

APPETIZERS

SIZZLING CANADIAN BACON
Thick Cut by the Slice
\$7.00

BAKED CLAMS (8)
\$13.00

CLAMS ON THE HALF SHELL (8)
\$12.00

CLAMS CASINO (8)
\$13.00

CHILLED OYSTERS (8)
\$17.00

CRISPY CALAMARI
\$16.00

FRIED OYSTERS
Spicy Remoulade Sauce
\$17.00

TUNA TARTARE
\$18.00

SESAME ENCRUSTED
TUNA
\$21.00

TUNA SASHIMI
Sushi Grade
\$24.00

BANG BANG SHRIMP (3)
Tempura Battered, Chipotle
Mayo
\$21.00

JUMBO SHRIMP
Grilled or Scampi
\$25.00

SAUTEED SCALLOPS
Sautéed Spinach
\$16.50

MUSSELS A LA FRANCAISE
Saffron, White Wine with Herbs
\$13.00

COLOSSAL LUMP CRABMEAT
\$24.00

JUMBO LUMP CRABCAKE
\$23.00

SHRIMP COCKTAIL
\$25.00

FRESH MOZZARELLA
& BEEFSTEAK TOMATOES
\$13.00

SEAFOOD PLATTER

HOT SEAFOOD PLATTER

Lobster, Shrimp, Clams,
Calamari, & Mussels

COLD SEAFOOD PLATTER

Lobster, Shrimp, Clams,
Crabmeat, & Oysters

2 PERSON MINIMUM
\$34.00 per person

SOUPS & SALADS

FRENCH ONION SOUP
Melted Cheese
\$9.00

LOBSTER BISQUE
\$10.00

MIXED BABY GREENS
Arugula, Frizee, Belgium Endive,
Vinaigrette
\$9.75

ICEBERG WEDGE CHOPPED SALAD
Chopped Tomato, Bacon and Crumbled
Bleu Cheese Dressing
\$9.75

MARKJOSEPH SALAD
Shrimp, Tomatoes, Bacon Lardons, String Beans,
Chopped Onions, Red Wine Vinaigrette
\$20.95

FRANKLIN SALAD
Medallions of Filet Mignon, Romaine, Cherry Tomatoes,
Onions, Crumbled Bleu Cheese, Candied Pecans,
Aged Balsamic Vinaigrette
\$24.50

CAESAR SALAD
Shaved Parmesan
Homemade Dressing
for 1/\$11.00
2/\$18.00

SLICED BEEFSTEAK
TOMATO & ONION
for 1/\$6.50
2/\$12.50