

Starters

NEW

Shrimp and Crab Fondue

Shrimp and crab in a creamy blend of cheese topped with fresh diced tomatoes and green onions, served with garlic baguettes.
7.99

Calamari Strips

Freshly breaded in a special seasoned flour, served golden brown with a savory marinara sauce.
7.99

Stuffed Mushrooms

Large caps stuffed with crab meat and topped with a creamy cheese sauce.
6.99

Ipswich Steamers Market Price

Steamed soft shell clams served with clam broth and drawn butter. (When available)

New England Mussels

(15 minutes) Steamed in a white wine and garlic butter broth.
7.99

Tuna Tataki

Tuna seared with sesame seeds, sliced and served with a ginger sauce over mixed greens.
9.99



Onion Rings

Thinly sliced and lightly battered, served with a flavorful bistro sauce.
5.99

Oyster Supreme

Five prime oysters made with freshly sauteed spinach and topped with mornay cheese sauce and bacon bits.
7.99

Oyster Rockefeller

Five prime oysters made with freshly sauteed spinach and topped with italian bread crumbs.
7.99

Oysters 1/2 Doz.... 5.50 Doz...9.99

Only the purest, prime oysters harvested from government inspected Gulf waters for quality and safety.

Shrimp Cargot

Shrimp placed in an escargot dish topped with a garlic scampi butter and a blend of swiss and parmesan cheese.
7.99

NEW

U-Peel & Eat Shrimp Reg..5.50 Lg..8.50

Large tender shrimp, served chilled with tangy cocktail sauce and lemon.

★ Drunken Clams

Little neck clams from the Gulf of Mexico, steamed in a white wine and garlic butter lemon grass broth. Great to share!
9.99

Bam Bam Lobster

Lobster lightly fried and tossed in our Bam Bam Sauce. "The Lobster that bites back"...Spicy
9.99

NEW

Salads

Soup & Salad Combo

Bowl of chowder and house salad 6.50
Bowl of bisque and house salad. 6.99

Caesar Salad or Creamy Herb

Tossed 4.99
With grilled chicken breast 7.99
with grilled shrimp 8.99

Soups

New England Chowder

Cup....2.99 Bowl3.99
Rich & creamy, usually clam chowder with chopped sea clams, sometimes fish chowder.

★ Lobster Bisque

Cup...3.50 Bowl...4.50
Creamy lobster flavor with abundance of minced meat and a hint of sherry.

Fried Seafood

Oyster Dinner

Tender oysters delicately fried in a light seasoned batter.

14.50

★ Sea Scallop Dinner

Tender, juicy untreated sea scallops, fried to a golden brown perfection.

16.50

Clam Dinner

Fresh-shucked soft-shell clams delicately fried in a light seasoned batter (with bellies!)

17.50



Shrimp Dinner

Fresh-battered large shrimp, served with tangy cocktail sauce and lemon.

14.99

Bay Scallop Dinner

Tasty, tiny and delicate are three words used to describe these lightly fried favorites.

12.99

NEW

Buffalo Shrimp Dinner

Our famous fresh-battered large shrimp, coated in our delicious buffalo sauce.

14.99



Fish & Chips

Tender pieces of Boston scrod, hand-breaded with a light crispy batter.

12.99

Fisherman's Platter

A feast of shrimp, scallops, oysters, calamari and fish battered and fried to a golden brown perfection.

16.99

Seafood Entrees



★ Boston Scrod

Fresh tender market cut scrod, flown in from Boston, broiled with a lightly seasoned breading.

15.99

Boston Scrod Au Gratin

Fresh tender market cut scrod, broiled with a light cheese sauce, topped with Italian-seasoned bread crumbs.

15.99



North Atlantic Salmon

Fresh farm raised Salmon fillet poached with a dill sauce or grilled.

14.99

Baked Stuffed Flounder

Delicate flounder, stuffed with a seafood stuffing and topped with a light Newburg sauce.

14.50

NEW

Shrimp and Eggplant Parmesan

Our delicious eggplant topped with 6 grilled shrimp marinara sauce and served with a side of linguine.

12.99

Broiled Scallops

Tender untreated sea scallops, lightly breaded and broiled with butter, lemon and wine.

16.50

NEW

Athen's Saucy Shrimp

Shrimp lightly sauteed with garlic, green onions, kalamata olives, sun-dried tomatoes and feta cheese.

14.99

Shrimp Scampi

Large gulf shrimp sauteed in a white wine, garlic butter sauce.

14.99

Scallop Supreme

Tender untreated sea scallops, broiled in a zesty cheese sauce and topped with crisp bacon crumbs.

16.50

Boston Crab Cakes

Two pan-fried cakes made with Blue Crab claw meat.

