



QUITE SIMPLY, SEAFOOD AS IT SHOULD BE
WELCOME TO THE REAL SEAFOOD COMPANY! WE
OFFER THE FRESHEST FISH AND PREMIUM SEAFOOD
FROM THE WATERS OF THE ATLANTIC, THE PACIFIC,
THE GREAT LAKES AND THE GULF OF MEXICO.
WE FEATURE LOCAL AND SEASONAL ITEMS FRESHLY
PREPARED AND UNIQUELY STYLED.

AT REAL SEAFOOD COMPANY, WE WORK CLOSELY
WITH THE NATION'S TOP SEAFOOD PURVEYORS
TO ASSURE YOU OF THE HIGHEST STANDARDS OF
QUALITY AND FRESHNESS. WE OFFER FRESH
FISH AND PREMIUM SEAFOOD FROM FOLEY'S OF
BOSTON, THE FINEST PURVEYOR OF FRESH FISH
AND SEAFOOD IN THE COUNTRY.

DINNER MENU

FRESH CATCH

ALL FRESH CATCH ITEMS WILL BE SERVED WITH GARLIC MASHED POTATOES AND SEASONAL VEGETABLES, OR CHOOSE FROM SOME OF OUR OTHER SIGNATURE SIDES
ASK YOUR SERVER FOR TODAY'S FRESH SELECTIONS!

ENJOY YOUR FRESH CATCH ANY ONE OF THE FOLLOWING WAYS:

BROILED - PAPRIKA / WEDGE OF LEMON
SAUTEED - LEMON-CAPER BEURRE BLANC
FRIED - TARTAR SAUCE / LEMON
GRILLED - MANGO-AVOCADO SALSA

BLACKENED - SPECIAL CAJUN BLEND / ROASTED RED PEPPER AIOLI
SHANGHAI STYLE - GINGER-SCALLION SOY SAUCE / BROWN RICE / SPINACH
OREGANATA STYLE - PAN SEARED / ZESTY HERB BREADING / CITRUS VINAIGRETTE

APPETIZERS

CRAB STUFFED AVOCADO - JONAH CRAB / BIBB LETTUCE / LEMON-CREME FRAICHE DRIZZLE / ROASTED PEPPER VINAIGRETTE	13.95
CRAB & ARTICHOKE DIP - SPICED TORTILLA CHIPS	12.95
SWEET & SPICY CALAMARI - CHILI PEPPERS / SCALLIONS / JULIENNED CARROTS / SWEET AND SPICY CHILI SAUCE / CANDIED CASHEWS	13.95
POINT JUDITH CALAMARI - FLASH FRIED / SAFFRON AIOLI	12.95
DYNAMITE SHRIMP - FRIED FLORIDA PINK SHRIMP / GREEN BEANS / CRUNCHY WONTONS / SWEET & SPICY SAUCE	12.95
MARYLAND STYLE JUMBO LUMP BLUE CRAB CAKE - MUSTARD SAUCE	10.95
CRISPY FRIED BRUSSELS SPROUTS	9.95
PECANS / PECORINO CHEESE / ARUGULA / MAPLE-BALSAMIC REDUCTION	
LOBSTER BITES - FLASH FRIED / ASPARAGUS / SRIRACHA AIOLI	14.95
BLACKENED WALLEYE BITES - MANGO-AVOCADO SALSA	12.95

CHILLED FROM THE RAWBAR

WE SERVE ONLY PREMIUM OYSTERS KNOWN FOR THEIR MEATY, SALTY FLAVOR,
SHUCKED TO ORDER AND SERVED ON THE HALF SHELL.

TRY THEM RAW OR GRILLED WITH HORSERADISH-BLACK PEPPER BUTTER.

OCCASIONALLY THE AVAILABILITY OF THE OYSTERS LISTED BELOW MAY CHANGE.

