



# appetizers

## Oysters on the Half Shell

Served with cocktail sauce and lemons.  
Twelve - 13.99 Six - 7.99

## Clams on the Half Shell

Served with cocktail sauce and lemons.  
Twelve - 12.99 Six - 6.99

## Firecracker Calamari

Crispy calamari dusted with Peppadew seasoning and teamed with roasted corn, avocado and a scallion cream dipping sauce - 11.99

## Snow Crab Legs

Two pounds of crab legs served with melted butter and cocktail sauce - Priced Daily

## Alaskan King Crab Legs

Served with melted butter and cocktail sauce - Priced Daily

## Steamed Littleneck Clams

Served with melted butter.  
Twelve - 10.99 Six - 6.99

## Fried Calamari

Served with marinara sauce - 10.99

## Broiled Whole Clams Casino

Six littleneck clams broiled and topped with a combination of bacon, butter and red peppers - 7.99

## Baked Chopped Clams

Four clams served with lemons - 6.99

## Bucket of Steamers

Served with melted butter and clam juice for rinsing - 14.99

## Bucket of Mussels

Prepared in your choice of butter and broth, marinara, white wine and garlic or fra diavolo - 10.99

## Fried Shrimp

Ten large deep fried shrimp served with cocktail sauce and lemons - 8.99

## Popcorn Shrimp

Served with cocktail sauce and lemons - 6.99

## Mozzarella Triangles

Six pieces served with marinara sauce - 7.99

## Bay Scallops

Served with tartar sauce and lemons - 9.99

## Seafood Salad

Fresh calamari, shrimp and scallops tossed with red peppers, onions, olives, lemon juice and olive oil - 10.99

## Baked Whole Clams Oreganata

Six littleneck clams baked and topped with an oregano based bread crumb mixture - 7.99

## Grilled Oysters

Six oysters grilled over an open flame then topped with fresh tarragon, butter and Frank's Red Hot sauce - 8.99

## Fried Clam Strips

Served with tartar sauce and lemons - 9.99

## Crab Cakes

Three homemade crab cakes prepared with fresh lump crabmeat. Served with rémoulade sauce and lemons - 8.99

## Shrimp Cocktail

Ten large white shrimp served with cocktail sauce and lemons - 8.99

## Stuffed Potato Skins

Potato skins loaded with cheddar cheese, bacon and scallions served with sour cream on the side - 8.99

## Crispy Fish Taco-Dillas

Spicy tempura battered tilapia wrapped with a cool cilantro lime slaw by a cheese quesadilla - 13.99

## Chilled Shellfish Platter

Three clams on the half shell, two lobster claws, three oysters on the half shell and six shrimp cocktail - 14.99

## Jumbo Coconut Shrimp

Four jumbo shrimp battered in Malibu coconut flakes, then deep fried. Served with sweet and sour sauce on the side - 9.99

## Stuffed Jumbo Shrimp

Three jumbo shrimp stuffed with fresh crabmeat stuffing - 10.99



## Seafood Appetizer Sampler

Two Baked Clams, two Maryland Crab Cakes, Popcorn Shrimp and Fried Calamari - 17.59

## Spinach & Crab Dip For Two

Fresh spinach and crabmeat blended in a sourdough bread bowl with fresh fried tortilla chips on the side - 11.99

## Boneless Wings

White meat chicken wings tossed in your choice of honey citrus pepper, BBQ or hot sauce - 7.99

## Jumbo Chicken Wings

Tossed in your choice of honey citrus pepper, BBQ or hot sauce - 6.99

**15 WING SAMPLER - 15.99**

## Chicken Fingers

White meat chicken tenderloins served with honey mustard - 6.99

## Loaded Nachos

Tri-colored nachos topped with three bean chili, cheddar cheese, black olives, sour cream, jalapeños and guacamole - 9.99

## Onion Rings

Served with kickin' jalapeño sauce - 5.99

# salads

**ADD CHICKEN OR SHRIMP TO ANY SALAD - 4.99**

## Greek Salad

Romaine hearts topped with feta cheese, stuffed queen olives, tomatoes, cucumbers and red onions. Served with our homemade feta cheese vinaigrette dressing - 9.99