14.50

Shrimp Skewer

Ten large shrimp grilled in lemon butter or coated with a teriyaki glaze sauce, served on rice pilaf.

14.99



Broiled Seafood Casserole

Sea Scallops, Shrimp, & Scrod in a casserole with sherry wine, cracker crumbs & butter.

14.99

* All above entrees are served with all-you-can-eat family-style house salad plus your choice of steamed red potatoes, garlic mashed potatoes, rice pilaf, fries or seasonal vegetable.

Pasta Dishes

Fettuccine... Build your own!

- Egg fettuccine noodles, tossed in a creamy Alfredo sauce..9.99
- with large juicy shrimp.....14.99
- with yellowfin tuna.....15.99
- with grilled chicken breast.....12.99

Linguine

- with White or Red Clam Sauce**
- Made with tender chopped sea clams and a light hint of garlic, sprinkled with parmesan.
- 12.99

Steaks & Chicken

Grilled Teriyaki Chicken

- Two 5 oz. skinless chicken breast marinated and grilled, served in a teriyaki sauce.
- 12.99

Boston Sizzler

- Eight-ounce sirloin, grilled to your order.
- 12.99

Fried Chicken Tenders

- Hand battered & fried chicken tender served with ranch or honey mustard sauce for dipping.
- 12.50

Ribeye

- Fresh cut 12 ounce choice ribeye steak, served with sauted onions and mushrooms and grilled to order.
- Larger cuts available, .75 per ounce
- 14.99

Steak & Shrimp

- Eight-ounce sirloin served with 5 Grilled or fried Shrimp.
- 17.99

NEW

Pork Porterhouse

- with Spiced Apple Raisins**
- 10 ounce porkporter house char-grilled and then baked to perfection.
- 12.99

Lobster

Live Maine Lobster

- Usually two sizes of Lobsters to choose from.
- Ask your server for today's selection.
- Market Price



Lobster Tail

- 9 oz. rock lobster tail, sized and priced according to availability, steamed or grilled.
- Market Price



* All above entrees are served with all-you-can-eat family-style house salad plus your choice of steamed red potatoes, garlic mashed potatoes, rice pilaf, fries or seasonal vegetable.

DESSERTS

- Boston Cream Pie 3.99
- New York Style Cheese Cake 3.99
- Chocolate Orange Mousse..... 2.99
- Key Lime Pie 2.99
- Specialty Dessert 4.50
- Vanilla Ice Cream (per scoop) 1.00
- Toppings (Chocolate, Melba Sauce, Butterscotch, Strawberries)..... .79



SUNSET SPECIALS

Available between 4:00 - 6:00 pm Monday through Saturday & all day Sunday.
(Order must be placed by 6:00 pm, NO EXCEPTIONS)

Grilled Ranch Chicken

5 oz. boneless, skinless chicken breast coated and grilled with our own special ranch sauce.

8.99

Fried Gulf Shrimp

Seven large tender shrimp, lightly battered and deep fried to perfection.

9.99

Grilled Sirloin Tips

Tender sirloin pieces, grilled with sliced peppers and onions and a splash of sherry wine.

9.99

Fried Tilapia

Tender pieces of farm raised fresh water Tilapia, hand-breaded with a light crispy batter.

8.99

Poached Salmon

North Atlantic Salmon fillet delicately poached and topped with our flavorful dill sauce.

10.99

All Sunset Special entree items are 5-6 oz. portions, and come served with mixed vegetables, all you can eat family style salad, and your choice of french fries, rice pilaf, garlic mashed potatoes, or red skinned potato.

Dinner Sandwich Selection

Boston Burger 8 oz. Black Angus beef topped with cheese, bacon, lettuce, tomato and onion 7.50

Jumbo Fish Sandwich Fresh Boston scrod hand-breaded, served with lettuce and tomato on a toasted bun 7.50

Chicken Sandwich Juicy fried chicken or zesty ranch chicken, served with lettuce and tomato on a toasted bun ... 7.50

Maine Lobster Roll Grilled New England bun, full of mixed lobster meat and just enough mayo to hold it together .. 12.99

Served with french fries; add a dinner salad 1.99 extra

Add-Ons

Add 5 extra large shrimp to any entree, fried or grilled skewer. 5.50

Add 1/2 pound steamed Alaskan snow crab to any entree. 6.99

Add fresh steamed mussels...3.99

Sides

Dinner Salad ala carte - all you can eat with rolls and butter (per person). . . .4.99

Fried eggplant topped with marinara & grated parmesan cheese.3.99

Fresh Seasonal Vegetable 1.99

Garlic Mashed Potatoes . . 1.99

French Fries 1.99

Rice Pilaf 1.99

Steamed Red Potatoes . . .1.99

