Gary's Down East Seafood Restaurant

The Best Fried Seafood on the Coast

Our Down East style seafood is lightly breaded & quick fried. Served with your choice of two sides.

Local Shrimp \$ 20

Oysters \$ 23

Flounder \$ 20

Sea Scallops \$ 23

Popcorn Shrimp \$ 14

Whitefish \$17

Clam Strips \$ 15

Deviled Crabs \$ 16

Combination of Two \$ 22

Combination of Three \$ 25

Combination of Four \$ 28

Broiled or Sauteed Seafood

Served with your choice of two sides.

Local Shrimp \$ 22

Sea Scallops \$ 25

Flounder \$ 23

Whitefish \$ 17

Fresh Seafood Specialties

All plates served with your choice of two sides.

Cozy Crustaceans \$ Market Price, ask your server.

Shrimp and Crabmeat panned in a butter, white wine, lemon, and garlic sauce.

Jumbo Lump Crabmeat \$ Market Price, ask your server.

Broiled or panned in butter. Topped with a dash of old bay seasoning.

Jumbo Lump Crabcakes \$ Market Price, ask your server

Panned in butter and served with a chipotle lime sauce.

Soft Shell Crabs \$ 25

Two, fried. Our crabs are kept live on the premises and are available only in the Summer season.

Pan-Seared Scallops \$ 25

Large sea scallops lightly breaded & seasoned, pan-seared in olive oil, topped with fresh parsley & lemon.

Grilled Yellow Fin Tuna* \$ 24

Lightly seasoned and grilled to your pleasure. Served with wasabi.

Shrimp Scampi \$ 23

Local shrimp panned in butter with white wine, garlic, and fresh lemon, topped with fresh parmesan.

Grilled Shrimp \$ 21

Two skewers of our local shrimp brushed with our own grilling sauce and grilled to perfection.

Grilled Alaskan Salmon \$ 20

Wild caught Alaskan Salmon grilled with a light marinade and topped with a lemon dill sauce.

Adult Plate Sharing Charge \$ 2

^{*}Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or eggs may increase your risk of foodborne illness.