## House Garden Salad

Romaine hearts, tomatoes, red onions, cucumbers and fresh carrots. Served with your choice of dressing - 3.99

## BBQ Ranch Chicken Salad

Our traditional garden salad topped with grilled chicken, fresh corn and tortilla strips tossed with buttermilk ranch dressing and Sweet Baby Ray's BBQ sauce - 9.99

## Chicken or Shrimp Caesar Salad

Fresh grilled chicken or shrimp, parmesan cheese and croutons atop romaine hearts with Caesar style dressing - 9.99

## Grilled Chicken Salad

Grilled chicken atop our house garden salad with your choice of dressing - 8.99

## Spring Mix Garden Salad

Fresh mix of mesclun greens and broccoli slaw tossed in a unique spicy mandarin orange peanut dressing and topped with your choice of grilled salmon, swordfish, shrimp, tuna or chicken - 15.99

## Grilled Tuna Salad

Pieces of fresh tuna atop our classic garden salad - 14.99

## DRESSINGS

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

**HAVE YOUR SALAD IN A TORTILLA SHELL BOWL - add 1.00**  
Your choice of Whole Wheat, Plain or Spinach

## Crab Cake Salad

Our classic garden salad topped with crumbles of Maryland crab cakes. Served with your choice of dressing - 11.99



## Sea Scallop Salad

Encrusted and pan seared with our special chick pea, cumin and Cajun panko breading. Served over baby greens with red onion, tomato, cucumber, kalamata olives and feta cheese, tossed in a champagne vinaigrette - 14.99

## Grilled Fish Taco Salad

Fresh grilled swordfish, tuna and shrimp atop a fresh garden salad in a tortilla taco bowl. Served with your choice of dressing on the side - 18.99




**Our Specialties**

ANY SOUP IN A  
SOUR DOUGH  
BREAD BOWL - 6.59

## FRESH HOMEMADE Soups

**Manhattan or New England Clam Chowder**  
Quart - 9.59 Bowl - 4.99 Cup - 3.99

 **Our Famous Lobster Bisque**  
Quart - 10.59 Bowl - 5.59 Cup - 4.59

**Mini Chowder Bar**  
A 4 oz. sampling of the following:  
Lobster Bisque, Manhattan Clam Chowder  
and New England Clam Chowder - 7.99

# house specialties

**ADD A GARDEN SALAD - 2.99    SUBSTITUTE A GARDEN SALAD FOR A SIDE DISH - 1.99**

**SUBSTITUTE SWEET POTATO FRIES OR ONION RINGS - add 1.00**    Coupons are not valid on House Specialties.

### #1 Chicken Cutlet Sandwich

Your choice of fried or grilled. Served on a roll with lettuce, tomatoes, mayonnaise and your choice of French fries or rice and coleslaw - 8.99

### #2 Fillet of Flounder Sandwich

Your choice of fried or broiled. Served on a roll with lettuce, tomatoes, tartar sauce and your choice of French fries or rice and coleslaw - 10.59

### #3 Angus Beef Burger Platter

An 8 oz. burger topped with lettuce and tomatoes. Served with your choice of French fries or rice and a pickle. Topped with cheese upon request - 9.99    **ADD BACON - 1.00**

### #4 Fried Shrimp Basket

Popcorn shrimp served with fries, coleslaw and cocktail sauce - 7.99

### #5 Fish Cakes over Linguini

Three fish cakes served atop linguini and topped with our homemade marinara sauce - 6.99

### #6 Fried Fillet of Cod Sticks

Served with French fries, coleslaw and tartar sauce - 10.99

### #7 Soup & Sandwich Combo

Your choice of flounder, chicken or hamburger accompanied with your choice of New England or Manhattan clam chowder or lobster bisque - 10.99

**UPGRADE TO A BOWL OF CHOWDER OR BISQUE - add 1.00**

### #8 Double Dog Platter

Two Sabrett hot dogs served with French fries and coleslaw - 6.99

### #9 Fish & Chips

Beer battered fillets served with tartar sauce, coleslaw and seasoned waffle fries - 10.99

### # 10 Baked Clam Combo

Two baked clams served with your choice of soup and a garden salad - 9.99    **UPGRADE TO A BOWL OF SOUP - add 1.00**

