



Out of the Blue



Restaurant Week Dinner Selections August 2018~ \$35

Starters, Select one.

Crab Dip

Captains favorite. Our signature, fresh, hot crabmeat dip!

Fried Calamari

Lightly battered and fried until golden brown

Out of the Blue Chop Salad

Bursting with flavors of blue cheese, bacon, capers, diced egg and cranberries tossed with our honey Dijon dressing and topped with crispy onions.

Bowl of Soup

New England Clam Chowder or Lobster Bisque.

Entrées, with choice of two sides. Select one.

Chipotle Trout

... grilled then topped with a zesty Cajun Chipotle Butter- melts in your mouth!

Surf & Turf

The best of both worlds! Grilled shrimp and seared scallops paired with a tender petite filet, then generously drizzled with lemon butter garlic sauce.

Colossal Shrimp Dinner

Steamed or fried, then served with Sriracha Lime and cocktail sauce.

Scallop Dinner

Deliciously seared, or broiled in a lemon butter garlic sauce, with mango salsa.

Chicken or Shrimp Linguine

Tossed with broccoli, bell peppers, red onion, and garlic in your choice of sauce:
Garlic and Olive Oil, Marinara, or Creamy Alfredo

Entrée Add-ons (optional)

Add to any entrée selection. Not available a la carte.

Lobster Tail, 6 oz. add to any entrée for **\$15**

Crab Cake, 4 oz. add to any entree for **\$12**

Soft Shell Crab, add to any entree for **\$12**

Dessert, choose one

Carrot Cake

Rich Chocolate Cake

Tasty Apple Spice Cake

Lemon Poppy Seed Cake

Add a Featured Wine to pair with your meal!

Estancia, Pinot Grigio \$8, \$27 Barboursville, Merlot \$7, \$23 Barboursville, Cabernet \$8, \$27

No Substitutions

*Consuming raw or undercooked meats, seafood, or shellfish may increase your risk of foodborne illness.