

appetizers

- SHE CRAB SOUP:** this is a specialty of the house, full of crab. cup-\$4.50 / bowl-\$7.50
HATTERAS STYLE CLAM CHOWDER: from grandmom's recipe, clam broth base. cup-\$3.50 / bowl- \$5.50
FRIED CALAMARI: hand breaded with homemade marinara on the side. \$8.50
CRAB PUFFS: a great way to try our delicious crab cake. \$9.50
CRAB CAKE ON LETTUCE: one cake \$9.50
POUND OF STEAMED SHRIMP: enough to share \$17.50
QUESADILLA: with three cheeses, herbed sour cream, and our own salsa \$6.50 / w/ chicken \$8.50 / with shrimp \$11.50
MOZZARELLA STICKS: fried and served with dolphin den marinara sauce \$6.50
JALAPENO POPPERS: lightly fried, with cheese stuffing \$6.50
MEXISKINS: potato skins with a kick, jalapenos, hot cheese, herbed sour cream, and our salsa (four) \$7.00
ONION RINGS: one whole onion cut, soaked, and battered when you order \$5.00
SMOKED WINGS: smoked with our homemade rub, four kinds- plain – spicy chipolte – really hot – barbeque (each one has own sauce, however, ranch dressing is available) 10/\$9.50 20/\$18 30/\$26
FISH BITES: hand cut chunks of fish, lightly fried \$7.50
1/2 SLAB ST. LOUIS RIBS: smoked on-site \$9.00 **WHOLE SLAB** \$18

salads

- DRESSINGS:** bleu cheese, ranch, french, italian, thousand island, caesar, oil & vinegar, and raspberry vinaigrette
GRILLED CHICKEN SALAD: chunks of tender chicken breast, tossed with mayo, pineapple, cashews, and baby greens \$9.50
GRILLED TUNA SALAD: (not a tuna steak) chunks of fresh tuna (caught off shore) in herbed mayo, walnuts, and greens \$10.50
SHRIMP SALAD: shrimp tossed in mayo, w/ celery, herbs, scallions, mango slices, cucumber, cashews, and baby greens \$11.50
FRUIT SALAD: fruit chunks, a mound of granola, and a scoop of yogurt on baby greens \$8.50
CAESAR SALAD: hearts of romaine, shredded parmesan cheese, and spicy croutons baked here \$6.50 with: chicken breast \$9.50, tuna steak \$11.50, sauteed shrimp \$11.50
HOUSE SALAD: fresh veggies on baby greens with roasted pine-nuts and croutons \$5.00

entrees

All entrees served with homemade coleslaw, cornbread, and your choice of seasoned fries, baked potato, or linguini. Substitute house salad for coleslaw, \$2.00; caesar salad, \$3.00.

- BUTTERFLY JUMBO COCONUT SHRIMP:** soaked in buttermilk, hand breaded, and rolled in coconut, lightly fried. one of our most requested entrees. \$18.50
GOLDEN FRIED SHRIMP: soaked in buttermilk, hand breaded, and lightly fried. \$17.50
JUMBO STUFFED SHRIMP: our jumbos stuffed with seasoned crab meat and broiled in butter sauce. \$19.50
SHRIMP AND CRAB MEAT AUGRATIN: oven baked with a combo of cheddar and mozzarella cheeses. \$20.00

SOFT SHELL CRABS: in season only, two whole crabs in the shedding stage, lightly fried.

MARKET PRICE

FRIED OYSTERS: lightly battered, slightly fried. \$17.50

FRIED SCALLOPS: a sweet, tender shellfish, the local favorite, lightly fried. \$19.50

CRABCAKES: two pan sauteed crab cakes, our signature dish, fresh and crabby, like home. \$19.50

CLAM STRIPS: fried for tenderness, light and crispy. \$12.00

CRAB LEGS: more than a pound. served with hot butter. \$19.50

FRIED FLOUNDER: fresh from local harbors, lightly breaded. a tasty favorite. \$17.50

FRIED CHICKEN: hand cut, in our kitchen, strips of chicken breast, honey dipped, southern fried.
\$11.00

FRIED SEAFOOD PLATTER: combo of shrimp, scallops, oysters, crab cake, fresh fish, and clam strips. \$22.50

from the grill

All entrees served with homemade coleslaw, cornbread, and your choice of seasoned fries, baked potato, or linguini. Substitute house salad for coleslaw, \$2.00; caesar salad, \$3.00.

