

# Starters

NEW

## Shrimp and Crab Fondue

Shrimp and crab in a creamy blend of cheese topped with fresh diced tomatoes and green onions, served with garlic baguettes.

7.99

## Calamari Strips

Freshly breaded in a special seasoned flour, served golden brown with a savory marinara sauce.

7.99

## Stuffed Mushrooms

Large caps stuffed with crab meat and topped with a creamy cheese sauce.

6.99

## Ipswich Steamers *Market Price*

Steamed soft shell clams served with clam broth and drawn butter. (*When available*)

## New England Mussels

(15 minutes) Steamed in a white wine and garlic butter broth.

7.99

## Tuna Tataki

Tuna seared with sesame seeds, sliced and served with a wasabi and soy sauce over mixed greens.

9.99



## Onion Rings

Thinly sliced and lightly battered, served with a flavorful bistro sauce.

5.99

## Oyster Supreme

Five prime oysters made with freshly sauteed spinach and topped with mornay cheese sauce and bacon bits.

7.99

## Oyster Rockefeller

Five prime oysters made with freshly sauteed spinach and topped with italian bread crumbs.

7.99

## Oysters

1/2 Doz.... 5.50 Doz...9.99

Only the purest, prime oysters harvested from government inspected Gulf waters for quality and safety.

## Shrimp Cargot

Shrimp placed in an escargot dish topped with a garlic scampi butter and a blend of swiss and parmesan cheese.

7.99

NEW

## U-Peel & Eat Shrimp

Reg..5.50 Ig..8.50

Large tender shrimp, served chilled with tangy cocktail sauce and lemon.

## ★ Drunken Clams

Little neck clams from the Gulf of Mexico, steamed in a white wine and garlic butter lemon grass broth.

**Great to share!**

9.99

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## Firecracker Lobster

Lobster lightly fried and tossed in our spicy cream Sauce.

"The Lobster that bites back"...Spicy

9.99

# Salads

## Soup & Salad Combo

Bowl of chowder and house salad

6.50

Bowl of bisque and house salad.

6.99

Tossed

4.99

With grilled chicken breast

7.99

with grilled shrimp

8.99

## Caesar Salad or Creamy Herb

# Soups

## New England Chowder

Cup....2.99 Bowl ....3.99

Rich & creamy, usually clam chowder with chopped sea clams, sometimes fish chowder.



## Lobster Bisque

Cup...3.50 Bowl...4.50

Creamy lobster flavor with abundance of minced meat and a hint of sherry.

# Fried Seafood

## Oyster Dinner

Tender oysters delicately fried in a light seasoned batter.  
14.50

## ★ Sea Scallop Dinner

Tender, juicy untreated sea scallops, fried to a golden brown perfection.  
16.50

## Clam Dinner

Fresh-shucked soft-shell clams delicately fried in a light seasoned batter (with bellies!)  
17.50



## Shrimp Dinner

Fresh-breaded large shrimp, served with tangy cocktail sauce and lemon.  
14.99

## Bay Scallop Dinner

Tasty, tiny and delicate are three words used to describe these lightly fried favorites.  
12.99

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## Buffalo Shrimp Dinner

Our famous fresh-breaded large shrimp, coated in our delicious buffalo sauce.  
14.99



## Fish & Chips

Tender pieces of Boston scrod, hand-breaded with a light crispy batter.  
12.99

## Fisherman's Platter

A feast of shrimp, scallops, oysters, calamari and fish battered and fried to a golden brown perfection.  
16.99

# Seafood Entrees

## ★ Boston Scrod

Fresh tender market cut scrod, flown in from Boston, broiled with a lightly seasoned breading.  
15.99

## Boston Scrod Au Gratin

Fresh tender market cut scrod, broiled with a light cheese sauce, topped with Italian - seasoned bread crumbs.  
15.99



## ★ North Atlantic Salmon

Fresh farm raised Salmon fillet poached with a dill sauce or grilled.  
14.99

## Baked Stuffed Flounder

Delicate flounder, stuffed with a seafood stuffing and topped with a light Newburg sauce.  
14.50

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## Shrimp and Eggplant Parmesan

Our delicious eggplant topped with 6 grilled shrimp marinara sauce and served with a side of linguine.  
12.99

## Broiled Scallops

Tender untreated sea scallops, lightly breaded and broiled with butter, lemon and wine.  
16.50

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## Athen's Saucy Shrimp

Shrimp lightly sauted with garlic, green onions, kalamata olives, sun-dried tomatoes and feta cheese.  
14.99

## Shrimp Scampi

Large gulf shrimp sauteed in a white wine, garlic butter sauce.  
14.99

## Scallop Supreme

Tender untreated sea scallops, broiled in a zesty cheese sauce and topped with crisp bacon crumbs.  
16.50