PLEASE SEE YOUR SERVER ABOUT TODAY'S OYSTER SELECTIONS

COCKENOE \$2.50 EACH BLUEPOINT \$2.95

SHRIMP COCKTAIL - 5 SHRIMP / HOUSE-MADE COCKTAIL SAUCE / LEMON	13.95
PEEL & EAT SHRIMP - OLD BAY SEASONING	12.95
*TUNA TARTARE - ASIAN PEAR / TOASTED SESAME SEEDS / AVOCADO / GINGER-SOY SAUCE / FLATBREAD CRACKERS	13.95

HEARTY SOUPS AND SALADS

CREAMY NEW ENGLAND CLAM CHOWDER	5.95 CUP / 7.95 BOWL
CLASSIC GAZPACHO	6.95 CUP / 9.95 BOWL
HOUSE SALAD	4.95
DICED TOMATO / RED ONION / WHITE CHEDDAR / SHALLOT VINAIGRETTE	
*CAESAR SALAD - ROMAINE / SHAVED PARMESAN / GARLIC CROUTONS	10.95
KALE QUINOA SALAD	13.95
FRESH KALE / SOUTH AMERICAN QUINOA / ROASTED BUTTERNUT SQUASH / ROASTED SHALLOTS / MICHIGAN DRIED CHERRIES/ BLACKENED SPICED ALMONDS / APPLE CIDER VINAIGRETTE	
CHOPPED COBB SALAD	15.95
GRILLED CHICKEN / AVOCADO / TOMATOES / EGGS / BACON / BLEU CHEESE/ CORN / SCALLIONS / CRISPY TORTILLA STRIPS	
*ASIAN SALMON SALAD	16.95
GINGER AND SOY MARINATED ATLANTIC SALMON / ROMAINE / SPINACH / CRISPY RICE NOODLES / ORANGE / AVOCADO / CUCUMBER / CASHEWS / GINGER-SOY VINAIGRETTE	

SANDWICHES

ALL SANDWICHES ARE SERVED ON A BRIOCHE BUN UNLESS OTHERWISE NOTED. SERVED WITH FRENCH FRIES OR SWEET POTATO FRIES.

CHICKEN & BACON FLATBREAD SANDWICH	12.95
AVOCADO / SRIRACHA AIOLI	
SPICE RUBBED FISH TACOS	12.95
GRILLED FLOUR TORTILLAS / LIGHTLY SPICED COD / CHIPOTLE SLAW / ROASTED CORN PICO DE GALLO / AVOCADO CREMA.	
MAINE LOBSTER ROLL	16.95
GRILLED ROLL / CREAMY LOBSTER SALAD	
*PRIME BURGER	12.95
HALF POUND OF 100% USDA PRIME BEEF / LETTUCE / TOMATO	
CHOICE OF VERMONT CHEDDAR, BLEU CHEESE, OR SWISS. ADD APPLEWOOD SMOKED BACON 1.00	

*CONTAINS RAW OR UNDERCOOKED INGREDIENTS. ASK YOUR SERVER ABOUT MENU ITEMS THAT ARE COOKED TO ORDER OR SERVED RAW. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

AT TIMES WHEN THE QUALITY OF A GIVEN PRODUCT DOES NOT MEET OUR STANDARDS, ITEMS ON THIS MENU WILL NOT BE SERVED. ALL MENU ITEMS AND PRICING ON OUR MENU ARE SUBJECT TO CHANGE WITHOUT NOTICE, BASED ON AVAILABILITY AND MARKET PRICE.

PLEASE ALERT YOUR SERVER OF ANY FOOD ALLERGIES.
ASK ABOUT GLUTEN-FREE MENU OPTIONS.

