



# Out of the Blue



Available All Day

## Restaurant Week **Dinner Menu** ~ \$35

### Starters, Select one.

#### **Fried Calamari**

Lightly battered and fried until golden brown.

#### **Raw Oysters on the Half Shell**

Four freshly shucked oyster served on a bed of ice.

#### **Shrimp Cocktail**

Chilled jumbo shrimp with mixed greens, Sriracha lime, and cocktail sauce.

#### **Bowl of Soup**

New England Clam Chowder or Lobster Bisque.

### Entrées, with choice of two sides. Select one.

Substitute a cup of soup, or a House or Caesar salad as a side for \$2.50.

#### **Half Dozen Blue Crabs**

Six medium Maryland style blue crabs steamed to perfection!

*Upgrade to Large blue crabs for \$12.00 more!*

#### **Seared Salmon**

Fresh 8 oz salmon filet seared and drizzled with creamy dill sauce.

#### **Colossal Shrimp Dinner**

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

#### **Linguine with Scallops, Shrimp or Chicken**

Tossed with broccoli, bell peppers, red onion, and garlic in your choice of sauce:

Garlic and Olive Oil, Marinara, or Creamy Alfredo

#### **Castaway Chicken**

Cajun spiced then topped with onion, mushrooms and peppers.

#### **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

Key Lime Pie

New York Cheese Cake

Vanilla or Chocolate Ice Cream

### Add a Featured Wine to pair with your meal!

Estancia, Pinot Grigio \$8, \$29 Jam Cellars Butter, Chardonnay \$10, \$36 Freakshow, Cabernet \$9, \$32

#### No Substitutions

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

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