## Boston Crab Cakes

Two pan-fried cakes made with Blue Crab claw meat.  
14.50

## Shrimp Skewer

Ten large shrimp **grilled** in lemon butter **or coated with a teriyaki glaze sauce**, served on rice pilaf.  
14.99

## ★ Broiled Seafood Casserole

Sea Scallops, Shrimp, & Scrod in a casserole with sherry wine, cracker crumbs & butter.  
14.99

*\* All above entrees are served with all-you-can-eat family-style house salad plus your choice of steamed red potatoes, garlic mashed potatoes, rice pilaf, fries or seasonal vegetable.*

# Pasta Dishes

## Fettuccine... Build your own!

- Egg fettuccine noodles, tossed in a creamy Alfredo sauce..9.99
- with large juicy shrimp.....14.99
- with yellow fin tuna.....15.99
- with grilled chicken breast.....12.99

To make your Linguine an extra-special dish add fresh steamed mussels.

3.99

## Linguine

### with White or Red Clam Sauce

Made with tender chopped sea clams and a light hint of garlic, sprinkled with parmesan.

12.99

# Steaks & Chicken

## Grilled Teriyaki Chicken

Two 5 oz. skinless chicken breast marinated and grilled, served in a teriyaki sauce.

12.99

## Boston Sizzler

Eight-ounce sirloin, grilled to your order.

12.99

## Fried Chicken Tenders

Hand breaded & fried chicken tender served with ranch or honey mustard sauce for dipping.

12.50

## New York Strip

Fresh cut 12 ounce choice strip steak, marinated in our own special seasoning and grilled to order. Larger cuts available, .75 per ounce

16.50

NEW

## Pork Porterhouse

with an apple mango sauce

10 ounce pork porterhouse glazed and then baked to perfection.

12.99

# lobster

## Live Maine Lobster

Usually two sizes of Lobsters to choose from.

Ask your server for today's selection.

Market Price



## Lobster Tail

9 oz. rock lobster tail, sized and priced according to availability, steamed or grilled.

Market Price



\* All above entrees are served with all-you-can-eat family-style house salad plus your choice of steamed red potatoes, garlic mashed potatoes, rice pilaf, fries or seasonal vegetable.

## DESSERTS

- Boston Cream Pie ..... 3.99
- New York Style Cheese Cake ..... 3.99
- Chocolate Orange Mousse ..... 2.99
- Key Lime Pie ..... 2.99
- Specialty Dessert ..... 4.50
- Vanilla Ice Cream (per scoop) ..... 1.00
- Toppings (Chocolate, Melba Sauce, Butterscotch, Strawberries)..... .79



# SUNSET SPECIALS

Available between 4:00 - 6:00 pm **Monday through Thursday Only!**  
 (Order must be placed by 6:00 pm, NO EXCEPTIONS)

## Grilled Ranch Chicken

5 oz. boneless, skinless chicken breast coated and grilled with our own special ranch sauce.  
 8.99

## Grilled Sirloin Tips

Tender sirloin pieces, grilled with sliced peppers and onions and a splash of sherry wine.  
 9.99

## Fried Medium Gulf Shrimp

Seven large tender shrimp, lightly battered and deep fried to perfection.  
 9.99

## Poached Salmon

North Atlantic Salmon fillet delicately poached and topped with our flavorful dill sauce.  
 10.99

## Fried Tilapia

Tender pieces of farm raised fresh water Tilapia, hand-breaded with a light crispy batter.  
 8.99

*All Sunset Special entree items are 5-6 oz. portions, and come served with mixed vegetables, all you can eat family style salad, and your choice of french fries, rice pilaf, garlic mashed potatoes, or red skinned potato.*

## Dinner Sandwich Selection

- Boston Burger** 8 oz. Black Angus beef topped with cheese, bacon, lettuce, tomato and onion . . . . . 7.50
- Junbo Fish Sandwich** Fresh Boston scrod hand-breaded, served with lettuce and tomato on a toasted bun . . . . . 7.50
- Chicken Sandwich** Juicy **fried** chicken **or** zesty **ranch** chicken, served with lettuce and tomato on a toasted bun . . . 7.50
- Maine Lobster Roll** Grilled New England bun, full of mixed lobster meat and just enough mayo to hold it together .. 12.99

*Served with french fries; add a dinner salad 1.99 extra*

## Add-Ons

- Add 5 extra large shrimp to any entree, fried or grilled skewer. . . . . 5.50**
- Add 1/2 pound steamed Alaskan snow crab to any entree. . . . . 6.99**



## Sides

- Dinner Salad ala carte - all you can eat with rolls and butter (per person). . . .4.99**
- Fried eggplant topped with marinara & grated parmesan cheese. . . . .3.99**
- Fresh Seasonal Vegetable 1.99**
- Garlic Mashed Potatoes . . 1.99**
- French Fries . . . . . 1.99**
- Rice Pilaf . . . . . 1.99**
- Steamed Red Potatoes . . .1.99**

