

STARTERS

OYSTERS ROCKEFELLER 21
Four local oysters baked and topped with fresh spinach, bacon, panko breadcrumb, Swiss, and parmesan cheese

SHRIMP COCKTAIL 14
Large shrimp served with cocktail sauce and lemons

BAKED CHOPPED CLAMS 10
Four clams served with lemons

CLAMS CASINO 13
Broiled whole little neck clams topped with bacon, butter, and red peppers

OYSTERS ON THE HALF SHELL*
Served with a mignonette sauce, cocktail sauce, and lemons **TWELVE – 30 SIX – 15**

CLAMS ON THE HALF SHELL*
Local little neck clams served with cocktail sauce and lemons **TWELVE – 20 SIX – 10**

FRIED CALAMARI 22
Deep fried calamari rings served with marinara sauce

BUCKET OF STEAMERS 35
Local soft shell clams, fresh clam juice rinse, and a drawn butter dip

BONELESS WINGS 15
Choose your style: Hot, BBQ, Honey BBQ, or Plain

BONE IN WINGS 15
Choose your style: Hot, BBQ, Honey BBQ, or Plain

STEAMED CLAMS 20
Local little neck clams steamed with white wine and garlic

BUCKET OF MUSSELS 17
Prepared in your choice of marinara, white wine and garlic, or fra diavolo

SPINACH & ARTICHOKE DIP 13
A blend of creamy spinach, artichoke hearts, and shaved parmesan cheese served with fresh dipping chips

CRAB CAKES 27
Homemade crab cakes prepared with lump crab meat, served with rémoulade sauce and lemons

SHRIMP AND FETA FLATBREAD 25
Grilled shrimp topped with fresh spinach, roasted red peppers, feta and parmesan cheese, finished with a balsamic glaze and served on a cauliflower crust

BAY SCALLOPS 20
Choose your style: deep fried, broiled, scampi, or Cajun

BAVARIAN PRETZEL 12
Hot salted pretzel served with queso blanco dipping sauce

FRIED MOZZARELLA 14
Deep fried breaded mozzarella served with marinara sauce

SEAFOOD SALAD 19
Fresh calamari, shrimp and scallops tossed with red peppers, red onions, olives, garlic, lemon juice, and olive oil

OCTOPUS SALAD 23
Spanish octopus legs sliced and tossed with red peppers, red onions, olives, lemon juice, garlic, and olive oil

CLAMS OREGANATA 12
Whole little neck clams with an oregano crumb topping

**COCO FOR COCONUT
FRIED SHRIMP** 15
Malibu coconut jumbo fried shrimp with an orange horseradish sauce

LOBSTER ROLL SLIDERS
Hand picked lobster meat tossed with Hellmann’s mayo, served on mini sweet Hawaiian rolls **PRICED DAILY**

FRIED CLAM STRIPS 19
Mini fried clams served with tartar sauce and lemons

FRIED SHRIMP 18
Large deep fried shrimp served with cocktail sauce and lemons

FRIED PICKLES 10
Crinkle cut dill pickle chips coated with Italian seasoned bread crumbs, and deep fried. Served with our famous Cajun kickin’ jalapeño dipping sauce

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Before placing your order, please inform your server if a person in your party has a food allergy or intolerance.

20% gratuity added to parties of 10 or more.

HOMEMADE SOUPS

	CUP	BOWL	QUART		CUP	BOWL	QUART
Manhattan Clam Chowder	7	9.50	19	Lobster Bisque	7	9.50	19
New England Clam Chowder	7	9.50	19	French Onion Soup		8	
				Baked Potato Soup		9	
				Any Soup Bread Bowl		10	

SALADS

ADD CHICKEN OR SHRIMP TO ANY SALAD - 10

DRESSINGS

Golden Italian, Bleu Cheese, Ranch, Balsamic Vinaigrette, Thousand Island, Creamy Caesar, Honey Mustard

MEDITERRANEAN SALAD 15

Romaine hearts topped with feta cheese, stuffed queen olives, tomatoes, cucumbers and red onions, served with our homemade feta cheese vinaigrette dressing

CRAB CAKE SALAD 30

Homemade lump crab cakes served over a classic house garden salad with your choice of dressing

GRILLED SALMON SALAD 30

Canadian salmon grilled or blackened atop our classic house garden salad

CLASSIC CAESAR SALAD

Romaine hearts tossed in creamy Caesar dressing topped with shaved parmesan cheese, fresh black pepper, and seasoned croutons
LARGE - 14 SMALL - 12

PJ'S HOUSE SALAD

Romaine hearts, tomatoes, red onions, cucumbers, and fresh grated carrots served with your choice of dressing
LARGE - 9 SMALL - 6

CRAB LEGS

SNOW CRAB LEGS

Served with drawn butter; Sold in one pound increments and priced daily.

