

MARTELL'S SEA BREEZE SHRIMP NIGHT DINNER SPECIALS

APPETIZERS

PEEL & EAT SHRIMP CAJUN STYLE

*Shell on shrimp sautéed with tomatoes, green onions,
Cajun spice and butter, served hot.*

ENTRÉES

ENTRÉES COME WITH STEAK BREAD AND FRESH WHIPPED BUTTER

SHRIMP PESTO

*Shrimp sautéed in a garlic basil pesto and Pecorino Romano
cream sauce tossed with cheese tortellini.*

SHRIMP FRA~DIAVOLO

*Shrimp sautéed in garlic & crushed red pepper
together with tomato sauce with a hint of Anisette
nested over a bed of linguini.*

SHRIMP FRANCAISE

*Egg battered shrimp pan fried then simmered in a white wine,
lemon & butter sauce served over rice.*

SHRIMP & CRAB SCAMPI

*Shrimp & Maryland jumbo lump crabmeat sautéed with garlic,
butter & herbs served over campanelle pasta.*

ALASKAN KING CRAB LEGS

1 ½ Pound Crab Legs ~

BIG ED LOBSTER

2 Pound 59 ~ 5 Pound

*Alaskan King Crab Legs & Big Ed Lobster come steamed and
seasoned with old bay and butter, steamed New Zealand Mussels,
clams, corn on the cob and a choice of potato or rice.*

SWEET HEAT LOBSTER

*Whole 2 pound lobster split in half & sautéed with our house made
sweet heat fra~diavolo sauce paired with steamed clams and New
Zealand mussels. Served with a bowl of linguini.*

TRY A REFRSHING PITCHER OF SANGRIA ~