

BAKED STUFFED SALMON

Salmon fillet baked with our homemade seafood stuffing. 18.99

STUFFED FILLET OF SOLE

Two fillets of sole wrapped around our homemade seafood stuffing and topped with Newburg Sauce. 16.99

BROILED SOLE

Local caught sole fillet topped with butter and bread crumbs. 15.99

BAKED STUFFED SCALLOPS

Fresh native scallops stuffed with homemade seafood stuffing. Market Price

BROILED SCALLOPS

Fresh native scallops broiled with lemon juice and topped with bread crumbs and butter. Market Price

GRILLED SWORDFISH

Fresh swordfish steak grilled with your choice of lemon pepper or blackened seasoning. Market Price

TERIYAKI SWORDFISH TIPS

Fresh swordfish cut into 8 oz. tips marinated in a house teriyaki sauce and grilled. 15.99

MARINATED SIRLOIN TIPS

Tender sirloin tips marinated in our house marinade, cooked to your liking. 21.99

NEW YORK SIRLOIN

A 10 oz. Sirloin seasoned and grilled to your liking. 25.99

SANDWICHES

All meals served with French fries and coleslaw.

FISH SANDWICH

Native haddock fried and stuffed in a brioche bun. Your choice of lettuce, tomato, onion, cheese, tartar sauce or mayo. 10.99

LOBSTER ROLL

Fresh lobster meat tossed with mayo and celery packed in a lightly toasted roll. Market Price

TUNA ROLL

Albacore tuna tossed with mayo and celery on a lightly toasted roll. With your choice of lettuce, tomato, onion, and cheese. 9.99

SCALLOP ROLL

Native fried scallops stuffed in a lightly toasted roll. Market Price

CLAM ROLL

Freshly shucked Maine clams fried and stuffed in a lightly toasted roll. MARKET PRICE

CLAM STRIP ROLL

Clam strips fried and stuffed in a lightly toasted roll. 11.99

HAMBURGER OR CHEESEBURGER

8 oz. certified Angus beef burger with your choice of lettuce, tomato, onion, and mayo served on brioche. 11.99

ADD Bacon +1.00

GRILLED CHICKEN SANDWICH

Chicken breast grilled with your choice of lettuce, tomato, onion, cheese, mayo, Frank's hot sauce, banana peppers. Served on a brioche bun. 9.99

ADD Buffalo +1.00

LOBSTER B.L.T.

Just what you would expect, toasted white bread with mayo, bacon, lettuce and tomato but with lobster. Market Price

PASTA

SCAMPI

Our house scampi sauce served over pasta. 13.99

ADD Shrimp 17.99 Scallops 22.99 Lobster 28.99

PASTA WITH MARINARA SAUCE

House Marinara sauce served over pasta. 7.99

ALFREDO

Our creamy three cheese Alfredo sauce served over pasta.

Just Pasta 11.99

ADD Chicken 12.99 Scallops and Shrimp 22.99 Lobster 28.99

LOBSTER MAC AND CHEESE

Our homemade creamy three cheese sauce tossed with fresh lobster meat mixed with cavattapi pasta baked with lobster crumbs. 23.99

SEAFOOD PAELLA

Mussels, littlenecks, shrimp, scallops, red bell peppers and onions in a zesty Mozambique sauce. Served over rice or pasta. 24.99

LITTLENECK LINGUINI

Littleneck and chopped clams in a garlic white wine sauce served over linguini. 17.99

CHILDREN'S MENU 12 AND UNDER

Served with two choices: French fries, coleslaw, mandarin oranges. Includes a milk, juice, or soda.

Lemon pepper or blackened seasonings.

SUBSTITUTE: Onion Rings +1.00 Sweet Potato Fries +1.00

Child Fish & Chip 8.99 Three Chicken Fingers 7.99

Grilled Hot Dog 5.99 Mac & Cheese 6.99

Grilled Cheese 5.99 Mozzarella Sticks 6.99

Grilled Chicken 6.99

DESSERTS *Ask about our homemade desserts.*

****Consumption of raw or uncooked seafood or meat could cause food borne illness. **Please notify your server of any food allergies.**



CAPE QUALITY
Seafood

TAKEOUT MENU



657 Dartmouth St. South Dartmouth, MA 02748
Restaurant 508.996.6725 | Market 508.996.6724

APPETIZERS

PORTUGUESE LITTLENECKS (12)

Linguica, peppers, and onions sautéed with littlenecks in our homemade sauce. 13.99

SHRIMP MOZAMBIQUE

Large gulf shrimp sautéed in a zesty Mozambique sauce served over rice. 13.99

GARLIC BUTTER MUSSELS

Fresh native mussels sautéed in a white wine, garlic, and butter sauce. 11.99

JUMBO SHRIMP COCKTAIL

Jumbo cocktail shrimp served with our homemade cocktail sauce. 1.99 ea

RHODE ISLAND FRIED CALAMARI

Lightly fried calamari rings served with marinara sauce and topped with banana peppers. 11.99

LITTLENECK 1/2 SHELL 12.99

COCONUT SHRIMP (5)

Large shrimp breaded with coconut flakes. Served with our apricot pineapple sauce. 13.99

