

Wine & Dine at 5:00

[Served from 5:00 - 6:00 Daily]
All dinners include soup or salad and a
glass of chardonnay, merlot or
white zinfandel



Thai Shrimp Curry

A medium-spiced curry made with Thai
green chilies, ginger, lemongrass &
coconut milk, served with black rice and
Asian seasoned vegetables 19.00



Shrimp Scampi

Now with large shrimp...we've said
it before: "simply the best!"
Served over toast or angel
hair pasta 21.00



Chicken Parmesan

Tender chicken breast with our
special breading, Romano &
Provolone cheeses and our
red sauce 21.00



Boston Cod

6-7 oz. portion of cod, broiled with
garlic butter or sautéed 21.00



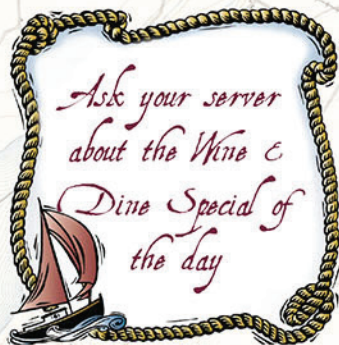
Frog Legs

Sautéed frog legs in a lemon garlic
white wine sauce 21.00



Blackened Chicken Alfredo

Tender blackened chicken, bacon and
diced tomatoes tossed with our Alfredo
sauce and the pasta of the day 19.00
Include broccoli and asparagus 2.00



Gluten Free



May be prepared gluten free upon request

Wines by The Glass

White

Chardonnay, Forest Ville (CA) 9.00
Chardonnay, Kendall Jackson (CA) 12.00
Frontenac Gris, Northern Flow (NY) 10.00
Sauvignon Blanc, LaPlaya (Chile) 9.00
Sauvignon Blanc, Three Brooms (NZ) 12.00
Pinot Grigio, Bella Sera (Italy) 10.00
Riesling, Leonard Kreusch (Germany) 9.00
Moscato, Barefoot (CA) 9.00

Blush, Rosé & Sweet Red

Dry Rosé, Honoro Vera (Spain) 9.00
Fire Boat Red, Coyote Moon (NY) 9.00
White Zinfandel, Beringer (CA) 9.00

Red Wines

Cabernet, Chateau Souverain (CA) 9.00
Cabernet, Michael David (CA) 12.00
Malbec, Zuccardi (Argentina) 9.00
Merlot, Lindemans (Aus) 9.00
Pinot Noir, Bread & Butter (CA) 10.00

Sparkling Wine

Prosecco, Maschio (Italy) 11.00
Brut Champagne, Korbel (CA) 10.00

Appetizers

Unnecessary, but always desirable things to confuse our staff, clutter your table and tickle your taste buds...

SHRIMP SCAMPI

Large white shrimp in a wine, garlic & butter sauce served over toast or angel hair pasta 13.00

SAUTÉED SCALLOPS

Select scallops floured & sautéed to perfection. Lemon butter adds the crowning touch 16.00

PESTO SHRIMP ALFREDO

Medium shrimp & sweet red peppers with Pesto Alfredo Sauce over angel hair pasta 11.00

FRENCH ONION SOUP

With croutons & cheese
Baked Crock 5.50
Cup 3.50



SEAFOOD PATE

Lobster, shrimp and scallops are the main ingredients in this preparation. Served with sweet red peppers, red onions, toast points and lemon caper mayonnaise 10.00



SHRIMP COCKTAIL

Chilled crisp shrimp with a spicy sauce 12.00



POTATO SKINS

Baked to perfection with melted cheddar cheese, bacon bits and sour cream 6.00



ESCARGOT BOURGUIGNONNE

For the garlic lover 8.00



STEAMED CLAMS

Served with drawn butter.
Even better in our garlic sherry sauce!
A dozen of the beauties from Narrangansett Bay 15.00



FROG LEGS

Sautéed frog legs prepared with a lemon garlic white wine sauce 12.00



BLACKENED CHICKEN ALFREDO

Tender blackened chicken, bacon and diced tomatoes tossed with our Alfredo sauce and pasta of the day 11.00

Salads



DINNER SALAD

Mixed greens, Greek olives, mandarin oranges, onion, pepperoni, red cabbage, carrots, croutons & dressing 6.00



HOUSE SALAD

A larger version of our dinner salad with hard boiled egg 10.00
To include grilled chicken breast add 6.00
To include 4 chilled jumbo shrimp add 10.00



CAESAR SALAD

Fresh Romaine, classic dressing preparation and homemade croutons 8.00
To include grilled chicken breast add 6.00
To include 4 chilled jumbo shrimp add 10.00



GREEK SHRIMP SALAD

Jumbo shrimp, feta cheese, Greek olives, grape tomatoes and red onion over greens with an herb dressing 12.00



FRUIT SALAD

A colorful combination of fruit with our strawberry yogurt dressing 8.00



May be prepared gluten free upon request



Gluten Free

Land Lubbers

Some people are just happier with both feet planted firmly on the ground!



