

the shore yesterday

starters

steamers	19
steamers for two	20
steamed hard clams	15
clams on the half shell	
by the 1/2 dozen	8
by the dozen	15
blue point oysters on the half shell	
by the 1/2 dozen	10
by the dozen	18
shrimp scampi	15
scallop scampi	15
manhattan clam chowder	cup 5 bowl 8
seafood cocktails	
king crab	15
jumbo lump crab	15
shrimp	15
lobster	15

salad

caesar with herb roasted croutons and shaved parmigiano reggiano	10
mixed greens with shaved apples, carrots, goats' cheese, crisp parsnips and red wine vinaigrette	9
arugula with roasted exotic mushrooms, port poached pears, hazelnuts, and a brie cheese vinaigrette	10
salad of mixed herbs with shaved prosciutto, nectarines and a lemon-crème fraiche dressing	10

kid stuff (people under 12)

lobster tail	15
filet of flounder, broiled or fried	9
shrimp, broiled or fried	13
hamburger platter	7
boylan's soda by the bottle:	3
birch beer, black cherry, cream, orange, root beer and diet root beer	

entrees

mermaid's delight—1/2 broiled lobster, filet of flounder, scallops & shrimp	30
doris & ed's platter—1/2 broiled lobster, fried shrimp, scallops, clams, filet of flounder & oysters	31
king neptune's bounty—broiled filet of flounder, scallops, shrimp & alaskan king crab	30
deep sea platter—fried filet of flounder, shrimp, scallops, clams & oysters	27
shellfish platter—shrimp & scallops, broiled or fried	29
shrimp, broiled or fried	29
scallops, broiled or fried	28
scampi—shrimp, scallops or both	28
filet of flounder, broiled or fried	27
stuffed flounder—your choice of 100% king crab, jumbo lump crab or lobster stuffing	30
jumbo lump crabmeat, virginia style	31
alaskan king crab legs, center cut, steamed	41
bouillabaisse, a fish stew	31
twin south african cold water lobster tails	38
add 100% king crab, jumbo lump crab	10 extra
or lobster stuffing	
jumbo cold water new zealand lobster tail	
10 to 12 ounces each	5 per ounce

lobsters—priced according to size

100% king crab, jumbo lump crab or lobster stuffing is available at an additional charge

clambake (per person)

cup of clam chowder	47
choice of steamers with broth or shrimp cocktail	
choice of whole lobster, broiled or steamed (lobster tails 10.00 extra)	

prix fixe menu

three for thirty dollars*

course one

mixed greens salad with shaved apples, crumbled goats' cheese, crisp parsnips, and a red wine vinaigrette

tempura fried rock shrimp with charred-scallion crème and honey-chili sauce

creole shrimp soup with a shrimp & tasso hash

course two

scallop agnolotti with sautéed exotic mushrooms in an asparagus-almond sauce

grilled skirt steak with herb roasted potatoes, sautéed greens, and a red wine reduction

grilled atlantic salmon and prince edward island mussel cioppino with baguette and aioli

course three

chocolate bread pudding with crème anglaise

boylan's root beer float

trio of house made sorbets

no substitutions for prix fixe menu

*tax and gratuity not included