

Seafood Harvest

(My Dad always said, "Don't order fish unless you can see the salt water" ~ Please, lift feet at high tide.)

Broiled or Fried Haddock-Lightly battered and fried or broiled with lemon, butter and white wine.

20.95

Maine Scallops – 2 ways to have them cooked: - Pan seared with olive oil, **OR** lightly battered and fried.

23.95

Baked Lobster-Seafood Casserole-lobster, scallops and crab meat, light cream, butter and topped with seasoned bread crumbs. **27.95** **Ketch specialty**

Lobster Seafood Marinara-lobster, scallops, haddock and shrimp over pasta.

28.95

Fried Maine Clams-with the bellies. **26.95**

Haddock Mediterranean- topped with baby spinach, olives, tomatoes, assorted squashes, onions, peppers, garlic, and feta cheese. **23.95** ** Ketch specialty**

Shrimp Scampi-shrimp sautéed in our garlic butter and served over pasta or rice.

(Stu and Ed owned an Italian restaurant.)

22.95

Fried Shrimp-shrimp lightly battered and fried.

21.95

Seafood Fettuccini Alfredo – Scallops, Shrimp & Haddock.

28.95

Baked Stuffed Haddock- seafood stuffing (haddock, crab meat, scallops, shrimp, onion and celery) baked and topped with our lobster, seafood sauce.

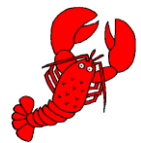
23.95

Capt'n Fried Seafood Plate-lightly battered and fried - clams, shrimp, scallops and haddock.

27.95



Steamed 1 ¼ lb Maine Lobster – Market price.



Dinners include: Choice of two sides- baked potato, ketch fries, french fries, rice, salad, fresh vegetables, cole slaw. Sweet potato fries add \$1.00.

Fresh loaf of our homemade bread.