BROKEN SNOW CRAB LEGS

Two pounds of snow crab pieces served with drawn butter. Priced daily.

ALASKAN KING CRAB LEGS

Served with drawn butter; Sold in one pound increments and priced daily.

KING CRAB KNUCKLES & CLAWS

One pound steamed, served with drawn butter. Priced daily.

EXPERIENCES

SEAFOOD TOWERS

MINI TOWER* 100

- 1 Dozen Clams
- 1 Dozen Oysters
- ½ Pound Shrimp Cocktail
- 2 Lobster Claws
- 2 Lobster Tail Halves

OYSTER LOVERS TOWER* 105

- 2 Dozen Oysters
- ½ Pound Shrimp Cocktail
- 2 Lobster Claws
- 2 Lobster Tail Halves

DELUXE TOWER* 225

- 1½ Dozen Clams
- 1½ Dozen Oysters
- ¾ Pound King Crab Legs
- 1 Pound Shrimp Cocktail
- 4 Lobster Claws
- 4 Lobster Tail Halves

SEAFOOD BOILS

Customize your boil just the way you like it!

Snow Crab (1 lb.) 35

King Crab (¾ lb.) 78

Shrimp Shell On (½ lb.) 12

Shrimp Shell Off (½ lb.) 15

Lobster Tail (7 oz.) 30

Mussels (½ lb.) 5

Little Neck Clams (½ doz.) 10

Chorizo (½ lb.) 8

Corn on Cob 5

Red Potatoes (3) 5

Sauces:

- Cajun Sauce 3
- Roasted Garlic Butter 3
- Lemon Pepper Herb Sauce 3
- Drawn Butter (4 oz.) 3

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CATCH THIS

SERVED WITH YOUR CHOICE OF TWO SIDE DISHES

Add a House Garden Salad - 5

Substitute a House Garden Salad or Cup of Soup for a side dish - 3

- SEAFOOD PAELLA28

Shrimp, scallops, mussels, clams, and sausage atop a bed of seasoned rice
Served with rice instead of two sides
- CAST IRON COMBO38

Swordfish, bay scallops, and shrimp coated with our homemade Cajun spice blend and pan seared in a cast iron skillet
- FISHERMAN'S PLATTER40

Large shrimp, bay scallops, local flounder, and clams served broiled or deep fried
- CRAB CAKES33

Homemade lump crab cakes served with rémoulade sauce
- STUFFED FILLET OF FLOUNDER40

Local flounder wrapped around a homemade seafood stuffing consisting of shrimp, lump crab meat, scallops, mozzarella cheese, and breadcrumbs
- COCO FOR COCONUT FRIED SHRIMP29

Malibu coconut jumbo fried shrimp served with an orange horseradish sauce
- BLACKENED CHILEAN SEA BASS

Cajun seasoned Chilean sea bass pan seared in a cast iron skilletPRICED DAILY
- SESAME ENCRUSTED TUNA*42

Yellow fin tuna coated in black and white sesame seeds and pan seared served with wasabi sauce

- COD OREGANATA38

Icelandic cod fillet topped with an oregano bread crumb topping
- FLOUNDER FRANCESE40

Local caught flounder coated with an egg and flour batter and sautéed in a lemon, butter, and white wine sauce
- HONEY MUSTARD SALMON30

Pan seared salmon fillet topped with a sweet and spicy honey mustard horseradish sauce
Substitute Organic Salmon Add 12.00
- STUFFED JUMBO SHRIMP38

Jumbo shrimp wrapped with a homemade seafood stuffing consisting of shrimp, lump crab meat, scallops, mozzarella cheese, and breadcrumbs
- CAJUN SWORDFISH39

Fresh cut swordfish steak coated with Cajun spices, then pan seared in a cast iron skillet, tender and golden
- SALMON PINWHEEL30

Salmon fillet wrapped around a homemade seafood stuffing consisting of shrimp, lump crab meat, scallops, mozzarella cheese, and breadcrumbs
- FRIED JUMBO SHRIMP AND SEA SCALLOPS35

