

*All entrees are served with I complimentary side, and most entrees are served with 2. The sides are: Jasmine white rice, red skin potatoes, green beans, French fries, or cole slaw.



<u>APPETIZERS</u>

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King Crab Fingers-3 ways55
Crab Empanadas14
Crab Stuffed Mushrooms16
Calamari – 2 ways14
Crabmeat Vermicelli21
Crabcake Nuggets15
Fresh North Atlantic Scallops24
Pepper Bacon Wrapped Scallops24
Oysters Rockefeller18
Little Neck Clams (RI) -4 ways15
Black Mussels (PEI)15
Jumbo Shrimp Cocktail16
Medium Shrimp14
Egg Rolls10
-with Shrimp, Crab, Pork, Chicken, and peanut butter-
Fried Chicken Fingers10
Edamame6

HOW ABOUT SHRIMP? "in the shell

MEDIUM SHRIMP	18
MEDIUM SHRIMP over pasta	23
Jumbo Shrimp: Scampi* or Fried	20
Stuffed Jumbo Shrimp and Pasta	27

New	England	Clam	Chowder	5/10
Seaf	ood Gum	bo		5/10

GONE FISHING

King Salmon (Alaska)	22
Basa (Asia)	11
Swordfish (Hawaii)	19
Ahi Tuna (Hawaii)	19
Fish Sandwich	11
Stuffed Basa (Asia)	19
-stuffed with fresh lump crab meat, then broiled	to
perfection and topped with hollandaise sauce-	
Whole Sea Bass (Mediterranean)	29

COAST TO COAST CRABS

King Crab Legs -16oz	111
Bairdi Snow Crab (AK)-20oz	64
Crabcake & Pasta	17
Crabmeat Vermicelli	23
King Crab Fingers with Fettucine	59
King Crabmeat	55
-Cantonese, Pasta Garlic, Stir Fry, Lo Mein,	Fried Rice, o
Pasta Alfredo-	

FOR THE LANDLUBBER

Chicken on Pasta18	
Chicken Sandwich11	
Pork Chop & Pasta Alfredo14	
Half Pound Premium Wagyu Pub Burger20	
Sliced Filet with Tomato & Green Pepper20	
Steak Sandwich13	
6oz Tenderloin Tail & Pasta Alfredo14	
6oz Filet Mignon & Pasta Alfredo35	
8oz Prime Strip Steak -end cut20	
Any Steak Can Surf: pricing applicable for steak combos only	,
King Crab-10oz70	
Snow Crab-10oz32	
Lobster Tail40/46	;
Whole Maine Lobster44	

Fried Shrimp......14

FROM OUR LOBSTER TANKS

1 ¼ lb Maine Lobster –3 ways	.44
Lobster Meat	.28
-Cantonese, Pasta Garlic, Stir Fry, Lo Mein, Broiled, or	
Salt & Pepper-	
Lobster Roll Sandwich	24
South African Lobster Tails:	
3 pcs 3oz. Tails5	0

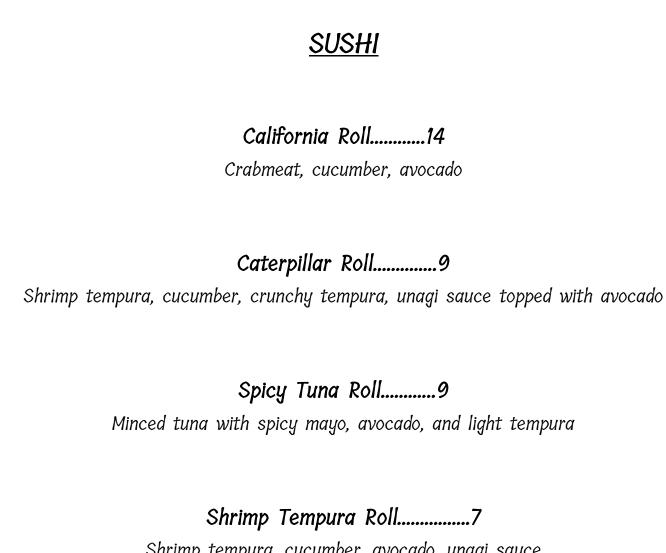
A LITTLE VARIETY

North Atlantic Scallops -3 ways28	
Seafood Stir Fry	24
Vegetable Stir Fry	14
Fried Oysters	17
Fried Combo	15
Black Mussels on pasta (PEI Fresh)	22
Zuppa Di Pesce	30

-MOST ITEMS ARE AVAILABLE GLUTEN FREE-

-All menu items are subject to availability-All menu items are weighed prior to cooking

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SUSHI



Shrimp tempura, cucumber, avocado, unagi sauce

Lobster Tempura Roll.....13 Lobster tempura, cucumber, avocado, unagi sauce

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Desserts

*Bob's Slice of Paradise......\$8 ½.....\$4.25 Straight from the Japanese island of Okinawa, this purple filling has a delicate, sweet taste featuring a macadamia nut crust topped with a coconut milk pudding ξ fresh whipped cream. *Caramel Fudge Pecan......\$9 ½.....\$4.75 Smooth and rich ganache cake with creamy caramel in the middle, and sweet chocolate on *Mud Pie.....\$9 ½......\$4.75 Kona cappuccino chip ice cream from local creamery, Homer's, layered with ganache and topped with drizzled chocolate and slivered almonds Bob's Lugu Cake...........\$7 ½............\$3.75 Light white cake layered and smothered with haupia. Coconut Cake......\$7 ½......\$3.75 Light white cake with fresh whipped cream and sprinkled coconut flakes. Key Lime Pie......\$7 ½.....\$3.75 A creamy and tangy frozen lime favorite on a traditional graham cracker crust with our homemade whipped cream. Gluten Free Cheesecake......\$8 ½......\$4.25 Naturally sweetened by organic agave with a lower glycemic index than sugar. All the flavor without the "sugar rush". Apple Pie.....\$15 Big enough for 2! Fresh from Wisconsin's "The Elegant Farmer", this delectable desert has been named "The Best Pie in America" by The Food Network. A treat of juicy sweet-tart

apples layered with a crispy crust comes baked in a paper bag for a truly unique taste.

Try it ala mode.....\$17

*Desserts w/ asterisk contain nuts.