



STARTERS.

LOBSTER lobster, mayo, lemon / 8 per	SEAFOOD SLIDERS fresh tuna, wasabi mayo / 7 per	TUNA
<i>2 for \$12</i>		

STEAMERS 1 lb. maine steamers, clam broth, butter	MKT
STUFFED PORTABELLA crab meat, vegetables, mozzarella	10
BAKED AVOCADO lump crab, corn, pico cilantro crema	11
CAPPY'S SHRIMP old bay, tomato, scallion, tortilla chips	15
ONION RINGS creole aioli	5

WINGS + THINGS

Try our TEARS OF JOY WINGS!

JUMBO SHRIMP WINGS
SMALL 11 · LARGE 20

CHICKEN WINGS
bone-in or boneless | SMALL 8 · LARGE 13

CRISPY SWORD BITES 10

CRISPY SEAFOOD COMBO 15
mix of sword bites + shrimp wings

tears of joy · cappy's rub · buffalo · sweet+spicy · bbq · teriyaki · sw · old bay · dynamite · thai chili

CALAMARI.

CLASSIC crispy with a side of marinara	11
SICILIAN crispy tossed in marinara with spicy sausage, hot peppers + parmesan	14
PARMESAN crispy tossed in olive oil, banana peppers + parmesan	12

CRABS + CLAMS.

CLAM FRITTERS
served with our house tartar + lemon
3 FOR 6 · 6 FOR 12 · 12 FOR 20

STUFFIES quahogs stuffed with cappy's clam stuffing	2 FOR 7
CRAB CAKES served with house tartar + lemon	12
CRAB DIP RANGOON fried crab dip in wonton crisps, sweet + sour dipping sauce	8

SHELLS.

One Pound. Served with Grilled Bread.

LIV'S LITTLENECKS spicy sausage, tomato thyme broth	17
MUSSELS FORMICA white wine + garlic butter sauce	13
MUSSELS FRA DIAVOLO tossed in fiery marinara sauce	15

RAW.* Per Piece. Served with our Famous Tears of Joy Cocktail Sauce + Mignonette



SHUCK YEAH PLATTER
2 of each item fresh from the fish case 16

OYSTERS ON THE HALF	3.50
SHRIMP COCKTAIL	2
JONAH CRAB CLAW	2.50
LITTLENECKS	2

SOUP.

CLAM CHOWDER clear OR creamy	CUP 5 · BOWL 8
LOBSTER BISQUE our famous recipe	CUP 7 · BOWL 12
OYSTER STEW fresh shucked oysters in buttery broth, cracked pepper	CUP 9 · BOWL 17

BETWEEN BREAD. *Fries or Cappy's Mix [+2]*

HOW WE LOBSTER ROLL

HOT butter, scallion + sherry MKT
COLD lemon, mayo, celery, hint of pepper

SANDWICHES + WRAPS.

CLAM STRIPS fried clam strips with lettuce + tartar	WRAP ROLL CIABATTA BREAD GF ROLL [+2]	12
WHOLE BELLIES fried whole belly clams with lettuce + tartar		20
BUFFALO SHRIMP buffalo sauce, bacon, creamy garlic dressing, lettuce + tomato		15
FISH TACOS blackened tilapia, salsa, citrus aioli, cabbage, served with house seafood rice		20
CODFISH B.L.T. blackened cod, avocado, bacon, creole mayo, lettuce + tomato		17
CRAB CAKE house crab cakes, lettuce, tomato + tartar		14
FRIED FISH house fried or beer battered, lettuce, tomato + tartar		12
CHICKEN CAESAR		10
BBQ CHICKEN BREAST		10
SEAFOOD SALAD surimi crab, celery, mayo, black pepper		9

BURGERS.* *8 oz. Angus Beef with Fries or Cappy's Mix [+2]*

LOBSTER BURGER
8 oz. angus beef burger, 5 oz. lobster tail, pepper jack cheese, truffle fries 26

TUNA asian slaw, wasabi aioli, sesame	15
CAPPY'S caramelized onion, cheese, ranch, lettuce, tomato	13
RODEO bacon, cheddar, onion rings, bbq	13
SALMON scallion, red onion, cabbage, lemon aioli	15

GREENS.

CAPPY'S SALAD grilled + crusted haddock, romaine, gorgonzola, olive oil	16
CAESAR romaine, parmesan, house ciabatta croutons <i>Add Anchovies +2</i>	9
ASIAN mesclun greens, cabbage, bell pepper, red onion, sesame* vinaigrette <i>*Dressing Contains Nuts</i>	8
HOUSE romaine, tomatoes, carrots, bell peppers, croutons	7
WEDGE iceberg, bacon, gorgonzola, cherry tomatoes, balsamic glaze, blue cheese dressing	8
APPLE + WALNUT mesclun greens, sliced apples, walnuts, carrots, cherry tomatoes, olive oil, gorgonzola, balsamic glaze	11

LOBSTER · SHRIMP · FISH · CHICKEN · TUNA* · SALMON

+ MKT 12 10 7 12 12 *Wild +15*

PIZZA. *regular or gluten-free [+2]*

SHRIMP GORGONZOLA gorgonzola cream sauce, bacon, spinach, rosemary	13
WHITE BACON CLAM	13
SHRIMP SCAMPI white pie with garlic, shrimp, mozzarella, parmesan	13
CLASSIC CHEESE / PEPPERONI	9