### #11 Fried Clam Strip Platter

Fried clam strips served with tartar sauce, coleslaw and French fries - 10.99

### #12 Fish Cakes & French Fries

Three fish cakes served with tartar sauce, coleslaw and French fries - 6.99

### #13 Chicken Finger Platter

Chicken tenderloins served with French fries, coleslaw and honey mustard - 7.99

### #14 Fried Scallops

Fried bay scallops served with tartar sauce, coleslaw and French fries - 9.99

### #15 Soup & Salad

A bowl of soup and a house garden salad - 8.59

**LOBSTER BISQUE - add 50¢**

### #16 Long Island Lobster Roll

1/3 lb. of lobster salad made with handpicked Long Island lobster meat mixed with fresh celery and Hellmann's mayonnaise served on your choice of panini toast, Italian hoagie or a hot dog bun - 15.99

**1/2 LB. LOBSTER ROLL - add 3.00**

GIFT CERTIFICATES AVAILABLE

 **Our Specialties**

\*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Some fish may contain small pin bones.

# lobster lover's

**HAVE YOUR LOBSTER STUFFED**  
5.99 per lobster

## Traditional Lobster Dinner

Served with a garden salad and your choice of two side dishes.  
Your choice of 1 ¼, 1 ½, 2, 2 ½ or 3 lbs. - Priced Daily

## Lobster & Rib Combo

Half rack of spare ribs and 1 ¼ lb. steamed lobster.  
Served with a garden salad and your choice of two side dishes - Priced Daily

## Lobster House Special

1 ¼ lb. lobster served with shrimp cocktail, a cup of soup, a garden salad and one side dish - Priced Daily

## Traditional Clambake

1 ¼ lb. lobster and your choice of steamers or mussels.  
Served with a steamed red potato, an ear of corn and a garden salad - Priced Daily

## Downeast Dinner for Two

Two 1 ¼ lb. lobsters, two lbs. of steamers or mussels, two cups of soup and two garden salads - Priced Daily

## Twin Lobster Tails

Two 4 oz. lobster tails broiled with butter and garlic. Served with a garden salad and your choice of two side dishes - Priced Daily

## Lobster Fra Diavolo

1 ¼ lb. lobster, shrimp, scallops, mussels and clams in a spicy marinara sauce atop linguini. Served with a garden salad - Priced Daily

## Surf & Turf

12 oz. shell steak and 1 ¼ lb. steamed lobster. Served with a garden salad and two side dishes - Priced Daily

## Lobster Lover's Special for Two

Two 1 ¼ lb. lobsters, two 12 oz. shell steaks, two cups of lobster bisque, two garden salads and two side dishes - 64.99

## Lobster à la Carte

Your choice of 1 ¼, 1 ½, 2, 2 ½ or 3 lbs.  
Served with butter and lemons - Priced Daily

# pasta

Served over linguini or penne with a house garden salad.  
**ADD A SIDE DISH - 1.99**

## Lobster Tail Scampi

Four lobster tail halves sautéed in scampi sauce - 29.99

## Shrimp Scampi - 17.99

## Linguini & Red or White Clam Sauce - 16.99

## Shrimp or Chicken Parmesan - 16.99

### Shrimp & Scallop Alfredo

Served in a creamy cheese sauce.  
Can be prepared Cajun upon request - 17.99

## Seafood Marinara

Shrimp, scallops, mussels, clams and 1/2 lobster tail in our homemade marinara sauce - 23.99

## Mussels Marinara - 15.99

## Seafood Supreme

Shrimp, scallops, mussels, clams and 1/2 lobster tail in a white cream sauce - 23.99

### Shrimp & Littleneck Clam Scampi

North shore local littleneck clams and shrimp sautéed with fresh garlic and white wine. Served over linguini - 15.99

## Shrimp Marinara

Shrimp sautéed in fresh garlic and marinara sauce.  
Can be prepared fra diavolo upon request - 17.99

## Penne alla Vodka

Can be prepared without bacon upon request - 14.99

# side dishes

French Fries, Mashed Potatoes,  
Saffron Rice, Creamed Spinach, Broccoli,  
Corn on the Cob, Coleslaw,  
Waffle Fries, Linguini

Onion Rings or  
Sweet Potato  
Fries - add 1.00

Linguini with Clam Sauce - add 2.99

# captain's corner entrées

Served with your choice of two side dishes.