FRENCH FRIES 5.99

HOMEMADE ONION RINGS 6.99

SWEET POTATO FRIES 6.99

WHALER STUFFED QUAHOG

Your choice of mild or spicy. 2.99

OUR OWN HOUSE QUAHOG

Our in-house Quahog is in the middle of mild and spicy with great flavor, deep fried to have a crunchy outside with a warm inside. 3.99

FISH CAKE

House salt cod fish cakes. 1.99

CLAM CAKES 1/2 dozen 3.99 1 dozen 7.99

CRAB OR LOBSTER CAKE 2.99 ea

SOUP

SOUP OF THE DAY Pint 4.25 Quart 8.25

LOBSTER BISQUE Pint 5.25 Quart 10.00

NEW ENGLAND CLAM CHOWDER

Pint 4.99 Quart 9.49

SALADS

TUNA SALAD PLATE

Fresh Albacore tuna salad atop our large garden salad with your choice of pasta salad or potato salad. 14.95

LOBSTER SALAD PLATE

Fresh Lobster salad on top of our large garden salad with your choice of pasta salad or potato salad. 21.99

CAESAR SALAD

Fresh romaine lettuce and shaved Parmesan cheese tossed in Caesar dressing, topped with croutons. 10.99

ADD Chicken 13.99 Shrimp 15.99 Salmon 17.99

GARDEN SALAD

A combination of fresh lettuce, tomatoes, cucumbers, carrots, onions, and red peppers. Sm 3.99 Lg 5.99

Salad Dressing: Raspberry Vinaigrette, Oil & Vinegar, Italian, Blue Cheese, Caesar, Russian, Ranch, French, Parmesan Peppercorn

SIDES Baked Potato | Rice Pilaf | French Fries | Oven Roasted Potatoes | Beets | Vegetable of the Day | Cole Slaw

SUBSTITUTE Side salad +1.99 Onion Rings +1.00 Sweet Potato Fries +1.00

LOBSTERS

All served with your choice of a potato & vegetable.

STEAMED LOBSTER

Single/Twin/Triple Native Maine chick lobsters steamed and cracked. Served with melted butter. Market Price

BAKED STUFFED LOBSTER

Single/Twin/Triple Native Maine chick lobsters stuffed with our seafood stuffing. Topped with scallops and shrimp. Market Price

LAZY STUFFED LOBSTER

Freshly shucked lobster meat topped with our homemade seafood stuffing baked to perfection. Market Price

LOBSTER SAUTÉ

Freshly shucked lobster meat sautéed in wine and melted butter. Market Price

FROM THE STEAMER

STEAMER

Two pounds of Maine steamers steamed with hot crushed red pepper. Market Price

CLAMBOIL

Two pounds of Maine steamers, hot dog, sausage, onion, potato, linguica, and fish topped with hot red crushed pepper. Market Price

JUMBO CLAMBOIL

Three pounds of Maine steamers along with extra hot dog, linguica, and sausage, potato and onion with hot red crushed pepper. Hearty appetite required! Market price

FROM THE FRYER

All meals served with French fries and coleslaw

SEAFOOD PLATTER

A generous portion of fish, scallops, shrimp, and clams fried to a golden crisp. Market Price

SEAFOOD TRIO

Scallops, shrimp and clams fried to a golden crisp. Market Price

CLAM PLATE

Fresh shucked Maine clams fried to perfection. Market Price

SCALLOP PLATE

Fresh Native scallops fried to perfection. Market Price

OYSTER PLATE

Local fresh shucked oysters fried to perfection. Market Price

FISH & CHIPS Sm 10.99 Reg 13.99 Lg 16.99

Fresh Native haddock fried to your liking.

REGULAR FISH with SALAD

Sm 11.99 Reg 14.99 Lg 17.99

FISH TACOS

Three flour tortillas filled with cabbage, fresh pico, avocado, cheese and corn floured haddock. Topped with our homemade remoulade sauce, served with black beans, rice, sour cream and salsa. 14.99

SHRIMP PLATE

Gulf shrimp battered and fried to a golden crisp. 15.99

CLAM STRIP PLATE

Thin sliced clam strips lightly fried. 14.99

1/2 AND 1/2 PLATE

Combine any two plates. The price is the highest priced plate. Market Price

RHODE ISLAND CALAMARI PLATE

Fresh calamari fried to a golden crisp. 14.99

COCONUT SHRIMP

Eight large shrimp breaded with coconut flakes. Served with and apricot pineapple sauce. 16.99

FROM THE OVEN & GRILL

All meals served with your choice of potato and vegetable.

BAKED STUFFED SHRIMP

Four Jumbo shrimp stuffed with our homemade seafood stuffing. 16.99

GARLIC LIME SHRIMP

Ten large shrimp sautéed with lime, fresh garlic and butter. 15.99

BAKED STUFFED HADDOCK

Broiled haddock topped with butter and bread crumbs. 17.99

FIESTA HADDOCK

Native haddock rubbed with garlic, sliced red bell peppers, onions, fresh salsa and cheese baked in the oven. 17.99

GRILLED SALMON

A freshly cut fillet of salmon grilled with lemon pepper or blackened seasoning. 17.99

BALSAMIC GLAZED SALMON

Fresh Atlantic Salmon grilled to perfection with a tangy balsamic glaze. 17.99