FISH + CHIPS ★

fried house white fish + fries HOUSE 10 · BEER BATTERED 11

★ **AS SEEN ON THE FOOD NETWORK!**

GORGONZOLA SHRIMP

bacon, spinach, rosemary, gorgonzola cream sauce over garlic toast, side salad 25

LIME CILANTRO TILAPIA

blackened tilapia, avocado, pico de gallo, cilantro crema, cajun seafood rice 19

COCONUT SHRIMP

coconut battered, apricot dipping sauce, choice of side 21

LINGUINI + CLAMS

white or red clam sauce. shaved parmesan, side salad 23

PARMESAN SWORDFISH

grilled swordfish with parmesan bread crumb crust, side 26

BOUILLABAISSÉ

tomato + leek stew with fish, mussels, clams, alaskan king crab, lobster, shrimp, scallops, garlic crostini, side salad 40

PASTA FORMICA

lump crab meat, shrimp, spicy italian sausage, marinara over linguini, side salad 25

SHRIMP SCAMPI

classic garlic butter sauce over house seafood rice 20

LEMON PEPPER WILD SALMON

seasoned + grilled wild salmon, vegetable, thyme, wild rice 22

STUFFED TROUT

whole trout stuffed with crab, red pepper + spinach topped with monterey jack cheese, choice of side 24

CEDAR PLANK SALMON

blackened salmon, local maple syrup glaze, side 20

CAJUN CHICKEN + SHRIMP

chicken breast + shrimp blackened mild/medium/hot, side 18

CAPPY'S COMBO

crab cake, shrimp, stuffed clam + flounder + shrimp, fish file, bay scallops, served blackened or broiled, side 35

LOBSTER POT PIE ★

fresh lobster, vegetables, potatoes + lobster cream sauce in a biscuit crust, side salad 27

★ **VOTED 'BEST LOBSTER POT PIE IN AMERICA'**
by Every Day with Rachael Ray

FISH. Served with Side + Choice of Chowder / Salad / Cole Slaw

FRIED BLACKENED BROILED* GRILLED*

*butter + breadcrumbs

*teriyaki, bbq, garlic lemon butter

- CATFISH 18
- CODFISH 20
- BAY SCALLOPS 17
- FLOUNDER 24
- HADDOCK 20
- OYSTERS 26
- RAINFOREST TILAPIA 19
- SALMON 24
- WILD SALMON 25
- SHRIMP 25
- SEA SCALLOPS MKT
- SWORDFISH 26
- TROUT 21
- TUNA 24 

SIDES.

- french fries sweet fries flanders hand cut fries onion rings + 2 5 PER
- flanders + sweet fry combo +2 red potatoes baked potato
- baked sweet potato garlic mashed seafood rice wild rice
- house slaw [or a small cup for 75¢] salad [tossed or caesar]
- asparagus +2 grilled mixed vegetables broccoli

MAINE LOBSTERS. Served with Side + A Cup of Chowder

LOBSTER DINNER

ALL LOBSTERS MKT PRICE

any size lobster straight from our tank, steamed with drawn butter

NEW ENGLAND CLAMBAKE

1 1/4# premium maine hard shell lobster, maine steamers, mussels, bbq chicken breast, red potatoes, vegetables, butter



STEAMED.

Served with Side

2# STEAMER DINNER

2 pounds of maine steamers, drawn butter + broth MKT

Grandma Barbara's Favorite!

ALASKAN KING CRAB LEGS

1 pound of akc in the shell, butter MKT

CHESAPEAKE SHRIMP

1 pound peel-and-eat with old bay HOT - melted butter 27
COLD - famous *tears of joy* cocktail sauce

GRILLED + STUFF.*

Served with Side

NEW YORK STRIP STEAK

16 oz. hand cut strip steak 27

RIBEYE

16 oz. hand cut ribeye steak 28

PRIME RIB

weekends only 29

STUFFED.

SHRIMP 2 FOR 18 · 3 FOR 23

FLOUNDER 2 FOR 18 · 3 FOR 23

SEA SCALLOPS 26

COMBO 18

1 stuffed flounder, 1 stuffed shrimp, 1 stuffed clam

SURF YOUR TURF

+ SHRIMP / CLAM STRIPS / STF FLOUNDER / STF SHRIMP +7
LOBSTER +MKT

FRIED PLATTERS. Served with Side

WHOLE BELLIES HALF PINT / WHOLE PINT · MKT

CLAM STRIPS HALF PINT 15 · PINT 19

SEAFOOD PLATTER 30
house fish, shrimp, calamari, clam strips, bay scallops, stuffed clam, clam fritters

PASTA. Served with Side Salad + Garnished with Parmesan 12

PENNE A LA VODKA vodka sauce, spinach, tomatoes

SCAMPI garlic, white wine, butter, parsley

ALFREDO broccoli, parmesan cream sauce

MEDITERRANEAN artichoke hearts, spinach, black olives, tomatoes, green onions, garlic, white wine sauce

PRIMAVERA broccoli, tomatoes, roasted red peppers, white wine sauce

+ **LOBSTER** · **SHRIMP** · **SEA SCALLOPS** · **CHICKEN**
MKT 12 MKT 7

PENNE LINGUINI SPINACH FETTUCCINE GLUTEN-FREE +2

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Menu + pricing subject to change. Due to seafood shortages, prices are higher than we'd like but we will reduce as soon as the market allows.