## CAMFATNG MITNU

631-473-1143


## *CLAMS ON THE

 1/2 SHELLSold by the dozen
*OYSTERS ON THE
1/2 SHELL
Sold by the dozen

FRIED
CALAMARI
Half Tray


BAKED CHOPPED CLAMS


## MUSSELS

Served with marinara or wine \& garlic

LOBSTER ROLL SLIDERS

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MARKET PRICE
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SHRIMP COCKTAIL PLATTERS
Served on a tray with cocktail sauce and lemons


MAKE YOUR OWN CUSTOM PLATTERS
Includes cocktail sauce and lemon wedges

KING CRAB LEGS
Market Priced
$70 Z$ LOBSTER TAILS
Market Priced

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## SALADS

## PJ'S HOUSE SALAD

Romaine hearts, tomatoes, red onions, cucumbers and fresh grated carrots, your choice of dressing

Full Tray - $45 \cdot$ Half Tray - 25

## CLASSIC CAESAR SALAD

Romaine hearts tossed in creamy Caesar dressing topped with shaved Parmesan cheese, fresh black pepper and seasoned croutons.

Full Tray - $45 \cdot$ Half Tray - 30

## MEDITERRANEAN SALAD

Romaine hearts topped with feta cheese, stuffed queen olives, tomatoes, cucumbers and red onions, served with our homemade feta cheese vinaigrette dressing Full Tray - 75•Half Tray - 45

## SHRIMP SALAD

Classic combination of large shrimp, celery, and
Hellmann's mayonnaise
18.99 lb.

## LOBSTER SALAD

Hand picked lobster meat tossed with celery and
Hellmann's mayonnaise
Priced Daily

## SEAFOOD SALAD

Fresh calamari, shrimp and scallops tossed with red peppers, red onions, olives, lemon juice and olive oi
16.99 lb.

## OCTOPUS SALAD

Tender Octopus tossed with red peppers, red onions, olives, lemon juice, olive oil Market Priced

## APPETIZERS

SNOW CRAB LEGS
Steamed and served with drawn butter ~ Priced Daily KING CRAB LEGS
Steamed and served with drawn butter ~ Priced Daily STEAMED CLAMS
Local little neck clams steamed with wine and garlic 17 dozen

## CLAMS CASINO

Broiled whole little neck clams topped with bacon, butter, and red peppers 24 dozen
CLAMS OREGANATA
Whole littleneck clams with an oregano crumb topping 18 dozen
FRIED BAY SCALLOPS
FRIED SEA SCALLOPS 20 lb.

Market Price

## STEAMERS

Local soft shell clams, fresh clam juice rinse, drawn butter dip Full Tray - 140•Half Tray - 80

## CRAB CAKES

Homemade crab cakes prepared with shredded crabmeat, rémoulade sauce and lemons

Full Tray (24) • Half Tray (12) - PRICED DAILY

## JUMBO CLAM STRIPS

Fried clam strips served with tartar sauce
Full Tray - 175• Half Tray - 90

## FIRECRACKER CALAMARI

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

Half Tray - 75
COCO FOR COCONUT FRIED SHRIMP
Malibu coconut jumbo fried shrimp, orange horseradish sauce

Full Tray (48) - 110 • Half Tray (24) - 60
CHICKEN FINGERS
Deep fried chicken tenders, classic honey mustard
Full Tray - 90•Half Tray - 48
MOZZARELLA TRIANGLES
Deep fried breaded mozzarella, traditional marinara sauce

Full Tray - 140•Half Tray - 80
BONELESS WINGS OR BONE-IN WINGS
Choose your style: Hot, BBQ, or Plain
Full Tray - 90•Half Tray - 50

## LARGE SHRIMP

Deep fried with cocktail and tartar sauce
$25.99 \mathrm{lb} .(30$ pieces

## SOUPS BY THE QUART

LOBSTER BISQUE - 16 - NEW ENGLAND CLAM CHOWDER - 16 - MANHATTAN CLAM CHOWDER - 16

## ENTREES

## LINGUINI WITH RED OR

WHITE CLAM SAUCE
Fresh shucked local clams sautéed with fresh herbs and roasted garlic

Full Tray (8-10) - 70 • Half Tray (4-6) - 35

## SAUSAGE \& PEPPERS

Full Tray (12-14) - $70 \cdot$ Half Tray (6-8) - 40
SHRIMP FRANCESE
Full Tray (12-14) - $175 \cdot$ Half Tray (6-8) - 90
SHRIMP \& LITTLE NECK CLAM SCAMPI
Local littleneck clams and shrimp sautéed in a garlic, butter, and white wine sauce

Full Tray (8-10) - 160•Half Tray (4-6) - 80

## SHRIMP PARMESAN

Large deep fried shrimp layered with marinara sauce and mozzarella cheese

Full Tray (12-14) - $175 \cdot$ Half Tray (6-8) - 90

## SHRIMP \& SCALLOP ALFREDO

Bay scallops and large shrimp tossed in a creamy cheese sauce. Can be prepared Cajun upon request

