

MENU

APPETIZERS

ALL PRICES SUBJECT TO CHANGE BASED ON CURRENT MARKET PRICING

COOKED APPETIZERS

CALAMARI | $18

Tender calamari, lightly fried or grilled, served with house Marinara
Toss it your way—Buffalo or Kung Pao for an extra kick (+$2)

BAKED SHELLFISH | $12 / $15

Whole or Chopped Baked Clams (4ct.)
Whole Baked Oysters (4ct.)

MIRNA'S SEAFOOD SALAD | $18

A Captain Mike's Staple:
Octopus, Calamari, Shrimp, Peppers, Onions, Lemon and Garlic with Oil & Vinegar

LITTLE NECK CLAMS | $22

Fresh, Local Clams sautéed in your choice of White Wine & Garlic, Marinara, or spicy Fra Diavolo sauce. Served with warm toasted Garlic Bread

BABY CRAB CAKES | $12

Served with a side of Remoulade Dipping Sauce (6ct.)

SHRIMP APPETIZER | $13

Shrimp Cocktail or Grilled Seasoned Shrimp

TUNA TIDBITS | $25

Grilled Tuna on Garlic Bread with melted Mozzarella
An **Artie's Original !**

STEAMERS | $25

One pound of our Fresh Local Steamers, Steamed!

PEI MUSSELS | $20

PEI Mussels tossed in either Garlic & Oil, Marinara, or our **Famous** Gorgonzola Sauce. Served with warm toasted Garlic Bread

RAW APPETIZERS

TARTARE | $25

Tuna, Scallops, or Salmon Tartare served over pressed Cucumber Salad with Spicy Sriracha & House Dressing

SEAFOOD TOWER | $85

Three tiers of delicious, fresh Seafood, including Local Little Neck Clams, Shrimp Cocktail and Oysters

ON THE HALF SHELL

Fresh, Local Little Neck Clams, Top Neck Clams, or Oysters on the Half Shell (6ct. / 12ct.)

CLAMS | $10 / $17
OYSTERS | $16 / $30

FRIED APPETIZERS

COCONUT SHRIMP | $12
FISH FINGERS | $12
BLUEPOINT OYSTERS | $20
SPICY POPCORN SHRIMP | $12
CLAM STRIPS | $12

M/P = MARKET PRICING

ENTREES

DINNER ENTREES

Served with a choice of a Vegetable and Potato
(Sweet Potato Fries +$1, Double Vegetables +$4)

STUFFED FISH | $30 / $32

Jumbo Shrimp or Local Fillet of Sole generously stuffed with our signature stuffing of Crab, Shrimp, and Scallops

PAN-SEARED SCALLOPS | $44

Sea Scallops Pan-Seared w/ Olive Oil and Browned Butter

SESAME CRUSTED TUNA STEAK | $42

Sushi-Grade Bluefin Tuna Steak pan seared to your liking, served with Wasabi, Soy Sauce and a side of Seaweed Salad or Sub. Vegetable or Potato

N.Y. STRIP STEAK | $50

12oz Boneless Strip Steak cooked to your liking

SEAFOOD PAELLA | $37

Little Neck Clams, Sea Scallops, Mussels & Shrimp, cooked in a Garlic & Oil Brodino, served over Yellow Saffron Rice. Served with warm toasted Garlic Bread
(No Vegetable or Potato)

SALMON TUSCANY | $32

Grilled Salmon topped with a rich, creamy Tuscan-Style Cherry Tomato and Spinach Sauce.

SWEET CHILI MONKFISH | $30

Grilled Monkfish with Sweet Chili Sauce, Peppers, and Onions.

ARTIE'S GOLDEN SAMPLER | $35

Broiled, Blackened, or Fried Flounder, Sea Scallops, and Shrimp.

LOBSTER ENTREES

MAINE LOBSTER | $M/P

One (1¼ lb., 1½ lb., 1¾ lb., or 2 lb.) Lobster, Steamed or Broiled. Served with your Choice of Vegetable and Potato.

STUFFED (+ $7)

Stuffed with our Scallop, Crab, and Shrimp Stuffing

LOBSTER TAIL | $M/P (4oz / 7oz / 12oz)

Lobster Tail Available in 4 oz., 7 oz., or 12 oz. Steamed or Broiled. Served with your Choice of Vegetable and Potato.

