

We are locally owned and operated,
striving to be your
#1 seafood destination.
Thank you for your patronage.
Sincerely, Keith and Erin Stoesz

Call Ahead Seating
Available 829.0093

Family Size Fish
& Shrimp Packs
on Take-Out Menu.



Blue Plate Specials

Starters

- Shrimp Cocktail**
Poached and chilled. 6.99
- Hand Battered Mushrooms**
Served with salsa blanca. 6.99
- Clam Strips**
Served with cocktail sauce. 6.99

- ★ **Firecracker Shrimp**
Crispy shrimp tossed in a sweet and spicy sauce. 7.99
- Fried Pickles**
Hand battered dill pickle slices with cajun ranch. 5.99
- Hand-Cut Calamari**
Lightly battered and dusted with cajun spices. Served with cocktail sauce. 6.99

- ★ **Crab Cakes**
Two lump cakes served with remoulade sauce. 8.99
- Cheese Curds**
Fresh cheddar cheese curds hand battered and served with cajun ranch. 5.99
- Onion Rings**
Hand battered to order. Served with salsa blanca. 6.49
- Crab & Artichoke Dip**
Artichokes, lump crab & garlic topped with melted cheese. Served with grilled garlic bread. 7.99
- Malibu Coconut Shrimp**
Hand battered shrimp in a sweet and crunchy Malibu coconut breading. Served with apricot sauce. 6.99

Salads

- Grilled Salmon Caesar**
6.99
- Malibu Coconut Shrimp Salad**
Malibu coconut shrimp, crisp greens, red peppers, mandarin oranges and sliced almonds with Asian Dijon dressing on the side. 7.99
- Lobster & Seafood Salad**
Chilled lobster & seafood salad with mixed greens, shredded cheddar cheese, tomatoes, cucumbers, red onions and croutons. Served with your choice of dressing. 7.99
- Chicken Ranch Salad**
Spring greens tossed with ranch dressing, balsamic vinaigrette, cheddar cheese, red onions, green peas, bacon crumbles and grilled chicken. 8.99


- ★ **Ahi Tuna Salad***
Grilled Ahi Tuna on a bed of crisp greens, shredded red cabbage and carrots, cucumbers, fried ginger and a sprinkle of toasted sesame seeds. Served with cucumber-wasabi dressing. Tuna is served rare. 9.99
- Smoked Salmon Salad**
Smoked salmon on a bed of crisp greens tossed with tart apples, red grapes, raisins and walnuts in a yogurt-lime dressing. 9.99

DRESSINGS

- 1000 Island
Ranch
Fat Free Ranch
Cajun Ranch
Honey Mustard
Raspberry Vinaigrette
Balsamic Vinaigrette
Cucumber-Wasabi
Bleu Cheese
Italian
French



- Hand Battered Blue Gill**
Served with seasoned french fries and cole slaw. 8.99

- Crab Scrap Plate** 
Over a pound of crab scraps with your choice of one side. 12.99

- ★ **Firecracker Chicken or Shrimp Tacos**
Crispy shrimp or chicken tossed in a sweet and spicy sauce with leaf lettuce, pico de gallo and cajun ranch dressing. With seasoned french fries. 8.99

- Soup & Salad**
Caesar or Garden Salad with a bowl of Clam Chowder or Chicken Gumbo. For Seafood Bisque, add \$1. 6.99

Pasta Alfredo

- Lobster & Seafood**
9.99
- Shrimp**
8.99

Fish & Chips

- Hand battered & served with French fries and cole slaw.
- Alaskan Halibut**
2 piece 10.99 3 piece 13.99
- Alaskan Pollock**
2 piece 6.99 3 piece 8.99
- Cod**
2 piece 9.99 3 piece 12.99
- North Atlantic Haddock**
2 piece 8.99 3 piece 10.49
- Lake Perch**
10.99

DAILY LUNCH SPECIALS 11am-3pm

Monday ~ 1/2 lb. Snow Crab Legs with one side 7.99

Tuesday ~ 1 Fish Taco with cole slaw & black beans 5.49

Wednesday ~ Seaside Combo 6.99

Thursday ~ 1/3 lb. Shrimp-battered, grilled or sautéed & one side 8.99

Friday ~ 2 Piece Haddock Fish & Chips 6.99

Soups

- New England Clam Chowder** 2.99/5.49
- Chicken Gumbo** 2.99/5.49
- Seafood Bisque** 3.99/5.99



Pepsi, Diet Pepsi, Cherry Pepsi,
Sierra Mist, Diet Sierra Mist, Mountain Dew,
Raspberry Iced Tea

Lemonade, Strawberry & Raspberry Lemonades
(one free refill for flavored)

Sprecher Root Beer, Freshly Brewed Iced Tea

Freshly Brewed Coffee, Hot Black & Herbal Teas

See drink menu for additional
beverages, beer, cocktails & wine.