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SPECIALTIES OF THE HOUSE

ALL DINNERS ARE SERVED WITH BLEU CHEESE COLESLAW, HOT HOMEMADE BREAD AND BUTTER. TOSSED SALAD IN PLACE OF COLESLAW 2.95

CITRUS CHIPOTLE BBQ SHRIMP	22.95
GRILLED JUMBO GULF SHRIMP / CITRUS CHIPOTLE BBQ GLAZE	
SHRIMP SCAMPI	23.95
WHITE WINE / HERBS / GARLIC BUTTER / ARTICHOKE HEARTS / SUN DRIED TOMATOES	
BAKED STUFFED FLOUNDER	28.95
LUMP BLUE CRAB MEAT / ROCK SHRIMP / SPINACH / MUSHROOMS / LEEKS	
WALLEYE VERACRUZANA	29.95
GRILLED WALLEYE / RICE PILAF / ONIONS / PEPPERS / TOMATO / CILANTRO	
JAMBALAYA	19.95
CHORIZO SAUSAGE / ROCK SHRIMP / SWORDFISH / BLACKENED CHICKEN / MUSHROOMS / SPICY CREOLE SAUCE / RICE	
SEAFOOD ALFREDO	25.95
FETTUCCINE PASTA / SALMON / SHRIMP / SCALLOPS	
LOBSTER LINGUINE	26.95
TOMATO BASIL SAUCE / SPINACH	
MISO GLAZED CHILEAN SEA BASS	32.95
SPINACH / STICKY RICE / GINGER-SOY SAUCE / WASABI SAUCE	
PARMESAN ENCRUSTED GEORGE'S BANK LEMON SOLE	25.95
LEMON-CAPER BEURRE BLANC	
FISH AND CHIPS	15.95
CRAFT BEER BATTERED / TARTAR SAUCE / LEMON	
STUFFED ATLANTIC SALMON	26.95
CRAB / SHRIMP / MUSHROOMS / SPINACH / LEMON BUTTER SAUCE	
PAN FRIED MARYLAND STYLE JUMBO LUMP BLUE CRAB CAKES	27.95
MUSTARD SAUCE	
PAELLA FOR TWO OR MORE - PRICE PER PERSON	22.95
SAFFRON RICE / LOBSTER / SHRIMP / MUSSELS / CHICKEN / CHORIZO SAUSAGE / PEAS	
SEARED SCALLOPS	27.95
BALSAMIC, BROWN BUTTER / LEEKS	
KING CRAB LEGS	MARKET PRICE
1 1/4 LB. STEAMED / DRAWN BUTTER	

TOP GRADE MEATS

ADD ON ANY OF THESE OPTIONS TO YOUR TOP GRADE MEAT:

CRAB CAKE - 11.95
GRILLED SHRIMP - 6.95
SCALLOPS - 8.95
1/2 LB CRAB LEGS - 19.95

*FILET MIGNON	33.95
USDA CHOICE HAND CUT / 8OZ FILET / RED WINE DEMI-GLACE	
*CAJUN BEEF TENDERLOIN TIPS	24.95
SAUTEED PECAN ENCRUSTED CHICKEN	19.95
ROASTED SEASONAL VEGETABLES / GARLIC MASHED POTATOES / HONEY, WHOLE GRAIN MUSTARD SAUCE	

SPECIAL COMBINATIONS

SERVED WITH BLEU CHEESE COLESLAW AND HOT HOMEMADE BREAD WITH BUTTER. TOSSED SALAD IN PLACE OF COLESLAW 2.95

*PETITE FILET AND LOBSTER	43.95
6OZ FILET / 1 1/4 LB. LOBSTER / MASHED POTATOES / ROASTED SEASONAL VEGETABLES	
*PETITE FILET AND CRAB LEGS	43.95
6OZ FILET / 10 OZ RED KING CRAB LEGS / MASHED POTATOES / ROASTED SEASONAL VEGETABLES	
BLUE PLATE SPECIAL	31.95
CRAB CAKE / FRIED SHRIMP / BAKED STUFFED FLOUNDER / MASHED POTATOES / ROASTED SEASONAL VEGETABLES	

ACCOMPANIMENTS

SWEET POTATO FRIES	4.95
GARLIC MASHED POTATOES	3.95
MEXICAN STYLE STREET CORN	5.95
SEASONAL VEGETABLES	5.95
PARMESAN TATER TOTS	3.95
FRIED BRUSSELS SPROUTS	4.95
SHANGHAI STYLE SPINACH	5.95
FRENCH FRIES	2.95
STEAMED BROWN RICE	2.95

18% SUGGESTED GRATUITY ON PARTIES OF 8 OR MORE.

IF YOU FEEL THAT SERVICE DID NOT WARRANT THE SUGGESTED GRATUITY, PLEASE SPEAK TO OUR MANAGER. IF YOU FEEL THAT SERVICE EXCEEDED THIS, FEEL FREE TO TIP MORE!