

# Seafood

<b>Baked Shrimp &amp; Scrod Meunière</b> .....	24.99
Baked Boston scrod with three jumbo shrimp simmered in a white wine tomato & basil sauce	
<b>Giant Sautéed Shrimp and Mussels Scampi</b> .....	24.99
Jumbo shrimp and steamed Maine mussels in a Roma tomato, garlic, white wine, lemon, and basil sauce	
<b>Fresh Salmon Fillet</b> .....	24.99
Sushi grade salmon grilled and served with spinach & citrus butter	
<b>Filet of Salmon Dijonnaise</b> .....	24.99
Sushi grade salmon rubbed with Dijon and spices, sautéed and served with spinach & lemon	
<b>Giant Baked Stuffed Shrimp</b> .....	26.99
Jumbo stuffed shrimp with Willy's seafood stuffing and drawn butter	
<b>Mixed Seafood Grill</b> .....	28.99
Swordfish, salmon, sea scallops & jumbo shrimp served in a citrus vinaigrette	
<b>Spicy Pepper &amp; Tequila Swordfish</b> .....	28.99
Cajun swordfish served with a tequila & lime sauce	
<b>*Surf &amp; Turf</b> .....	31.50
Petite filet & jumbo shrimp stuffed with Willy's seafood stuffing and a side of drawn butter	
<b>*Tuna Wasabi</b> .....	30.99
Sushi grade tuna served with a wasabi ginger sauce	
<b>Boiled Fresh Maine Lobster</b> .....	market price
Fresh from Maine and served New England style with drawn butter	
<b>Baked Stuffed Lobster</b> .....	market price
Stuffed lobster with Willy's seafood stuffing, jumbo shrimp & sea scallops	
<b>*Steak &amp; Lobster</b> .....	market price
Pan-seared petite filet & boiled Maine lobster served with drawn butter	

*\* These items may be served raw or under cooked.*

*Consuming rare or undercooked meat, fish, shellfish & poultry may be harmful to your health and increase the risk of foodborne illness.*