Your choice of either blackened or grilled **MAHI MAHI, TUNA STEAK, or SALMON** \$18.50

broiled seafood

All entrees served with homemade coleslaw, cornbread, and your choice of seasoned fries, baked potato, or linguini. Substitute house salad for coleslaw, \$2.00; caesar salad, \$3.00.

BROILED SHRIMP: \$17.50

BROILED SCALLOPS: \$19.50

BROILED SHRIMP AND SCALLOPS: \$19.50

BROILED FLOUNDER: \$19.50

pasta specialties

*served with house salad or small caesar salad and fresh baked italian bread.
dressings: bleu cheese, ranch, thousand island, french, italian, oil & vinegar, caesar, raspberry
viniagrette*

LASAGNA: layers of pasta, cheeses, veggies, meat, den marinara sauce. \$15.00

RAVIOLI: large al dente cheese raviolis smothered in our own sauce and parmesan cheese. \$12.50

SPAGHETTI: the owner's special recipe for sauce. \$12.50

LINGUINI AND CLEAR CLAM SAUCE: a delicate virgin olive oil blend of herbs, scallions, chopped clams, and garlic. excellent dipping sauce. \$15.00

LINGUINI WITH SHRIMP: medium shrimp on a bed of al dente linguini with a dipping sauce of herbs and virgin olive oil. \$17.50

LINGUINI WITH SCALLOPS: tender scallops over a bed of al dente linguini with a dipping sauce of herbs and virgin olive oil. \$19.50

LINGUINI WITH SHRIMP AND SCALLOPS: shrimp and scallops over a bed of al dente linguini with a dipping sauce of herbs and virgin olive oil. \$19.50

LINGUINI WITH MARINATED GRILLED TUNA STEAK: hand cut tuna steak, locally caught, grilled, and served over a bed of al dente linguini with a dipping sauce of herbs and virgin olive oil.
\$18.50

steaks

served with house salad or small caesar salad and fresh baked italian bread. (dressings listed above)

8 OZ. FILET MIGNON: angus beef tenderloin, hand cut on premises, cooked to your specifications. \$26.00

20 OZ. RIBEYE: fresh cut in our kitchen, angus beef, cooked to your specifications. \$22.00

from our smoker

RACK OF RIBS: with seasoned fries, coleslaw, and cornbread. \$22.00

ONE HALF CHICKEN: with seasoned fries, coleslaw, and cornbread. \$11.00

PULLED PORK PLATTER: with seasoned fries, coleslaw, and cornbread. \$11.00

children's menu

grilled cheese with chips: \$5.00

fresh fish sticks and fries: \$7.50

pasta and sauce bowl: \$6.50

fried clam strips with fries: \$7.50

chicken breast strips with fries: \$7.50

ravioli and sauce: \$7.50

a la carte

dolphin den onion rings: \$5.00

seasoned fries: \$3.50

small fruit bowl: \$5.00

bacon, extra cheese, grilled onions, grilled mushrooms: \$1.00 each

desserts

KEY LIME PIE: we have the very best! only sold by the slice. if you need a whole pie, we need 24 hours notice. thank you. enjoy. \$4.50

CHOCOLATE BROWNIE SUPREME: a layer of crushed oreo cookies baked in butter, a layer of dark chocolate, a layer of walnut brownie, breyers vanilla ice cream, whipped cream, and a cherry.

INDULGE, CHOCOLATE IS GOOD FOR YOUR HEALTH! \$5.50

MANGO MOUSSE: with ginger cookie and whipped cream \$4.50

SCOOP OF VANILLA BEAN ICE CREAM: per scoop, please specify \$2.00

drinks

tea (sweet or unsweet), coffee, decaf, milk, coke, diet coke, barq's root beer, sprite, hi-c lemonade, orange juice drink, bottled water - \$2.25

DOMESTIC BEER: \$3.25

IMPORTED BEER: \$3.75

Separate Checks: Please tell your server at the beginning of order.

Gratuuity will be added to parties of 6 or more.