

Raw Bar

Clams on ½ shell (6) 6.99 (12) 11.99

Jumbo Shrimp Cocktail Martini 10.99

Oysters on ½ Shell (6) 8.99 (12) 17.50

Jumbo Lump Crabmeat Cocktail 15.99

Sampler for 2

4 Clams on ½ shell 4 Oysters on ½ shell 4 Jumbo Shrimp Cocktail
4oz. Jumbo Lump Crabmeat
29.99

Homemade Soups

Manhattan Clam Chowder 4.99

New England Clam Chowder 4.99

Lobster Bisque 7.99

Appetizers

Old Bay Peel & Eat Shrimp

(1/2 lb.) 9.99 (1 lb) 17.99

Steamed Clams (6) 7.99 (12) 13.50

Little neck or top neck clams

Clams Oreganatto

Topped with our homemade seasoning 8.99

Shrimp Sambuca

Tender gulf shrimp sautéed in a pink sauce
and finished with sambuca liqueur 10.99

Fried Calamari

Tender calamari tossed in semolina flour 9.99

Tossed in our homemade buffalo sauce 10.99

Calamari Balsamico

Over mixed greens with diced tomatoes
& red onions 12.99

Spicy Shrimp

Sautéed with Thai Chili Sauce 9.99

Oysters Rockefeller

Oysters topped with spinach, breadcrumbs
& cheese 9.99

Sautéed Crabcake

Our five star mini jumbo lump crabcakes sautéed and
served with our horseradish mustard sauce 11.99

New Zealand Mussels Marinara

New Zealand green mussels sautéed in garlic & oil
and finished in our homemade marinara sauce 9.99

Boneless Buffalo Wings

Boneless chicken in our homemade buffalo sauce with
celery and blue cheese 8.99

Beer Battered Onion Rings

Beer battered and lightly fried 5.99

Fried Oysters

Freshly shucked oysters breaded & fried 12.99

Garlic Bread Special with tomato, basil &
mozzarella 5.99

Hot Seafood Tower for 2

4 Clams Oreganatto ½ lb. old bay peel & eat Shrimp Fried Calamari
8 New Zealand Mussels Marinara
34.99

Garden Salads

Served with cup of soup (Add \$2.00 for Lobster Bisque)

Italiano – Sundried Tomatoes, artichoke hearts, roasted peppers and fresh mozzarella cheese over mixed greens drizzled with homemade balsamic vinaigrette

Main Street – Apple slices, dried cranberries, walnuts and fresh mozzarella cheese over mixed greens drizzled with a homemade raspberry vinaigrette

Caesar – Crispy romaine lettuce tossed with creamy Caesar dressing, homemade croutons and fresh Pecorino Romano cheese served with garlic toast

Plain 12.99 **Grilled Chicken** 17.99 **Shrimp** 19.99 **Tilapia** 19.99 **Salmon** 21.99
Blackened Add \$1.00

******Scampi's Five Star Signature Maryland Crabcakes******

Twin 4oz. crabcakes made with jumbo lump crabmeat and sautéed to perfection
Served with baked potato and mixed vegetable
25.99

Broiled or Fried

All Broiled Entrees served with salad, baked potato and mixed vegetables
All Fried Entrees served with salad, Homemade steak fries and homemade cole slaw

Flounder Provencal – Topped with a roasted garlic white wine sauce with tomatoes & basil 19.99

Broiled or Fried Sea Scallops – New Bedford dry Scallops shucked fresh from the shell 24.99

Fisherman's Combo Broiled or Fried – Tilapia, Scallops, Shrimp and Crabcake 25.99

Stuffed Shrimp – Gulf Shrimp stuffed with our homemade lump crabmeat broiled to perfection 24.99

Fried Oysters – Freshly shucked oysters breaded and fried to perfection 21.99

Fried Shrimp – Our jumbo shrimp hand breaded and fried to perfection 18.99

Salmon Dijonaise

Broiled Salmon with
mustard cream sauce
and topped with
crispy onions
23.99

Glazed Yellow Fin Tuna

Fresh hand cut Yellow
Fin Tuna grilled with
a honey glaze sauce
24.99

Tilapia Spinaci

Blackened Tilapia
over Sautéed Spinach
and Tomatoes in Olive
Oil and Garlic
21.99

Swordfish Balsamico

Grilled center cut
Swordfish topped
with a balsamic demi
glace **24.99**

18% gratuity added for parties of 5 or more

Seafood & Pasta

All Pasta dishes served with Salad

Seafood Scampi – Your choice of seafood sautéed in a garlic, butter and white wine sauce over Linguine

Shrimp 19.99 **Sea Scallops** 24.99 **Bay Scallops** 18.99

Zuppa Di Pesci – Clams, Mussels, Shrimp and Bay Scallops sautéed in garlic and oil then finished in our marinara sauce over linguine 24.99

Red or White Clam Sauce – Sautéed whole Little Neck Clams in garlic and oil finished in white or red sauce over linguine 18.99

Seafood Con Vodka – Pink cream sauce with vodka and peas with your choice of seafood over penne

Shrimp 21.99 **Sea Scallops** 24.99 **Bay Scallops** 19.99 **Atlantic Salmon** 21.99

Combo Francaise – Tilapia and Shrimp Francaise dipped in flour & egg and sautéed in a lemon butter sauce with Linguine 21.99

Shrimp Bosco – Tender Gulf Shrimp sautéed with portabella mushrooms, sundried tomatoes, bacon and onions in a light marsala cream sauce over linguine 23.99

Steamed King Crab Legs

One pound of Alaskan King Crab Legs steamed and served with melted butter, salad, baked potato and mixed vegetable
Market price

Steamed Maine Lobster

Whole Maine Lobster served with melted butter, salad, baked potato and mixed vegetable
Market Price

Steaks/Surf & Turf

Served with Salad, Baked Potato and Mixed Vegetable

****Filet Mignon - 8oz. filet mignon grilled to your liking topped with onion rings 25.99**

**** Angus Cowboy Steak (18oz.angus bone in rib eye) 34.99**

****Add Shrimp Scampi 10.99 **Add Jumbo Lump Crabcake 11.99**

****Add ½ lb King Crab Leg's Market price **Add Steamed Lobster Market price**

Chicken

Chicken Con Vodka

Chicken Scampi

Chicken Parmigiana

Chicken Francaise

Your choice \$17.99 all served with
Salad & Linguine

Pasta

Cheese Ravioli Marinara

Cheese Ravioli Con Vodka

Penne Con Vodka

Penne Provencal

Eggplant Parmigiana over Linguine
Your choice \$14.99 all served with salad