ARTIE'S GARLIC LOBSTER PASTA | $M/P

One (1-¼, 1-½, 1-¾, or 2lb) Lobster (in the shell) Sautéed in Garlic, Oil, White Wine, and Breadcrumbs over Pasta of your choice. Served with warm toasted Garlic Bread

CHILLED LOBSTER ROLL | $38

Cold Maine-Style Lobster Roll. Lightly Dressed with Mayo, Lemon & a Touch of Seasoning on a Toasted Roll. Served with French Fries and Coleslaw.

WARM LOBSTER ROLL | $40

Warm Connecticut-Style Lobster Roll. Maine Lobster Tossed in Drawn Butter and Served on a Warm Toasted Roll. Served with French Fries and Coleslaw.

FRESH FISH FILLETS

Served with a choice of a Vegetable and Potato
(Sweet Potato Fries +$1, Double Vegetables +$4)

PICK YOUR FISH

- Local Bluefish | $20
- Local Fluke | $32
- Local Sole | $38
- Local Black Seabass | $38
- Branzino | $30
- Chilean Sea Bass | $M/P
- Scrod | $20
- Codfish | $36
- Halibut | $M/P
- Tuna Steak | $40
- Monkfish | $24
- Porgy | $20
- Red Snapper | $47
- Swordfish Steak | $38
- Salmon | $30
- Large Shrimp | $24
- Sea Scallops | $M/P
- Bay Scallops | $23

*Ask about seasonal fish option available

PICK YOUR COOKING STYLE

BLACKENED

Spicy, Cajun Seasoning, Blackened

BROILED

White Wine, Lemon & Butter Topped with Light Breadcrumbs (optional)

GRILLED

Seasoned and Grilled on an open flame with your choice of Teriyaki, Louisiana Hot Sauce, Dijonnaise, Honey Mustard, Lemon Butter, or Naked

OREGANATA

White Wine, Lemon, Butter, Oreganata style with Breadcrumbs
**Chef's Recommendation*: Sole, Flounder, Seabass, Branzino, Scallops

CRISPY FRIED

Floured and Deep Fried to Golden Perfection
**Chef's Recommendation*: Sole, Flounder, Seabass, Sea Scallops

ALMOND CRUSTED (+ $3)

Sliced Almonds, White Wine, and Butter
**Chef's Recommendation*: Salmon, Cod, Halibut, Fluke

PESTO CRUSTED (+ $3)

Garlic & Basil Panko Crumb Crust
**Chef's Recommendation*: Salmon, Seabass, Cod, Chilean Seabass

HORSERADISH CRUSTED (+ $3)

Horseradish & Garlic- Parmesan Crusted
**Chef's Recommendation*: Salmon, Cod, Halibut

DILL BUTTER (+ $3)

Fresh Dill and melted Butter
**Chef's Recommendation*: Branzino, Cod, Fluke, Chilean Seabass

TUSCAN (+ $3)

Tomato, Onion, and Basil topping with White Wine, Garlic & Oil.
**Chef's Recommendation*: Cod, Halibut, Striped Bass, Monkfish

WHOLE FISH

PICK YOUR FISH

- Branzino | $M/P
- Local Fluke | $M/P
- Red Snapper | $47
- Local Porgy | $20
- Local Sea Bass | $38

PICK YOUR COOKING STYLE

- Fried
- Broiled
  (breadcrumb optional)

PASTA ENTREES

Your choice of Linguine, Spaghetti or Penne Pasta.
Served with warm toasted Garlic Bread

CLAM SAUCE | $23

Red or White Clam Sauce. Local Long Island Clams Shucked, Chopped, and Cooked. Add Shrimp & Bay Scallops for an **Artie's Original!** (+$3)

SHRIMP SCAMPI | $25

Large Shrimp Sautéed in Garlic, Oil, White Wine and Butter

SCUNGILI FRA DIAVOLO | $28

Thinly Sliced and Sautéed Scungili in a Spicy House Marinara Sauce

CHEF'S SPECIAL PASTA | $M/P

Shrimp and Sea Scallops in a Lobster Tomato Cream Sauce and topped with Jumbo Lump Crab Meat