Full Tray (12-14) - $160 \cdot$ Half Tray (6-8) -80
SEAFOOD PAELLA
Shrimp, scallops, mussels, clams and sausage atop a bed of seasoned rice

Full Tray (8-10) - $120 \cdot$ Half Tray (4-6) - 60

## SEAFOOD MARINARA

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

Full Tray (8-10) - $130 \cdot$ Half Tray (4-6) - 65

## SIDE DISHES

HOMEMADE MASHED POTATOES
Full Tray - 40 Half Tray - 25
STEAMED RED POTATOES
Full Tray - 25 Half Tray - 15
CREAMED SPINACH
Full Tray - 43 Half Tray - 24

## SEAFOOD SUPREME

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

Full Tray (8-10) - 160 • Half Tray (4-6) - 80

## SALMON PINWHEELS

Salmon fillet wrapped around our homemade seafood stuffing consisting of shrimp, lump crabmeat, scallops, mozzarella cheese, peppers, onions and breadcrumbs

Full Tray (12-14) - $200 \cdot$ Half Tray (6-8) - 100

## STUFFED JUMBO SHRIMP

Jumbo shrimp wrapped with our homemade seafood stuffing consisting of shrimp, lump crabmeat, scallops mozzarella cheese, peppers, onions and breadcrumbs Full Tray (40pcs) - $190 \cdot$ Half Tray (20pcs) - 95

## HONEY MUSTARD SALMON

Pan seared salmon fillet topped with a sweet and spicy honey mustard horseradish sauce

Full Tray (12-14) - 150 • Half Tray (6-8) - 75

## MAHI-MAHI PICCATTA

Egg coated pan seared mahi-mahi sautéed with
artichokes and capers in a lemon, butter, white wine
sauce $\quad$ Full Tray (12-14) - 190• Half Tray (6-8) - 95

## LOUNDER FRANCESE

Local caught flounder coated with an egg batter and sautéed in a lemon, butter, white wine sauce

Full Tray (14-16) - $200 \cdot$ Half Tray (8-10) - 100

## STUFFED FILLET OF FLOUNDER

Local flounder wrapped around our homemade seafood stuffing consisting of shrimp, lump crabmeat, scallops, mozzarella cheese, peppers, onions and breadcrumbs

Full Tray (12-14) - 250•Half Tray (6-8) - 125

## COLESLAW

Full Tray - 30 - Half Tray - 15
SEASONED RICE
Full Tray - 15 • Half Tray 10
CORN ON THE COB
Full Tray (12) - 20 • Half Tray (6) - 10
FRENCH FRIES
Full Tray - 30•Half Tray - 20

## PENNE ALA VODKA

Penne pasta tossed in a tomato cream sauce with shallots and bacon

Full Tray (10-12) - $70 \cdot$ Half Tray (6-8) - 50

## CHICKEN FRANCESE

Chicken cutlets coated with an egg batter and sautéed in a lemon, butter, white wine sauce

Full Tray (12-14) - $120 \cdot$ Half Tray (6-8) -60

## CHICKEN PARMESAN

Deep fried chicken cutlets topped with marinara and mozzarella cheese

Full Tray (12-14) - $120 \cdot$ Half Tray (6-8) - 60

## SHRIMP SCAMPI

Large shrimp sautéed in a butter, garlic, and white wine sauce $\quad$ Full Tray (12-14) - $\mathbf{1 7 5} \cdot$ Half Tray (6-8) - 90

## LOBSTER TAIL SCAMPI

Lobster tail halves sautéed in a butter, garlic, and white wine sauce

Full Tray (12-14) - Market Priced Half Tray (6-8) -
Market Priced

## LOBSTER CLAMBAKE

$11 / 4$ 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

Market Priced

## STEAMED LOBSTERS ALA CARTE

Your choice of $11 / 4,13 / 4,2,21 / 2$, or 3 pound. Served with drawn butter and lemons

Market Priced

## WAFFLE FRIES

Full Tray - $35 \cdot$ Half Tray - 25
SWEET POTATO FRIES
Full Tray - 50 - Half Tray - 25
STEAMED MIXED VEGETABLES
Full Tray - $\mathbf{4 0}$ • Half Tray - 20

## DO-IT YOURSETF CAHPRTING MARKET PRICE

CLAM BAKE BUCKETS (COOK IN CAN)

BUCKET FOR TWO
2-11/4 lb. lobsters
1 dozen clams
$11 / 2 \mathrm{lb}$. mussels
$1 / 2 \mathrm{lb}$. shrimp
Corn, red potatoes, butter, lemons Corn, red potatoes, butter, lemons
SUBSTITUTE TAILS ONLY FOR AN ADDITIONAL CHARGE!

STEAMED CLAM BUCKET
5 dozen clams
Wine, garlic

LOBSTER ROLL KITS
1.50 pound lobster salad

4 New England Hot dog buns
1 pound cole slaw
Lettuce and tomato