THE SIRLOIN

A Choice 9-11 oz. Sirloin 32.00



FILET MIGNON

6 oz. of the "best in steaks" 38.00



FILET OSCAR

Our 6 oz. filet served with real crab meat, asparagus and Bearnaise Sauce 41.00



THE DELMONICO

Selected for its tenderness and flavor...a 14-16 oz. Rib Eye served with sautéed mushrooms 46.00

Include one 5 oz. lobster tail add 29.00

Include two 5 oz. lobster tails add 40.00



"Cub" Griffin

Pasta

Many pastabilities right here!



PESTO SHRIMP ALFREDO

Medium shrimp and sweet red peppers with pesto alfredo sauce over angel hair pasta 26.00 Smaller portion 23.00
Substitute chicken 25.00



BLACKENED CHICKEN ALFREDO

Tender blackened chicken, bacon and diced tomatoes tossed with our Alfredo sauce and pasta of the day 25.00

Smaller portion 22.00

To include broccoli and asparagus add 2.00



SEAFOOD RED & WHITE

Shrimp and sea scallops in a marinara sauce with cream and a hint of brandy, over penne pasta. We think this dish will help you find your way back to our door! 32.00

The Seafood Red & White is great with fresh asparagus & broccoli florets add 2.00



All menu entrées served with Tossed Salad, Bread & Butter and one side. Sides not included with pasta dishes. Broccoli or asparagus available for an additional charge.



May be prepared gluten free upon request



Gluten Free

Captain's Catch

This is the way to almost anyone's heart...



THAI SHRIMP & SEA SCALLOPS CURRY

A medium-spiced curry made with Thai green chilies, ginger, lemongrass and coconut milk, served with black rice and Asian seasoned vegetables 32.00



SAUTEED SEA SCALLOPS

Juicy select sea scallops floured and sautéed to perfection, lemon butter adds the crowning touch. Also available broiled with garlic butter, lemon and wine 37.00



ATLANTIC SALMON

A 7-8 oz. salmon filet - it's the best farm raised available, broiled or blackened 30.00



YELLOW FIN TUNA

Grilled or blackened, with lemon butter or Bearnaise Sauce, served medium-rare unless otherwise requested (tuna becomes a little dry when fully cooked) 30.00



BOSTON COD

Filet of cod, light, sweet and very tasty. Available broiled with garlic butter or sautéed 28.00



BOSTON COD OSCAR

Sautéed Boston cod fillet with an accompaniment of crab meat, asparagus and Bearnaise sauce 31.00



LOBSTER TAIL

Beautiful 5-6 oz. Cold Water Lobster Tail
1 Tail 46.00 | To include a second tail add 29.00



FROG LEGS

Sautéed frog legs prepared with a lemon garlic white wine sauce 28.00 Smaller portion 25.00



SHRIMP SCAMPI

We've said it before... the BEST!!!
Served over toast or angel hair pasta 29.00



THAI TOFU CURRY

Sautéed tofu in our own Thai curry sauce, served with black rice and julienned sesame seasoned vegetables 25.00



KING CRAB LEGS

Alaska's best! Usually two legs and one claw (cracked) 16-18 oz. 74.00



KING CRAB & STEAK

8-10 oz. of King Crab with a 9-11oz. Sirloin Steak. A surf 'n turf combo that can't be beat! 55.00



DAVEY'S LOCKER

A delicious delectable delight from the deep dark depths of Davey's Locker. Including King Crab, Scallops, Cod & Shrimp - all broiled to perfection 59.00



SCAMPI & STEAK

The best scampi you've ever had, plus a fine 9-11 oz. Sirloin Steak 37.00



SEAFOOD SCAMPI

Shrimp, Scallops & Boston Cod broiled in our Scampi Sauce with ingredients that our chef will reveal only on the gangplank at sword point! 39.00



May be prepared gluten free upon request



Gluten Free

C L A Y T O N

Chicken



CHICKEN PARMESAN

You guessed it - chicken breast, but not just any chicken breast. There are no frozen entrées in our kitchen, never has been, never will be. The fresh chicken breast is pounded, marinated and breaded right here, combined with our red sauce and a combo of cheeses, and browned under the broiler 26.00
Smaller portion 23.00



CHICKEN CORDON BLEU

Our own unique preparation... A fresh 8 oz. chicken breast layered with thinly sliced ham and a combination of cheeses, baked until golden brown, and garnished with grilled pineapple 26.00



THAI CHICKEN CURRY

A medium-spiced curry made with Thai green chilies, ginger, lemongrass & coconut milk, served with black rice and Asian seasoned vegetables 26.00



CHICKEN ALASKA

Tender chicken combined with real crab meat, broccoli and Bearnaise sauce 29.00

Kids Ahoy!

For the 12 and under sailor

CHICKEN PARMESAN

Comes with spaghetti and tomato sauce that's blended with Alfredo Sauce -- my kids love it! 14.00

CHICKEN FINGERS With Fries 12.00



PENNE ALFREDO 8.00

SPAGHETTI & MEATBALL 9.00



FISH FRY With Fries 12.00

HOFFMAN HOT DOG With Fries 8.00



May be prepared gluten free upon request



Gluten Free