★ **Guest Favorite** *Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.
*Hamburgers and Steaks that are served rare or medium-rare may be undercooked and will only be served upon consumer's request.

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Tacos

Two flour tortillas, served with black beans and coleslaw.

Original

Shredded cabbage, guacamole, salsa blanca, pico de gallo and pickled red onions. Your choice of seafood.

Blackened Mahi Mahi 7.99

Calamari 8.99

Battered Pollock 7.49

Battered Halibut 11.99

★ **Ahi Tuna***

Sushi grade Ahi Tuna grilled rare with guacamole, cabbage, salsa blanca, pico de gallo and crispy fried ginger. 9.99

Burgers

With lettuce, tomato, red onion and French fries.

Applewood Bacon Cheddar Burger*

Applewood bacon and cheddar with garlic aioli. 8.99

Without bacon or cheddar 7.49

Crab Cake Burger

Our house made crab cake jumbo-size, served with remoulade on a toasted roll. 9.99

Veggie Burger

Vegetarian patty of chick peas, chipotle black beans and veggies.

Served on a toasted roll with a side of garlic aioli. 6.99

Add cheddar or Swiss .50

Add guacamole 1.00

Shrimp

1/2 dozen shrimp with 2 sides.

Hand Battered

6.99

Cajun

6.99

Lemon-Garlic

6.99

Grilled

6.99

★ **Firecracker**

Crispy shrimp tossed in a sweet and spicy sauce. 7.99

Scampi

Sautéed with Chardonnay, butter, garlic and lemon. 7.99

Malibu Coconut

Sweet and crunchy. Served with apricot dipping sauce. 7.99

Double your shrimp for \$4.99^

★ **Guest Favorite**

Sandwiches

With French fries.

Oriental Wrap

Grilled teriyaki shrimp or chicken, rice noodles, sliced almonds, cabbage & lettuce with a sweet oriental dressing in a spinach wrap. 7.99

Lobster & Seafood Roll

Lobster and seafood, mayonnaise and seasonings. Served on a toasted hoagie roll with leaf lettuce. 9.99

Ahi Tuna Sandwich*

Grilled Ahi Tuna on a toasted bun with lettuce, tomato and fried ginger. With a side of wasabi mayonnaise. Ahi Tuna is served rare. 9.99

Charbroiled Chicken Sandwich

Marinated grilled chicken topped with Swiss cheese, applewood bacon and served with a side of garlic aioli. 8.99

Cajun Mahi Mahi Sandwich

Topped with pineapple salsa and cajun ranch. 8.99

★ **Hand Battered Walleye Sandwich**

Served on a toasted hoagie roll with lettuce, tomato and a side of tartar sauce. 9.99

BBQ Smoked Salmon Sandwich

"Pulled pork style" smoked salmon smothered in tangy bbq sauce and topped with cole slaw. 8.99

Fish & Shellfish

Rosemary Salmon*

Salmon baked with rosemary, lemon and olive oil. Served with wild rice and broccoli. 13.99

Grilled Swordfish

Grilled with olive oil and lemon-dill butter. With your choice of two sides. 15.99

Sautéed Scallops

Sautéed with lemon, lemon-garlic, butter or cajun spices. With your choice of two sides. 13.99

^Malibu Coconut, Firecracker or Scampi for \$5.99

Lunch Platters

With French fries and cole slaw.

Popcorn Shrimp

Bite-size shrimp with a crunchy coating 5.99

Seaside Combo

Popcorn shrimp and hand battered North Atlantic Haddock. 7.99

Golden-Fried Catfish

Farm-raised catfish filet golden fried in a corn meal batter. 8.99

Chicken Tenders

Hand battered and served with honey mustard. 8.99

Clam Strips

Served with cocktail sauce. 10.49

Create Your Combo

Your choice of one side and cup of soup or side salad.

For Bisque add \$1.

Choose two from the following.

\$10.99

Cajun Mahi Mahi

Malibu Coconut Shrimp

Rosemary Salmon

Clam Strips

Grilled Shrimp

Battered Pollock

Chicken Tenders

Popcorn Shrimp



Premium Sides

Sub for a Regular Side Item

Side Salad 1.49

Cup Clam Chowder or Gumbo 1.49

Cup of Seafood Bisque 2.49

Onion Rings 1.49

Add to Any Meal

Cup of Chicken Gumbo or Clam Chowder 1.99

Cup of Seafood Bisque 2.99

Side Garden or Caesar Salad 1.99

6 Battered, Grilled or Sautéed Shrimp 4.99

6 Scampi, Firecracker or Coconut Shrimp 5.99

1/2 lb. Snow Crab Legs 7.99

5 oz. Lobster Tail 10.99

Side Items

Garlic Mashed Potatoes, Red Beans & Rice, Steamed Broccoli, Baked Potato, Wild Rice, Cole Slaw, French Fries, Hush Puppies, Vegetable Medley

