

Appetizers

PARADISE SEAFOOD TOWER* - 1/2 lb Snow crabs, 12 Oysters on the half shell* 8 jumbo shrimp, served with mignonette and cocktail sauce

PREMIUM OYSTERS ON THE HALF SHELL*

FRIED CALAMARI - Lighly breaded crispy fried calamari, served with marinara sauce

SPICY STEAMED SHRIMP - $1\!\!/_2$ lb Seasoned with Old Bay butter sauce, served with cocktail sauce

GOLDEN FRIED OYSTERS - Lightly breaded, served with remoulade sauce

LOBSTER BISQUE - Traditional Lobster Bisque, sambuca cream, garnished with fresh Maine Lobster 16

CRAB GUACAMOLE - Fresh avocado, pico de gallo, topped with jumbo lump crab meat, served with tortilla chips

JUMBO CRAB STUFFED MUSHROOMS - Jumbo Maryland crab meat, topped with parmesan cheese, broiled

CHARDONNAY WINE MUSSELS - 1 lb mussels, lemon garlic wine sauce, served with bread

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STUFFED SALMON - Blackened grilled salmon stuffed with shrimp & Crab, Served with mashed potato, fresh sautéed vegetables and lemon caper cream sauce

STUFFED SHRIMP WITH JUMBO LUMP CRAB MEAT - Served with rice, veggies and lemon butter sauce

BROILED SEAFOOD PLATTER - Maine Lobster tail, shrimp, scallops served with rice and spicy broccolini

KING CRAB LEGS - 1 lb with side of cajun style sauce and tuscan potato and sautéed veggies

STEAMED SNOW CRAB LEGS - 1 lb with a side of cajun style sauce and tuscan potatoes

BLACKENED WILD COD - Sautéed peppers and onions, chipotle cream sauce served over rice

CHAR-GRILLED SWORDFISH - Topped with jumbo lump meat, Sautéed shiitake mushrooms, served with truffle mashed potato and asparagus

CHILEAN SEA BASS - Ginger Miso Sauce- sesame seed crusted, shiitake mushrooms, served over rice and garlic asparagus

STUFFED TWIN LOBSTER TAILS - Jumbo lump crab meat, served with truffle mashed potato, asparagus and delicious lemon butter

CRAB CAKES - served with tuscan potatoes and fresh veggies

MAINE TWIN LOBSTER TAILS & BLACKENED SCALLOPS - Spicy tomato bacon sauce, served with truffle mashed potato and fresh vegetables



*THIS ITEM MAY BE SERVED UNDERCOOKED *CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD SHELLFISH, OYSTERS OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN





BLACKENED SCALLOPS LINGUINI - Pan seared scallops served over linguini pasta, onions, pepper, garlic, parmesan and bacon cream sauce

SHRIMP SCAMPI - Linguine pasta, caramelized garlic, Chili flakes, tomatoes, onions and home-made scampi sauce

CHIPOTLE SHRIMP PASTA - Shrimp, Sautéed pepper, onion, garlic, brandy tomato cream sauce over linguini pasta, topped with parmesan sauce

LOBSTER SCAMPI PASTA - Lobster tail, Sautéed garlic, onions, jalapeños, chili flakes, caramelized garlic cream sauce over linguini.

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CHAR-GRILLED RIBEYE* - Hand trimmed juicy steak, served with mashed potatoes, sautéed veggies shiitake mushrooms with cabernet Demi-glazed sauce

CRUSTED CRAB NEW YORK* - Topped with jumbo lump crab meat, lemon butter sauce served with rosemary parsley potato and sautéed asparagus

NEW YORK STEAK* - Sautéed shiitake mushrooms, onions, madeira demi-glaze, served with truffle mashed potato and sautéed veggies

CHAR-GRILLED RIBEYE & SHRIMP SKEWER* - Char-Grilled Ribeye and cajun shrimp skewer served with truffle mashed potato and asparagus

Fried

BALTIMORE SEAFOOD PLATTER - Fried beer battered cod, shrimp, Fried crab cake, fries, coleslaw and remoulade sauce

MARKET STREET PLATTER - Golden Fried Cod, Shrimp, Oyster, hand-cut French fries, coleslaw, remoulade sauce

SEAFOOD BASKET - Fried Scallops, fried calamari, Fried Shrimp, served with French fries and coleslaw and remoulade sauce

SHRIMP PLATTER - Crispy beer battered, coleslaw and chipotle sauce served with hand-cut French fries,

Salad

SEAFOOD COBB SALAD - Jumbo lump crab meat, grilled shrimp, organic mix greens, tomato, onions, cucumber, bacon, bleu cheese crumble



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