

Captain's Table Lunch Appetizers

SOUPS

New England Clam Chowder

cup 5.00 bowl 6.50

Lobster Bisque

cup 6.00 bowl 7.50

STARTERS

Native Lobster Quesadilla

Plum tomato salsa, sour cream and grilled onion 13.95

Oysters on the Half Shell 14.95

Grilled Chicken Quesadilla

With prosciutto, pepperoncini, mozzarella and plum tomato salsa 10.95

Jumbo Shrimp Cocktail

Lemon lime poached with shaved cucumber & horseradish cocktail sauce 13.95

Wedge Salad

Baby iceberg with blue cheese dressing, thick cut bacon, cherry tomatoes, grilled red onions & capicola 9.95

Cobb Salad

Roasted turkey, blue cheese, cheddar, plum tomato, green leaf, eggs and thick cut bacon 10.95

Chicken Salad Plate

Leaf lettuce, plum tomato, shaved Bermuda onion, red grapes and seasonal fruit 9.95

Native Lobster Salad Plate

Green leaf, plum tomato, shaved Bermuda onion, red grapes and seasonal fruit 21.95

Spinach Salad

Dried cranberries, goat cheese, red onion, candied pecans and honey balsamic vinaigrette 10.95

Caesar Salad

Herb croutons, lemon garlic dressing and aged parmesan 8.95

Add grilled chicken at 3.95 or grilled shrimp at 7.95

Grilled Salmon Salad

Baby arugula, cherry tomatoes, English cucumber, Bermuda onion & lemon caper dressing 10.95