FLOUNDER FRANCESE | $32

Lightly Pan-Fried, finished in Lemon, Butter and White Wine Sauce

MUSSELS GORGONZOLA | $26

PEI Mussels with our **Famous** Gorgonzola Sauce (Sub. Shrimp +$6)

SEAFOOD FRA DIAVOLO | $30

Local Little Neck Clams, Mussels, Scallops, Calamari and Shrimp in a spicy Marinara Sauce (Add Scungili +$3)

SHRIMP PARMESAN | $26

Crispy Fried Shrimp with Marinara Sauce and Melted Mozzerella Cheese

WRAPS & SANDWICHES

Served with French Fries and Coleslaw, Sub. Sweet Potato Fries (+$1)
or Sub. choice of Vegetable and Potato (+$4), Double Vegetables (+$8)

FRIED FLOUNDER FILLET SANDWICH | $18

TUNA SALAD MELT ON TEXAS TOAST | $20

CRISPY CHICKEN OR BLACKENED SHRIMP CAESAR WRAP | $22

TACOS | $22

Fried, Grilled, or Blackened Fish or Shrimp Tacos (3ct.)

HAMBURGER | $17

FRIED ENTREES

Served with French Fries and Coleslaw, Sub. Sweet Potato Fries (+$1)
or Sub. choice of Vegetable and Potato (+$4), Double Vegetables (+$8)

COCONUT SHRIMP | $25

SHRIMP | $21

BEER BATTERED FISH & CHIPS | $27

OYSTERS | $38

CLAM STRIPS | $19

FLOUNDER FILLET | $22

SEA SCALLOPS | $44

CRAB CAKE PLATTER | $18

EXTRAS

SOUPS

CHOWDERS | $12

A hearty bowl of our Manhattan Clam (red) or New England Clam (white)

LOBSTER BISQUE | $12

Make it Deluxe (+4)

SALADS

CAESAR SALAD | $12

HOUSE SALAD | $12

STUFFED TOMATO | $12

SEAWEED SALAD | $12

Add Grilled Shrimp (+$12), Salmon (+$13) or Tuna (+$18)

SIDES

- FRENCH FRIES | $5
- SWEET POTATO FRIES | $6
- ROASTED POTATO | $5
- BAKED POTATO | $5
- SAFFRON RICE | $5

- STEAMED VEGETABLE | $6
- ASPARAGUS | $6
- SAUTÉED SPINACH | $6
- SEASONAL VEGETABLES
  (PLEASE ASK YOUR SERVER FOR SELECTION)
- GARLIC BREAD | $4
- COLESLAW | $3

KIDS

PASTA | $7

Marinara or Butter

FISH STICKS | $14

Served with French Fries and Coleslaw

CHICKEN TENDERS | $14

Served with French Fries and Coleslaw

HOT DOG | $7

Served with French Fries and Coleslaw

DRINKS

ALL DRINKS ARE $2.50 (FREE REFILLS)

COKE
DIET COKE
DR. PEPPER
SPRITE
CLUB SODA
LEMONADE
CRANBERRY JUICE
GINGER ALE
SWEETENED ICED TEA
UNSWEETENED ICED TEA

LISTED MENU PRICES ARE CREDIT / DEBIT CARD PRICES.
A **CASH DISCOUNT** IS AVAILABLE FOR CASH TRANSACTIONS.

SPECIALS

APPETIZERS

Grilled Spanish Octopus | $27

Oysters Rockefeller | $17

Empanadas | $12

Stuffed with Shrimp, Spinach, Tomatoes, Peppers, Onions, Blended Cheese, Deep Fried until Golden

ENTREES

Captain's Catch | $38

Fresh, Local Catch of the day Pan-Seared in a Lemon Butter Caper Sauce served with your choice of Vegetable and Potato or over Pasta

Steamed Snow Crab Legs | $M/P

1 lb. of Steamed Crab Legs Plain
or Tossed in Old Bay Seasoning

Surf & Turf | $70

12oz. N.Y. Strip Steak with your choice of 4oz. Broiled Lobster Tail, Grilled Sea Scallops, or Grilled Jumbo Shrimp

Bayou Garlic Striped Bass | $35

Striped Bass served Cajun style, dressed with a Chef's special Garlic Spicy Cream Sauce.