

Fish & Shrimp

Sesame Crusted Ahi

Fresh Ahi tuna seared rare and topped with a coconut and red pepper relish served with gold potatoes or rice pilaf and vegetables. \$16.95

Atlantic Salmon

Your choice of grilled or broiled finished with lemon caper butter. served with gold potatoes or rice pilaf and vegetable of the day. \$15.95

Smoked Salmon Croissant

Smoked Atlantic salmon, cream cheese, red onions, tomatoes, and capers served on a flakey croissant with a side of French fries, sweet potato fries, or kettle chips. \$12.95

Grilled Mahi Mahi

Finished with a pineapple, mango relish served with gold potatoes or rice pilaf and vegetables. \$13.95

Red Snapper

Wild Caught gulf snapper grilled to perfection and topped with a creamy lobster sauce. Served over a bed of penne pasta and a side of vegetables. \$16.95

Mediterranean Style Basa

This flakey white fish is served with a Italian style marinara sauce, olives, garlic, and fresh herbs, then wrapped in a banana leaf, and baked. Served with rice pilaf or .potatoes, and vegetables. \$12.95

Broiled Tilapia & Shrimp

Broiled with lemon, wine and herb butter and topped with jumbo shrimp. \$11.95

Shrimp & Grits

Jumbo shrimp topped with a creamy shiner barbeque sauce. Sautéed to perfection and served over roasted corn grits. \$9.95

Butterfly shrimp

8 Jumbo shrimp fried golden or sautéed to perfection; served with corn fritters and your choice of French fries, sweet potato fries or kettle chips. \$12.95

Shrimp Roma

Shrimp sautéed with fresh garlic, tomatoes and finished with cream. Served over penne pasta and side vegetable of the day. \$12.95

Seafood Entrees

Seafood Paella

This traditional Spanish dish is served with clams, mussels, assorted fish, chicken, and shrimp over a bed of seasoned rice. Served with vegetable of the day. \$15.95 (add a lobster tail for only \$9.00)

Seafood Provencal

Fresh scallops, clams, mussels and shrimp stewed in wine, garlic, tomatoes and ripe olives served over linguine pasta and side vegetable of the day. \$19.95

Pacific Seafood Medley

This dish is sure to please the most avid seafood lover. It comes with one 4 oz. spiny lobster tail, 1 cluster of snow crab legs, and 4 sauteed shrimp. Served with drawn butter, rice pilaf or potatoes, and the vegetable of the day. \$25.95

Fried Seafood Sampler

Clam strips, fish, and shrimp deep fried and served with cocktail sauce and your choice French fries, sweet potato fries, or kettle chips. \$13.95

Fried Oysters

Plump oysters lightly breaded & fried.
(6) \$9.95 (8) \$11.95 (12) \$16.95 (add a side for \$1.50)
Sides: French fries - Sweet Potato Fries - Grits
Kettle chips - Red Potatoes - Veggie of the day

Fried Clams

Tender clams strips served with corn fritters and your choice of French fries, sweet potato fries or kettle chips. \$6.95

Fish & Chips

Flakey whitefish, beer battered in tempura breading, then served over French fries, with a side of malt vinegar. sm \$6.95 lg \$9.95

Crab

Snow Crab

2 Succulent snow crab clusters steamed and served with drawn butter, rice pilaf or potatoes, and the vegetable of the day. \$17.95

Dungeness Crab

From the blue Pacific Ocean steamed, served with drawn butter, potatoes or rice pilaf and vegetable of the day. \$29.95

Lobster

Stuffed Lobster Tails

Petite spiny lobster tails stuffed with lump crab and broiled to perfection served with potatoes or rice pilaf and vegetable of the day. \$32.95

Colossal Lobster Tail

A 16 oz super giant lobster tail lightly broiled and served with drawn butter gold potatoes or rice pilaf, and vegetable of the day. \$49.95

Chicken & Steak

Marinated Chicken Breast

Grilled and topped with sautéed mushrooms, onions served with gold potatoes or rice pilaf and vegetable of the day. \$10.95

Paneed Chicken with Shrimp

Pan-fried chicken with lemon, wine and herb butter and topped with jumbo shrimp. \$12.95

Buffalo Wings

8 Buffalo-style chicken wings, with ranch dressing dipping sauce. Comes with French fries. \$8.95

Angus Ribeye

A 12 oz Choice center cut ribeye seasoned and char-grilled to specification. Served with gold potatoes or rice pilaf and vegetable of the day. \$18.95 (add a lobster tail for only \$9.00)

Breakers Angus Burger

1/2 lb choice Angus beef patty char-grilled with lettuce, tomato, pickles, onion, and cheese. Served with French fries, sweet potato fries, or kettle chips. \$7.95

Mushroom Swiss Burger

1/2 lb choice Angus patty, smothered in rich Swiss cheese and sauteed mushrooms. Served with your choice of French fries, kettle chips, or Sweet potato fries. \$8.95

Black Bean Fiesta Burger

1/4 lb zesty black bean patty, with avocado, Pico de Gallo, and jack cheese. Served with French fries, sweet potato fries, or kettle chips. \$7.95

Tacos & Wraps

Baja Fish Tacos

Your choice of Tilapia, Shrimp, or Chicken grilled and seasoned, topped with Pico de Gallo, avocado, lettuce & cheese. Served in a crunchy taco shell. (2) per order, served with your choice of French fries, sweet potato fries, or kettle chips. \$7.95

Cali-style Wrap

Grilled shrimp, tilapia, or chicken with sautéed onions wrapped in a flour tortilla filled with fresh Pico de Gallo, avocado, & jack cheese. Served with your choice of French fries, sweet potato fries, or kettle chips. \$7.95

Desserts

Orange Cream Cheesecake

Smooth white chocolate cheese layered on a creamy orange-infused cheesecake vibrantly swirled with tangy orange curd. \$5.95

Passion Mango Cheesecake

Layers of creamy, smooth passion fruit and mango-infused buttermilk cheesecake topped with tart passion fruit curd. Finished with a glaze of passion fruit and mango. \$5.95

Key Lime Pie

Authentic Florida key lime in a granola crust. \$5.95

Brownie and Ice Cream

A rich chocolate brownie, covered in creamy vanilla ice cream; traditional yet decadent \$6.95

New! Kids Menu (12 and under)

Catfish Nuggets Mini Corn Dogs
Mac-n-Cheese Chicken Nuggets
 Grilled Cheese

ONLY \$4.95 each
(includes Corn Sea Critters, fries & drink)



In A Hurry?

Call In & Pick Up Your Order!

903-534-0161