

RAW BAR

Clams ½ Shell – <i>Long Island Sound Littlenecks</i>	\$1.25 each	Oysters ½ Shell – <i>Copps Island and Mystic Oysters</i>	\$2 each
Shrimp Cocktail	\$2.50 each	Raw Bar Platter 1-2 people – <i>6 Clams, 6 Oysters, 3 Shrimp</i>	\$35

APPETIZERS

Chicken Wings – Garlic / Plain /Buffalo	\$8	Fried Calamari – Marinara Sauce	\$11
Chorizo Spanish Style – Tomato Sauce	\$11	Conch Salad – Scungilli Salad	\$15
Mussels Lighthouse – Pink Sauce	\$13	Garlic Shrimp – Butter White Wine Sauce	\$12
Clams Spanish Style – Red Sauce	\$12	Garlic Clams – White Wine & Parsley Sauce	\$11
Clams Portuguese Style – <i>Bacon, Chorizo Brown Sauce</i>	\$14	Grilled Calamari	\$12
Clams Casino – Seafood Stuffing, Bacon	\$12	Shrimp Cakes	\$2 each
Quail House Style – Brown Sauce	\$13	Cod Fish Cakes	\$2 each
Grilled Quail – Pickled Vegetables	\$12	Empanadas – Meat & Seafood	\$3 each

SOUPS AND SALADS

New England Clam Chowder	\$6	Caesar Salad	\$10
House Salad for Two	\$12	Gorgonzola Salad	\$9
House Salad	\$8		
Add to any salad:			
Grilled Chicken \$7	Grilled NY Strip \$9	Grilled Salmon \$8	Grilled Shrimp \$9

SEAFOOD

Twin Lobsters (Market Price) <i>Boiled lobsters with two sides of your choice</i>	
Lobster Roll – hot or cold (Market Price) <i>Served with French fries and house made coleslaw</i>	
Paella	\$27
<i>Lobster, shrimp, scallops, lobster and clams in a yellow Spanish rice</i>	
Dolphin's Special	\$33
<i>Lobster, clams, mussels, shrimp, scallops, white fish and calamari in a red sauce served over linguini</i>	
Lobster Dolphin's	\$26
<i>Lobster sautéed in olive oil served with French fries</i>	

Seafood Garden \$26

Boiled lobster with clams and mussels in a garlic sauce served with baked potato

Broiled Seafood & Fish Filet \$22

Filet of fish, scallops, shrimp served with mashed potato and steamed vegetables

Shrimp Scampi \$22

In a roasted garlic butter sauce served over linguini

Grilled Salmon \$19

Served with mashed potato and steamed vegetables

Grilled Swordfish \$21

Served with crème of potato and steamed vegetables

Grilled Salted Cod \$29

Served with baked potato, raw onions, green beans and roasted peppers

Fillet of Fish Française \$19

Filet of Sole dipped in very light batter sautéed with white wine lemon sauce

Pescado Frito Estilo San Juan (Fried Fish Puerto Rican style) \$27

Fried Red snapper (head on) sautéed with onion and green pepper served with rice and fried green plantain

CHICKEN AND MEAT

All dishes are served with your choice of two sides

Chicken Marsala \$19

Bread seared chicken breasts fillet, simmered in rich marsala wine sauce and mushrooms

Chef's Steak \$22

NY grilled steak served with crème of potato and steamed vegetables

Portuguese Style Steak \$22

Served sizzling in a clay dish, topped with ham and egg in a brown sauce

Surf & Turf \$38

Steak and shrimp served with fries and steamed vegetables with a light garlic butter sauce

Carne Alantejana \$20

Pork, clams, potatoes cooked in a brown sauce served with pickled vegetables

Sides \$3

Rice Linguini French Fries Mashed Potato Baked Potato Steamed Vegetables

KIDS

Shrimp Basket – Served with French fries **\$9**

Chicken Wings – Served with French fries **\$9**

Chicken Fingers – Served with French fries **\$9**

French Fries **\$5**

Linguini **\$5**

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.