Shrimp and scallops coated with seasoned bread crumbs and deep fried

YOUR FISH – YOUR STYLE

SERVED WITH TWO SIDE DISHES

Add a House Garden Salad - 5

Substitute a House Garden Salad or Cup of Soup for a side dish - 3

SELECT YOUR STYLE

- Broiled:

Lemon juice, garlic, paprika, pesto sauce, and white wine
- Scampi:

Sautéed with garlic, butter, basil, breadcrumbs, and white wine

- Blackened:

Very spicy cajun seasoned and cooked in a cast iron skillet
- Fried:

Coated with seasoned breadcrumbs and deep fried

- Pan Seared:

Sautéed with fresh spinach, shallots, and tomatoes
- Grilled:

Non-seasoned and seared on a high heat flat top

- SELECT YOUR FISH

Jumbo Shrimp31

Tuna*42

Swordfish39

Farmed Salmon30

Organic Salmon42

Flounder/Fluke40

Cod38

Sea Scallops43

Chilean SeabassPRICED DAILY

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LOBSTER LOVERS

PRICED DAILY

Have Your Lobster Stuffed: add 15 Per Lobster

LOBSTER HOUSE SPECIAL

1 ¼ pound steamed lobster served with shrimp cocktail, a cup of soup, a house garden salad, and one side dish

TRADITIONAL LOBSTER DINNER

Served with a house garden salad and two side dishes
Your choice of 1 ¼ , 1 ¾, or 2 lbs

TRADITIONAL CLAMBAKE

1 ¼ pound steamed lobster and your choice of steamers, mussels or six steamed clams. Served with a steamed red potato, an ear of corn, and a house garden salad

TWIN LOBSTER TAILS

Two 7 oz. lobster tails broiled with butter and garlic, served with a house garden salad and two side dishes

SURF & TURF*

1 ¼ pound steamed lobster and a grilled 10 oz sirloin steak. Served with a house garden salad and two side dishes

LOBSTER FRA DIAVOLO

1 ¼ pound lobster, sautéed with shrimp, scallops, mussels, and clams in a spicy marinara sauce served over pasta. Served with a house garden salad

STEAMED LOBSTERS ALA CARTE

Your choice of 1 ¼ , 1 ¾, or 2 lbs. Served with drawn butter and lemons

COLD LOBSTER ROLL

Fresh lobster salad made with hand picked lobster meat, mixed with celery and Hellmann’s mayonnaise. Served on a toasted New England style brioche bun with french fries and cole slaw

HOT LOBSTER ROLL

Warm chunks of lobster tossed in butter served on a toasted New England style brioche bun. Served with french fries and cole slaw

BROILED LOBSTER TAIL

A 7 oz. cold water lobster tail broiled with butter and garlic

STEAK

CHAR-GRILLED SIRLOIN* 45

A 10 oz. USDA Choice sirloin steak seasoned and grilled to your liking. Served with a house garden salad and two side dishes

FILET MIGNON* 65

An 8 oz. USDA Prime boneless beef tenderloin seasoned with salt and cracked black pepper. Served with a house garden salad and two side dishes

BONE IN RIBEYE* 65

A 16 oz USDA Choice cowboy steak seasoned with salt and cracked black pepper. Served with a house garden salad and two side dishes

SURF & TURF KABOBS* 29

Grilled filet mignon, jumbo shrimp, and mini potatoes topped with garlic butter and served over a bed of fresh string beans

INCLUDED SIDE DISH CHOICES

French Fries
Waffle Fries
Sweet Potato Fries
Steamed Red Potatoes
Creamed Spinach