**ADD A GARDEN SALAD** - 2.99 **SUBSTITUTE A GARDEN SALAD** - 1.99

## Maryland Crab Cakes

Four crab cakes prepared with fresh Maryland crabmeat and breadcrumbs. Served with rémoulade sauce on the side - 17.99

## Coconut Shrimp

Jumbo shrimp coated with fresh coconut, then fried.  
Served with sweet and sour sauce - 18.59

## Stuffed Fillet of Sole

Fresh sole stuffed with your choice of spinach and feta cheese stuffing or our homemade seafood stuffing consisting of shrimp, fresh crabmeat, scallops, mozzarella cheese, peppers, onions and breadcrumbs - 19.99

### Seafood Paella

Shrimp, scallops, mussels, clams and sausage atop a bed of saffron rice. Does not include side dishes - 18.99

## Mahi Mahi Piccata

Pan seared mahi mahi sautéed with fresh artichokes and capers in a lemon butter sauce - 18.99

## Broiled, Fried or Cajun Fish

Large Shrimp - 16.99

Tuna or Bay Scallops - 17.99

Mahi Mahi or Jumbo Shrimp - 18.99

Swordfish, Sea Scallops, Farm Salmon, Sole or Flounder - 19.99

Wild Salmon - 23.99

Chilean Sea Bass - 24.99

### Scallops Toscana

Bay scallops sautéed in a tomato based sauce with asparagus, bacon and mozzarella cheese. Served atop risotto or substitute any side dish for the risotto or asparagus - 16.99

**SUBSTITUTE SEA SCALLOPS** - add 3.00

## Fried Calamari

Calamari rings tenderized in buttermilk, then coated with flour, salt and pepper. Served with homemade marinara sauce - 17.99

### Blackened Chilean Sea Bass

Chilean sea bass coated with our homemade Cajun spice blend and pan seared in a cast iron skillet - 24.99

### Blackened Combination

Swordfish, Bay Scallops and Shrimp coated with our homemade Cajun spice blend and pan seared in a cast iron skillet - 22.99

## Fisherman's Platter

Shrimp, Scallops, Flounder and Clams served broiled or fried - 19.99

## Sesame Encrusted Tuna

Fresh tuna coated in black and white sesame seeds and pan seared.  
Served with a side of wasabi sauce - 16.99

## Chicken or Flounder Francese

Coated with an egg and flour crust and sautéed in a lemon butter sauce. Flounder - 19.99 Chicken - 16.99

## Mixed Ocean Grill

Mahi Mahi, Swordfish and Tuna grilled and topped with a roasted garlic butter sauce - 19.99

### Asian Tilapia

Tilapia fillets marinated and sautéed in a sesame ginger sauce - 14.59

## Swordfish Royale

Fresh cut swordfish steaks topped with a blend of sour cream, mayonnaise, onions and paprika, then baked to perfection - 19.99

### Honey Mustard Salmon

A pan seared salmon fillet topped with a sweet and spicy honey mustard horseradish sauce - 19.99

**SUBSTITUTE WILD SALMON** - add 4.00

### Mediterranean Salmon

Warm dijon mustard and caper vinaigrette topping served with fresh couscous - 17.99

## Stuffed Jumbo Shrimp

Five jumbo shrimp stuffed with fresh crabmeat stuffing - 20.99

## Salmon Pinwheel

Fresh salmon fillet wrapped with crabmeat stuffing and baked to perfection - 19.99

### Cajun Swordfish

A fresh cut swordfish steak coated with Cajun spices and pan seared in a cast iron skillet - 19.99

## NY Shell Steak

A 12 oz. shell steak prepared to your liking - 19.99

### General Tso's Swordfish

Pieces of fresh swordfish steak sautéed with broccoli and pineapple in a mildly spicy sauce. Served over a bed of rice. Does not include side dishes - 19.99

## BBQ Chicken & Ribs

White meat chicken breast and spare ribs smothered in BBQ sauce and grilled to perfection - 17.99

## Spare Ribs

A half rack of ribs in our homemade BBQ sauce - 16.99

# sandwiches & wraps

Made fresh to order, the way you like it. Served on your choice of an Italian club roll, panini toast or a whole wheat, plain or spinach wrap. Served with your choice of French fries or rice. Coupons not valid on sandwiches.

