 lb. P.E.I. mussels simmered in a lemon garlic white wine sauce, served with warm crusty bread.

~ 1 lb 17 | 2 lb 33 Guest Favorite

### **CRAB GUACAMOLE**

Fresh guacamole topped with jumbo lump crab and shrimp, served with tortilla chips 18

### **JUMBO CRAB STUFFED MUSHROOMS**

Jumbo lump crab meat topped with melted Parmesan and broiled to perfection. Served with garlic lemon butter. 18

~ Best Seller

### **FRIED TRIO**

Fried shrimp, oysters and calamari, marinara and remoulade sauce 21

## FEATURED EXPERIENCES

### **PARADISE SEAFOOD TOWER\***

½ lb Snow crabs, 12 Premium Oysters on the half shell\* 8 jumbo shrimp, served with mignonette and cocktail sauce 95

### **MAR Y TIERRA FEAST FOR TWO\***

12 oz NY strip, two lobster tails, and garlic butter shrimp skewers, served with Spanish rice and house salad 110

## MOTHER'S DAY FAVORITES

### **MOTHER'S SIGNATURE SURF & TURF**

6 oz NY steak cooked to perfection, butter poached lobster tail, three pan seared scallops finished with a rich cognac cream sauce, served with creamy mashed potatoes 65

### **CHILEAN SEA BASS & LOBSTER**

Blackened Chilean sea bass topped with Maine lobster and creamy garlic sauce, served with mashed potatoes 59

### **MAINE LOBSTER PASTA**

Shell pasta in a rich, spicy vodka cream sauce with Maine lobster, fresh basil, and parmesan 44

### **CRAB STUFFED SALMON**

Atlantic salmon stuffed with jumbo lump crab, finished with lemon butter sauce, served with mashed potatoes and vegetables 33

### **GRILLED BRANZINO**

Whole Mediterranean sea bass with lemon caper sauce, served with white rice and vegetables 37

~ Signature Dish

## SEA

### **GRILLED MAINE TWIN LOBSTER TAILS & BLACKENED SCALLOPS**

Succulent twin lobster tails and blackened scallops served with mashed potatoes, sautéed vegetables, and a spicy tomato bacon sauce. MKT

### **CHEF'S OCEAN ELEGANCE**

Three baked sea scallops and three crab-stuffed shrimp in lemon caper sauce, with roasted shiitake mushrooms and garlic mashed potatoes. 37

### **OCEAN SEAFOOD PLATTER**

Broiled shrimp, lobster tail, scallops, lemon butter sauce, served with white rice and sautéed vegetables 55

### **CRISPY FRIED BRANZINO**

Whole Mediterranean sea bass, lightly fried until crispy, served with house-made red chimichurri, white rice, house salad. 17

### **JUMBO LUMP CRAB CAKE**

Premium jumbo lump crab cake, remoulade sauce served with coleslaw and hand cut fries 37

~ add an extra crab cake - Mkt

### **CRAB STUFFED SHRIMP**

Jumbo lump crab meat, rice, sautéed vegetables, creamy lemon butter sauce 33

## **ALASKAN SNOW CRAB LEGS**

Premium 1 lb or 2 lb snow crab legs, steamed and dusted with Old Bay seasoning, served with Old Bay drawn butter 49

## **PAN SEARED YELLOWFIN TUNA\***

Blackened tuna, topped with jumbo lump crab meat, sun-dried tomatoes, shiitake mushrooms, creamy lemon butter sauce, served with white rice 29

## PASTAS

### **SHRIMP SCAMPI**

Fettuccini with shrimp, garlic, tomatoes, and house scampi sauce 27

### **WILD SEA SCALLOPS**

Penne with scallops, bacon, peppers, and creamy parmesan sauce 33

## LAND

### **NY STEAK OSCAR STYLE\***

12 oz grilled steak\* topped with jumbo lump crab, golden toasted breadcrumbs, and finished with lemon butter sauce. Served with seasoned Spanish rice. 46

### **LAND & SEA\***

6 oz NY strip with crab-stuffed shrimp and lemon butter sauce, served with mashed potatoes and vegetables 42

## ENHANCEMENTS

Grilled lobster tail 21 | ½ lb snow crab legs 25 | three scallops 12 | three grilled shrimp 9 | crab meat MKT

## FRIED

### **BALTIMORE SEAFOOD PLATTER**

Fried beer battered cod, shrimp, fried crab cake, hand-cut fries, coleslaw and remoulade sauce 35

### **THE CAPTAIN**

Fried mini jumbo lump crab cake, three fried shrimp, three fried scallops, and three fried oysters, served with coleslaw, hand-cut fries and remoulade sauce. 42

### **COD FISH & CHIPS**

Crispy beer battered, coleslaw and remoulade sauce, served with hand-cut fries 24

### **SHRIMP PLATTER**

Crispy beer battered shrimp, coleslaw and chipotle sauce served with hand-cut fries 26

## SOUP & SALADS

### **BOUILLABAISSSE**

A traditional Provençal seafood stew featuring salmon, tuna, shrimp, and mussels, gently simmered in a fragrant saffron-tomato broth infused with fresh herbs and Mediterranean spices. 27

~ Add three scallops +12- or - Lobster tail +21

### **GRILLED SALMON CHOPPED SALAD**

Salmon over a crisp chopped salad with cucumber, cherry tomatoes, and sweet corn, tossed in our house buttermilk tarragon dressing. 25

~ Add crumbled blue cheese +2

### **SEAFOOD COBB SALAD**

Jumbo lump crab meat, grilled shrimp, romaine lettuce, tomato, red onions, bacon, bleu cheese crumble, egg, balsamic vinaigrette 24

## HANDHELDS

### **CONNECTICUT STYLE LOBSTER ROLL**

Warm Maine lobster meat tossed in drawn butter, served on a toasted split-top bun with coleslaw and hand-cut fries MKT

### **TRADITIONAL MAINE LOBSTER ROLL**

Served chilled, lightly dressed in house-made lemon butter mayo, stuffed in a buttery split-top bun, coleslaw and hand-cut fries MKT

### **LOBSTER TACOS**

Three buttery lobster tacos, napa cabbage, mozzarella in a toasted cheese tortilla, chipotle sauce, served with hand-cut fries MKT