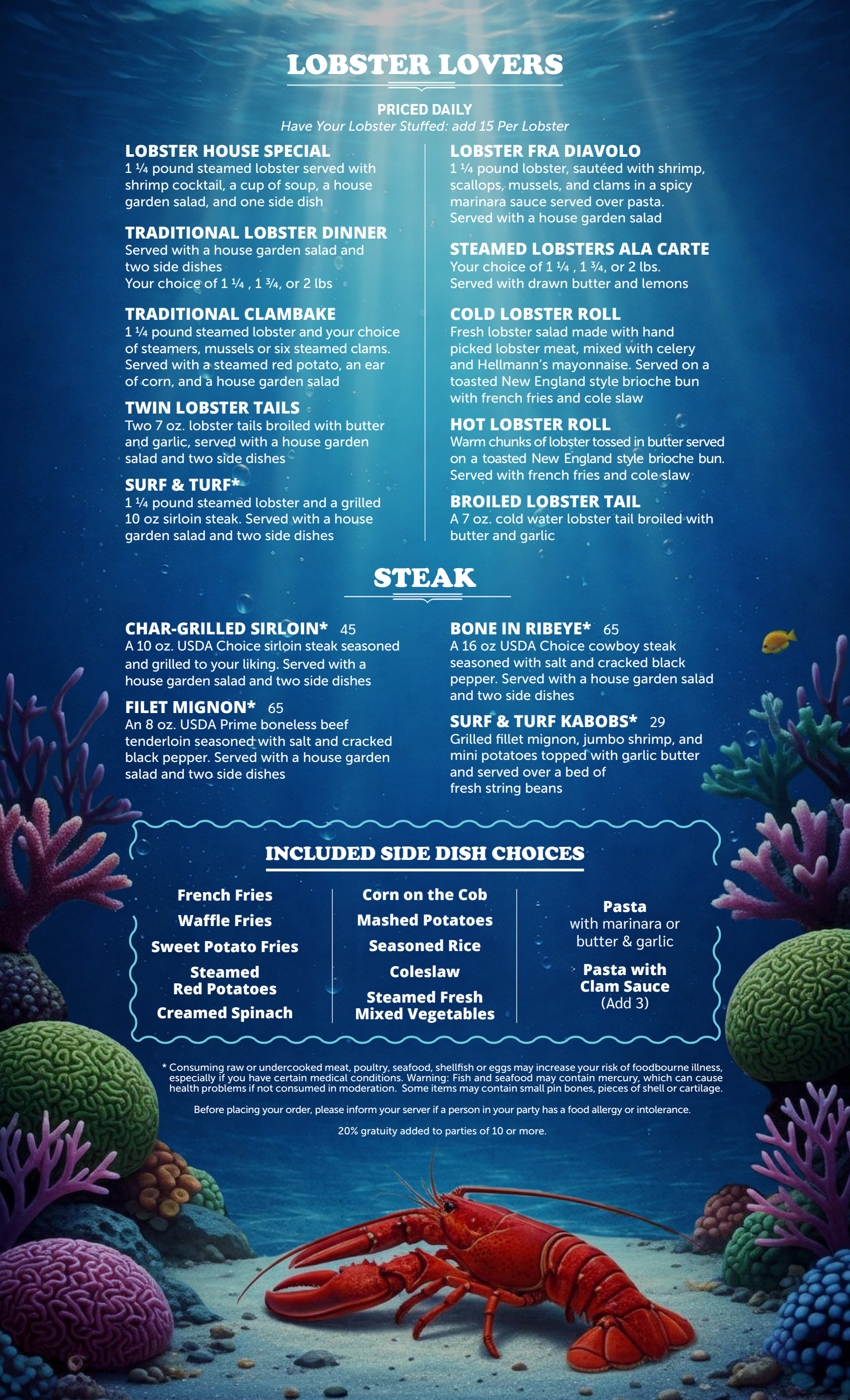
Corn on the Cob
Mashed Potatoes
Seasoned Rice
Coleslaw
Steamed Fresh Mixed Vegetables

Pasta
with marinara or butter & garlic
Pasta with Clam Sauce
(Add 3)

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QUICK FIX

SANDWICHES – BASKETS – COMBOS

Add a House Garden Salad - 5

Substitute a House Garden Salad or Cup of Soup for a side dish - 3

SANDWICHES

ALL SANDWICHES ARE GARNISHED WITH FRENCH FRIES & COLESLAW

SHRIMP SALAD 22

Large shrimp tossed with celery and Hellmann's mayonnaise topped with lettuce and tomato on a sweet Brioche bun

COLD LOBSTER ROLL PRICED DAILY

Fresh lobster salad made with hand picked lobster meat, mixed with celery and Hellmann's mayonnaise, served on a toasted New England style brioche bun

HOT LOBSTER ROLL PRICED DAILY

Warm chunks of lobster tossed in butter served on a toasted New England style brioche bun

CAJUN SWORDFISH TACO-DILLA 25

Cajun Swordfish wrapped with a cool cilantro lime slaw by a cheese quesadilla

CHICKEN 22

All natural antibiotic free chicken cutlet served fried, grilled, or cajun and topped with lettuce and tomato on a sweet Brioche bun

