

# SEAFOOD EXTRAVAGANZA

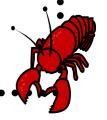
GUILLERMO'S CLAMBAKE - \$ 26.95

1/4 POUND LOBSTER, MUSSELS, CLAMS, AND STEAMERS

Served with Corn on the Cob and Potatoes

LOBSTER DINNER- \$ 19.95 1 1/4 POUND LOBSTER

Served with Corn on the Cob and Potatoes



### ♦ RAWBAR / COLD APPETIZERS ♦

BLUE POINT OYSTERS ON THE 1/2 SHELL	(6) \$10.95 / (12) \$18.95
CLAMS ON THE 1/2 SHELL	(6) \$8.95 / (12) \$14.95
JUMBO SHRIMP COCKTAIL	(5) \$12.95
COMBO PLATTER (4) oysters, (4) clams, (4) shrimp	\$18. <i>9</i> 5
COCONUT CALAMARI	\$10.95
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### ♦ HOT APPETIZERS ♦

CLANAC CACINIO	to or
CLAMS CASINO	\$9. <b>9</b> 5
CAJUN POPCORN SHRIMP	\$10.95
MUSSELS (WHITE OR RED SAUCE)	\$11.95
DRUNKEN STEAMERS (IN DARK BEER BROTH)	\$13.95
STEAMED LITTLENECK CLAMS	\$13.95
PAN SEARED TUNA (WASABI CREAM & SOY)	\$12.95
SHRIMP SCAMPI	\$12.95

## **♦**CATCH OF THE DAY**♦**

Choice of Preparation: Beurre Blanc, Piccata, Summer Fruit Salsa, Blackened or \*Grilled Served with Rice Pilaf and Mixed Vegetables

TUNA*	\$24.95
CHILEAN SEA BASS	\$24.95
MAHI-MAHI*	\$20.95
SALMON*	\$19.95
ALTANIC COD	\$21.95
SOFT SHELL CRABS	\$24.95



#### Dinners are served with French Fries and Cole Slaw

	APPETIZER	DINNER
BELLY CLAMS	\$14.95	\$16.95
CALAMARI	\$10.95	\$12.95
CRAB CAKES	\$12.95	\$20.95
ROCK SHRIMP	\$10.95	\$12.95
COMBINATION PLATTER (CLAMS, SHRIMP AND CALAMARI)		\$18.95



GRILLED SIRLOIN (CHIMICHURRI SAUCE, MASHED AND VEGGIES) \$24.95

