

**DINNER MENU**  
**APPETIZERS**

BLUEPOINT OYSTERS (In Season) Succulent Blue points, served on their shells with Horseradish, Tobasco Sauce, Lemon Wedge	\$13.25
ESCARGOTS BOURGUINGNONE Snails gently poached with White Wine, Butter and Herbs	\$10.95
SHRIMP CABBAGE ROLL DELIGHT Cabagge roll stuffed with Shrimps, Mushrooms and Rice served with Sour Cream	\$ 8.75
STEAMED MUSSELS Steamed mussels in a Tomato based sauce	\$11.95
CALAMARI SALAD Calamari salad served on a bed of lettuce with Garnish	\$10.95
JUMBO SHRIMP COCKTAIL Fresh jumbo Shrimps served in a Coupe with Cocktail Sauce	\$13.25
SCANDINAVIAN HERRING Tangy Marinated Herring topped With Onions and Sour cream	\$6.25
NOVA SCOTIA SMOKED SALMON Thin slices of Pink Smoked Salmon garnished with capers, diced Onions	\$13.25
GARLIC SHRIMP Shrimps sauteed in butter with assorted vegetables	\$14.75
VEGETABLE SPRING ROLLS Vegetable spring rolls served with fresh fruit	\$4.95

**SOUPS**

MANHATTAN CLAM CHOWDER Delicious home cooked Chowder Prepared from Captain John's recipe		
	Kettle	\$3.95
	Cup	\$2.95
FRENCH ONION SOUP Freshly prepared Onion Soup served with Toasted Croutons		
	Kettle	\$2.95
	Cup	\$1.95

## SALAD

CHEF'S SALAD	\$3.95
With Captain John's special House Dressing	
HOME MADE CAESAR SALAD	\$6.95

## COCKTAIL SUGGESTIONS

2oz MARTINI	
MANHATTAN	
BLOODY MARY	
BLOODY CAESAR	\$ 6.95
	EACH

## WINE SUGGESTIONS

WHITE OR RED WINE	
1 L Carafe	\$24.95
$\frac{1}{2}$ L Carafe	\$13.95
Glass	\$5.50

## A LA CARTE SEAFOOD

FILLET OF SALMON Baked and served with Potato and Lemon wedge	\$22.95
SHRIMPS A LA SCAMPI Baked jumbo Shrimps served on a bed of Rice and Lemon wedge	\$32.95
LOBSTER ST. TROPEZ Lobster marinated in Cream and Pernod and Mushroom and spiced with Tarragon	\$42.95
ATLANTIC SOLE BONNE FEMME Poached with Shallots, Parsley, White Wine, Cream Sauce, glazed	\$18.95
GOLDEN LOUISIANA SHRIMPS Deep fried Shrimps served on a bed of Rice with Lemon and Butter	\$27.95
SCALLOPS a la ST. JACQUES Scallops sauteed with mushrooms in White Wine sauce	\$26.95

MAHI MAHI STIR FRY served in sauce with broccoli, cauliflower and mushrooms	\$20.95
DEEP FRIED CALAMARI slices of calamari served on a bed of rice With lemon	\$18.95
CAPTAIN JOHN'S SHRIMP CABAGGE ROLL freshly prepared cabbage rolls stuffed with shrimps, mushrooms and rice served with sour cream	\$19.75
ALASKAN KING CRAB FEAST steamed to perfection and served with seasoned rice and fresh vegetables with butter and lemon wedge	\$52.95
RAINBOW TROUT MEUNIERE (12oz) baked and served with baked Potato	\$22.95
GRILLED SWORDFISH, HALIBUT OR RED SNAPPER grilled And rerved with choice of potato or seasoned rice and fresh vegetables garnished with lemon wedge	\$25.95
SHARK STEAK Ocean steak seasoned lightly with barbeque sauce, Broiled to perfection and served with potato and fresh vegetables	\$22.95
OCEAN PERCH pan fried served with choice of potato or seasoned rice And fresh vegetables served with lemon wedge	\$20.75
CAPTAIN JOHN'S SEAFOOD PLATTER (for 2) A delicious array of fish, fried shrimps, shrimp a la scampi, 2 whole lobsters, oysters, mussels and crab clusters to feast on. Includes soup, rice and potato with fresh vegetables	\$109.95
LOBSTER TAIL WITH SHRIMP A LA SCAMPI Broiled and served on a bed of rice and potato with fresh vegetables, drawn butter and lemon wedge	\$47.85
FRESH LOBSTER Broiled or steamed served with drawn butter and lemon	\$market price

## CAPTAIN JOHN'S SPECIALTIES

CAPTAIN JOHN'S GOURMET STROGANOFF Tender marinated beef chunks smothered in Wine sauce served with Rice	\$21.95
NEW YORK CUT SIRLOIN STEAK Maitre D' Hotel	
Cooked to order	8 oz ... \$22.75 10 oz...\$27.75
CHEESE TORTELLINI served with tomato based sauce and fresh Vegetables	\$13.95
BEEF BURGER PLATTER Beef Burger served open faced with Onions, Tomatoes and garnish	\$13.95
NORMAC SURF & TURF unique combination of giant baked shrimps a la scampi on a bed of rice accompanied by a sirloin steak to order	\$37.95
CAPTAIN JOHN'S SURF & TURF combination of giant baked shrimps a la scampi on a bed of rice accompanied by a Swiss Steak	\$27.95
CAPTAIN JOHN'S SWISS STEAK marinated in wine sauce and served with rice or potato and fresh vegetables	\$19.95

### ALL MAIN ENTREES INCLUDE SIDE ORDER OF SALAD

COFFEE OR TEA	\$ 2.50
CHICKEN FINGERS	\$10.75
FISH & CHIPS	\$10.75
VEGGIE PLATE	\$14.25
FRIES	\$4.75

### DESSERTS

Cake	\$ 5.95
Mousse	\$4.75
Parfait	\$4.50
Ice Cream	\$4.75
Fruit Cup	\$4.25

APPLICABLE TAXES ARE EXTRA