CRAB CAKE 30

Homemade crab cakes prepared with lump crab meat topped with lettuce, tomato, and rémoulade sauce on a French club roll

LOCAL CAUGHT FLOUNDER 27

Deep fried or broiled fillet topped with lettuce, tomato, and tartar sauce, served on a French club roll

TRADITIONAL BASKETS

FISH & CHIPS 25

Beer battered cod fillets served with coleslaw, seasoned waffle fries, and tartar sauce

CLAM STRIPS 23

Mini fried clams served with french fries, coleslaw, and tartar sauce

CHICKEN FINGERS 17

Chicken tenderloins served with french fries, coleslaw, and honey mustard

BAY SCALLOPS 23

Cooked your style: fried, broiled, cajun or scampi served with french fries, coleslaw, cocktail, and tartar sauce

LARGE SHRIMP 20

Cooked your style: deep fried, grilled, broiled, cajun or scampi, served with french fries, coleslaw, cocktail and tartar sauce

COMBINATIONS

BAKED CLAM COMBO 18

Two baked clams served with your choice of soup and a house garden salad
Upgrade to a Bowl of Soup Add 2.50

SOUP & SALAD 15

A bowl of French onion soup, lobster bisque, Manhattan or New England clam chowder, or Baked potato soup teamed with a house garden salad

SOUP & SANDWICH

Select one of our delicious sandwiches accompanied with your choice of New England or Manhattan clam chowder, Lobster bisque, Baked potato soup, or French onion soup

CHICKEN, CHEESEBURGER*, OR SHRIMP SALAD 25

FLOUNDER 30

CRAB CAKE 33

LOBSTER ROLL 40

Upgrade to a Bowl of Soup Add 2.50

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BURGER FACTORY

WE PROUDLY ALWAYS SERVE CERTIFIED ANGUS BEEF BURGERS
ALL BURGERS ARE GARNISHED WITH FRENCH FRIES AND COLESLAW

Add a House Garden Salad - 5

Substitute a House Garden Salad or Cup of Soup instead of Fries - 3

THE PJ CLASSIC* 23

Two 5oz CAB patties layered with special sauce, lettuce, pickles, and American cheese on a sweet Brioche bun

CHEESEBURGER* 22

A 10 oz CAB patty topped with lettuce, tomato, and American cheese on a sweet Brioche bun

PASTA

SERVED WITH A HOUSE GARDEN SALAD

Choice of Linguini, Penne, or Angel Hair pasta | Substitute Gluten Free Rotini - 3

SEAFOOD MARINARA 34

Shrimp, scallops, mussels, and clams sautéed with our homemade marinara sauce

SHRIMP SCAMPI 23

Large shrimp sautéed in butter, garlic, breadcrumbs, and white wine

LINGUINI & RED OR WHITE CLAM SAUCE 21

Fresh shucked local clams sautéed with fresh herbs and roasted garlic

SHRIMP PARMESAN 27

Large deep fried shrimp topped with marinara sauce and mozzarella cheese

PENNE ALLA VODKA 23

Penne pasta tossed in a tomato cream sauce with shallots and bacon
Add Chicken or Shrimp 10

CHICKEN PARMESAN 28

Deep fried antibiotic free chicken cutlets topped with marinara sauce and mozzarella cheese

SHRIMP FRANCESE 25

Large shrimp coated with an egg and flour batter, sautéed in a lemon, butter, and white wine sauce

CHICKEN FRANCESE 26

Antibiotic free chicken cutlets coated with an egg and flour batter, sautéed in a lemon, butter, and white wine sauce

SHRIMP & SCALLOP ALFREDO 26

Bay scallops and large shrimp tossed in a creamy cheese sauce

LOBSTER TAIL SCAMPI

Four lobster tail halves sautéed in butter, garlic, breadcrumbs, and white wine

PRICED DAILY

SHRIMP & CLAM SCAMPI 27

Large shrimp and local littleneck clams sautéed with fresh garlic, butter, breadcrumbs, and white wine

SEAFOOD SUPREME 34

Shrimp, scallops, mussels, and clams sautéed in a garlic, cream, and cheese sauce

HOMEMADE BAKED MAC AND CHEESE 15

Shell pasta tossed in a creamy three cheese sauce, finished with panko bread crumbs on top

Add 1/3 lb. of Lobster Meat 30

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