**ADD GARDEN SALAD** - 2.99

## Long Island Lobster Roll

1/3 lb. of lobster salad made with hand picked Long Island lobster meat mixed with fresh celery and Hellmann's mayonnaise. Served on your choice of panini toast, Italian club roll or hot dog bun - 15.99

**1/2 LB. LOBSTER ROLL** - add 3.00

**Maryland Crab Cake Sandwich** - 9.59

## **Fried Soft Shell Crab Sandwich**

Served on an Italian club roll with choice of fries or rice - 12.99

**Clam Strip Sandwich** - 10.99

## **Shrimp Sandwich**

Your choice of fried, broiled, Cajun, scampi or parmesan - 9.99

 **Shrimp Salad** - 10.99

## **Bay Scallop Sandwich**

Your choice of fried or broiled - 10.99

## **Long Island BLT**

Bacon, lettuce and tomatoes on Italian panini toast.

Served with French fries - 8.99

# lunch

## sides

Mashed Potatoes, French Fries or Seasoned Waffle Fries - 2.99

Sweet Potato Fries - 3.99

Saffron Rice - 2.99

Corn on the Cob - 1.99

Coleslaw - 1.99

Creamed Spinach or Steamed Broccoli - 3.59

Linguini with Marinara Sauce or Butter & Garlic - 3.99

Linguini & Red or White Clam Sauce - 8.99

## beverages

### **Fountain Soda**

Free refills.

Pepsi, Diet Pepsi, Sierra Mist, Lemonade, Ginger Ale, Raspberry Iced Tea, Lipton Unsweetened Iced Tea

### **Coffee, Lipton Tea or Hot Chocolate**

### **Snapple**

Lemon Tea, Diet Lemon, Raspberry Iced Tea, Diet Raspberry Tea, Peach Tea, Diet Peach Tea

### **Stewarts Original Sodas**

Root Beer, Diet Root Beer, Cream Soda, Orange & Cream, Cherries & Cream

**San Pellegrino Sparkling Water** 500 ml Bottle

**Voss Still or Sparkling Water** 375 ml Bottle

Available Monday thru Friday 11 am till 3 pm.

Sandwiches served on your choice of a club roll, panini bread or a whole wheat, plain or spinach wrap.

No coupons or discounts may be used with lunch specials.

**ADD A GARDEN SALAD** - 2.99 **ADD A SIDE DISH** - 1.99

**SUBSTITUTE ANOTHER SIDE DISH INSTEAD OF FRENCH FRIES OR RICE** - add 1.00

## **Shrimp, Scallop or Clam Strip Sandwich**

Served with French fries or rice - 7.99

## **Chicken Sandwich**

Served with French fries or rice - 6.99

 **Shrimp Salad Sandwich**

Served with French fries or rice - 7.99

## **Two Baked Clams & Cup of Soup or Garden Salad**

- 6.99

**UPGRADE TO A BOWL OF SOUP** - add 1.00

**UPGRADE TO LOBSTER BISQUE** - add 50¢

**Three Fish Cakes & Fries or Linguini** - 5.99

**Popcorn Shrimp & Fries** - 6.59

**Three Chicken Fingers & Fries** - 6.59

**Hamburger & Fries** - 7.99

**ADD CHEESE** - 50¢

**Two Hot Dogs & Fries** - 6.99

 **Lobster Lunch Special**

1 lb. lobster, French fries and salad - 17.99

**Mussels with Marinara or Wine & Garlic** - 7.99

**Linguini & Marinara Sauce** - 4.99

 **Fish & Chips**

Served with seasoned waffle fries and coleslaw - 7.99

**Soup & Salad** - 6.59

**UPGRADE TO A BOWL OF SOUP** - add 1.00

**UPGRADE TO LOBSTER BISQUE** - add 50¢

\*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Some fish may contain small pin bones.

 **Our Specialties**

# daily specials

Served from 4 pm till 9:30 pm. Please note, no doggy bags on All You can Eat specials. Coupons not valid on daily specials.

