

Appetizers

Jumbo Lump Crabmeat Appetizer* \$ Market Price

Served cold, broiled, or paned in butter.
Can be added to any entree.

Jumbo Lump Crabcake Appetizer \$ Market Price

Panned in butter. Can be added to any entrée.

Shrimp Cocktail \$ 9

Cold boiled shrimp served with cocktail sauce.

King Crab Salad Appetizer \$ 7

Available only in the Summer Season. Pasta salad with imitation crab.

Soft Shell Crab Appetizer \$ 11

Fried. Available only in the Summer season.
Can be added to any entrée.

Oysters in Red Sauce* \$ 13

Oysters served hot over our spicy red sauce.

Oysters on the Half Shell* \$ 4 each

Raw oysters served on the half shell w/ red sauce.

Soups

She Crab Soup cup \$ bowl \$ Market Price

Our unique blend of mild spices added to a cream soup, thick with crabmeat has people saying ours is the best on the coast!

Clam Chowder cup \$ 9 bowl \$ 10

Our Clam Chowder is a hybrid of Downeast Style and New England Style – a cream based chowder with a distinctive Downeast flavor!

Salads

Homemade Ranch, Homemade Blue Cheese, Homemade Thousand Island, Italian, Honey Mustard, Raspberry Vinaigrette, Sun Dried Tomato Vinaigrette, Balsamic Vinaigrette, Oil & Vinegar

Chef's Salad \$ 11

leaf lettuce, ham, cucumber, tomato, onion, bell pepper, cheddar

Grilled Chicken Salad \$ 13

leaf lettuce, grilled chicken, cucumber, tomato, onion, bell pepper, cheddar cheese

Shrimp Salad \$ 14

leaf lettuce, shrimp, cucumber, tomato, onion, bell pepper, cheddar

Seared Tuna Salad* \$ 14

leaf lettuce, seared tuna, cucumber, tomato, onion, bell pepper, cheddar cheese

Taco Salad: fresh fried tortilla with chorizo taco meat, sliced red tomatoes, and cheese; served with salsa \$ 11

Caesar Salad \$ 9

romaine lettuce, fresh parmesan cheese, croutons, Caesar dressing

Grilled Chicken Caesar Salad \$ 13

Grilled chicken on our classic Caesar Salad

Shrimp Caesar Salad \$ 14

Shrimp on our classic Caesar Salad

Seared Tuna Caesar Salad* \$ 14

Seared tuna on our classic Caesar Salad

King Crab Salad (Available only in the

Summer Season); pasta salad with imitation crab & cold boiled shrimp \$ 13

Kid's Menu

Served with french fries, cole slaw, applesauce, or green beans.

6-piece Chicken Nuggets \$ 7

Fish Sticks \$ 9

Shrimp Basket with Popcorn Shrimp \$11

9-piece Chicken Nuggets \$ 9

Grilled Cheese \$ 5

Shrimp Basket with Local Shrimp \$ 12

Beverages

Pepsi, Diet Pepsi, Mountain Dew, Sierra Mist, Lemonade, Sweetened Tea, Unsweetened Tea, Coffee, Decaffeinated Coffee \$ 2.75

Bottled Water \$ 1.75

*These items are cooked to order. Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or eggs may increase your risk of foodborne illness.

Land Fare

12 oz. Choice Aged Ribeye Steak* \$ 28

Aged, trimmed, and grilled. Served with your choice of two sides and toast.

Surf & Turf* \$ 36

Add fried Shrimp, fried Oysters, fried Flounder, or fried Whitefish to your 12 oz. Choice Aged Ribeye Steak*. Served with your choice of two sides and toast.

Carolina Barbeque Plate Regular \$ 11 Large \$ 14

Homemade on the premises with our own vinegar & pepper sauce. Served with your choice of two sides.

Chicken Tenders Plate \$ 12

Premium chicken, fried, served w/ choice of two sides

Fish Filet Sandwich \$ 12

Whole fish filet on a seeded bun with lettuce & tomato. Served with french fries or slaw.

Hot Hamburger Plate*

Half (1 patty) \$ 8 Whole (2 patties) \$ 11 Large (3 patties) \$ 14
Grilled hamburger patties on white bread, topped with french fries and covered with gravy.

Add cheese, grilled onions, grilled peppers, or bacon; \$ 1 each.

Hamburger Steak Plate* \$ 15

Ground beef, grilled and topped with your choice of grilled onions, gravy, or just have it plain.

Served with your choice of two sides.

Chicken Breast Plate 1 Pc \$ 12 2 Pc \$ 15

Premium boneless, skinless chicken breast, grilled or fried and served with your choice of two sides.

The Cattleman's Burger* \$ 16

Dawson Creek Cattle Company
8 oz. local grass-fed, antibiotic free beef, cheddar, lettuce, and tomato. Served with french fries or chips.

Mozzarella Bacon Burger* \$ 13

8 oz. hamburger patty grilled and topped w/ mozzarella cheese & bacon.

Downeaster* \$ 12

8 oz. hamburger patty grilled and topped as you like it. All the way" is lettuce, tomato, cheese, mayo, mustard, ketchup, chili and onions.

Cheeseburger* \$ 9

4 oz. hamburger patty grilled and topped how you like it.

Chicken Wings

Fried Plain, Buffalo, or Thai
6 pc \$9 12 pc \$16

Side Items

House Salad

Apple Sauce

Pickled Beets

French Fries

Baked Potato

Creamed Potatoes

Cole Slaw

Potato Salad

Green Beans

Sweet Potato Fries

Fried Onion Rings

Fried Okra

Twice Baked Potato

Fresh and Local Side Items (when in-season):

Asparagus

Sliced Red Tomatoes

Zucchini

Cucumber Salad

Desserts

15 Layer Chocolate Cake \$ 8.5

(homemade on the premises)

Chocolate fudge icing encapsulates 15 fluffy layers of white cake; topped with pecans.

Key Lime Pie (homemade on the premises) \$ 6

Brownie Sundae (homemade on the premises) \$ 6

Ask about our specialty desserts

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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 \$ 27	Flounder \$ 20	Sea Scallops \$ 23
Popcorn Shrimp \$ 14	Whitefish \$ 17	Clam Strips \$ 15	Deviled Crabs \$ 16
Combination of Two \$ 24	Combination of Three \$ 27	Combination of Four \$ 32	

Broiled or Sauteed Seafood

Served with your choice of two sides.

Local Shrimp \$ 23	Sea Scallops \$ 26	Flounder \$ 23	Whitefish \$ 20
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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 \$ 24

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

Grilled Shrimp \$ 23

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

Grilled Alaskan Salmon \$ 22

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

Adult Plate Sharing Charge \$ 2

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