## Sunday All Inclusive Dinner

Served all day. Includes appetizer, entrée and dessert - 24.99

## Monday All You Can Eat Mussels

It's Monday Madness! Don't be shy, ask for as much as you want. All you can eat mussels with your choice of marinara sauce, white wine and garlic sauce or steamed with butter and broth. Served with linguini and a garden salad - 15.99

**SUBSTITUTE ANOTHER REGULAR SIDE DISH** - add 1.00

## Tuesday All You Can Eat Crab Legs

All you can eat snow crab legs. Served with linguini and a garden salad - Priced Daily

**SUBSTITUTE ANOTHER REGULAR SIDE DISH** - add 1.00

## Wednesday All You Can Eat Shrimp

All you can eat large shrimp prepared your choice of fried, broiled, Cajun, scampi, cocktail or popcorn.

Served with linguini and a garden salad - 21.99

**SUBSTITUTE ANOTHER REGULAR SIDE DISH** - add 1.00

## Thursday Lobster Fest

Steamed 1 ¼ lb. lobster, 1 lb. mussels, corn on the cob and red potatoes - 18.99

### **UPGRADE YOUR LOBSTER**

Ask your server for availability.

1 ½ lb. - 24.99    1 ¾ lb. - 27.99

2 lbs. - 34.99    2 ½ lbs. - 43.99    3 lbs. - 49.99

3 ½ lbs. - 55.99

**HAVE YOUR LOBSTER STUFFED** - 5.99 per lobster

**ADD A GARDEN SALAD** - 2.99

**SUBSTITUTE STEAMERS OR**

**SIX STEAMED LITTLENECK CLAMS** - add 2.00

**SUBSTITUTE TWELVE STEAMED**

**LITTLENECK CLAMS** - add 6.00

## Friday Stuffed Twin Lobster Tails

Two 4 oz. lobster tails stuffed with shrimp, scallops, crabmeat, mozzarella cheese, peppers, onions and breadcrumbs. Served with a garden salad and your choice of two sides - 29.99

# wine

## RED

### **Hardy's, Shiraz, Australia**

Glass - 5.79 Bottle - 22.00

### **Nathanson Creek, Merlot, California**

Glass - 5.00 Bottle - 16.00

### **Palmer Vineyards, Merlot, Long Island , NY**

Glass - 6.00 Bottle - 20.00

### **Nathanson Creek, Cabernet Sauvignon, California**

Glass - 5.00 Bottle - 16.00

### **Two Oceans, Sauvignon-Merlot, South Africa**

Glass - 5.79 Bottle - 22.00

### **Pepperwood Grove, Pinot Noir, Australia**

Glass - 5.79 Bottle - 22.00

### **Gnarly Head, Pinot Noir, California**

Glass - 6.00 Bottle - 23.00

### **Red Sangria**

Glass - 5.59 Pitcher - 16.00

## WHITE

### **Night Harvest, Chardonnay, California**

Glass - 5.00 Bottle - 16.00

### **Palmer Vineyards, Chardonnay, Long Island , NY**

Glass - 6.00 Bottle - 20.00

### **Palmer Vineyards, White Riesling, Long Island , NY**

Glass - 11.00 Bottle - 35.00

### **Zonin, Pinot Grigio, Italy**

Glass - 6.59 Bottle - 23.00

### **Two Oceans, Sauvignon Blanc, South Africa**

Glass - 5.79 Bottle - 22.00

### **Palmer Vineyards, Sauvignon Blanc, Long Island , NY**

Glass - 10.00 Bottle - 33.00

### **Kendall-Jackson Vintner's Reserve, Chardonnay, California**

Glass - 9.00 Bottle - 32.00

## BLUSH

### **Tomasello, White Zinfandel, New Jersey**

Glass - 5.00 Bottle - 16.00

### **Palmer Vineyards, Sunrise Sunset, Long Island , NY**

Glass - 5.59 Bottle - 18.00

# beer

Ask your server for our current specials.

### **Draft Beer**

Brooklyn Seasonal, Guinness, Blue Moon,  
Miller Lite, Samuel Adams, Bluepoint Seasonal

### **Ice Cold Bottled Beer**

Amstel Light, Budweiser, Bud Light,  
Coors Light, Corona, Corona Light,  
Heineken, Heineken Light,  
Newcastle Brown Ale, O'Doul's (NA),  
Red Bridge (Gluten Free), Tiger