



Dinner at

REGATTA SEAFOOD GRILLE

ESTABLISHED 1994

STARTERS

FRIED OYSTERS	8.99	OYSTERS BIENVILLE	9.99
FRIED CALAMARI	7.99	OYSTERS ROCKEFELLER	9.99
SWEET & SPICY SHRIMP	8.99	SHRIMP ROCKEFELLER	9.99
MARYLAND STYLE CRAB CAKE	8.99	POTATO SKINS	6.99
CHICKEN TENDERS	6.99	FRIED ZUCCHINI	6.99
SHRIMP COCKTAIL	8.99	KING CRAB LEG <i>steamed</i>	<i>mkt price</i>
SAMPLER PLATTER <i>chicken tenders, calamari, fried zucchini,</i>	16.99	RIB BASKET	9.99
FISH FINGERS	7.99	SAUTÉED MUSSELS	7.99
		OYSTERS ON THE HALF SHELL	
		<i>1/2 doz 7.99 doz 14.99</i>	

SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER

REGATTA'S VERY OWN AWARD-WINNING RECIPE. *cup 3.99 bowl 5.99*

SOUP OF THE DAY CHEF EVELYN'S FEATURED SOUP. *cup 3.99 bowl 5.99*

GRILLED CHICKEN SALAD ROMAINE AND ICEBERG LETTUCE, CARROTS, RED CABBAGE, CUCUMBERS, MUSHROOMS, TOMATOES AND HOMEMADE CROUTONS TOSSED IN OUR HOMEMADE HONEY MUSTARD DRESSING. 9.99 *also available blackened or fried*

CAESAR SALAD CRISP ROMAINE HEARTS TOSSED IN CAESAR DRESSING, HOMEMADE CROUTONS AND SHREDDED PARMESAN CHEESE. SERVED WITH GARLIC TOAST. 7.99 *with grilled chicken 10.99 with grilled shrimp 11.99*

SALMON SPINACH SALAD FRESH SPINACH LEAVES TOSSED WITH TOASTED ALMONDS, MUSHROOMS AND SLICED EGG IN A RASPBERRY VINAIGRETTE AND TOPPED WITH GRILLED ATLANTIC SALMON. 12.99 *with grilled chicken 10.99 with grilled shrimp 13.99*

CHEF SALAD A GENEROUS PORTION OF HAM AND TURKEY ALONG WITH CHEDDAR AND PROVOLONE CHEESES, HARD BOILED EGGS, BACON, TOMATOES AND CUCUMBERS, TOSSED WITH YOUR CHOICE OF DRESSING AND RED ONION RINGS. 10.99

BUFFALO SHRIMP SALAD COOL ICEBERG AND ROMAINE LETTUCE WITH TOMATOES CUCUMBERS AND MUSHROOMS TOSSED IN BLUE CHEESE DRESSING; TOPPED WITH CRISPY FRIED POPCORN SHRIMP COATED IN A MILD ZESTY "BUFFALO" SAUCE. 11.99

PASTAS

served with our bottomless house salad and garlic toast

SHRIMP FETTUCCINE ALFREDO

FETTUCCINE NOODLES, SHRIMP AND ALFREDO SAUCE SAUTÉED WITH GARLIC BUTTER AND PASTA SEASONINGS. TOPPED WITH PARMESAN CHEESE. 16.99

SHRIMP TORTELLINI PESTO ALFREDO

TRI-COLOR CHEESE TORTELLINI TOSSED IN A PESTO ALFREDO SAUCE WITH SHRIMP, TOMATOES, SCALLIONS, AND RED PEPPERS. TOPPED WITH PARMESAN CHEESE. 19.99

FRENCH QUARTER FETTUCCINE

FETTUCCINE NOODLES TOSSED IN A CAJUN PARMESAN CREAM SAUCE WITH MUSHROOMS AND SCALLIONS. TOPPED WITH PARMESAN CHEESE. *with blackened chicken 14.99 with filet 15.99 with shrimp 16.99*

SEAFOOD FRA DIABLO

TENDER SHRIMP, SCALLOPS, MUSSELS, AND CALAMARI TOSSED WITH LINGUINI NOODLES IN A FIERY RED SAUCE WITH GARLIC, MUSHROOMS AND SCALLIONS. TOPPED WITH PARMESAN CHEESE. 21.99

SHRIMP AND SPINACH LINGUINI

TENDER SHRIMP TOSSED WITH SPINACH AND LINGUINI NOODLES IN A GARLIC BUTTER SAUCE WITH A TOUCH OF ALFREDO. TOPPED WITH PARMESAN CHEESE. 16.99

GOLDEN FRIED FAVORITES

served with our bottomless house salad and one side item

CHICKEN TENDERS HAND-BREADED TO ORDER AND FRIED GOLDEN BROWN. SERVED WITH HONEY MUSTARD. 12.99

FRIED OYSTERS PLUMP SELECT OYSTERS, HAND-BREADED AND FLASH FRIED. SERVED WITH COCKTAIL SAUCE. 18.99

FISH & CHIPS TENDER WHITE FISH, HAND-BATTERED AND FRIED GOLDEN BROWN. SERVED WITH TARTAR SAUCE. 13.99

SHRIMP TENDER SHRIMP HAND-BREADED TO ORDER AND FRIED GOLDEN BROWN. SERVED WITH COCKTAIL SAUCE. 15.99

CATFISH FINGERS HAND-BREADED IN CORNMEAL AND FRIED GOLDEN BROWN. SERVED WITH TARTAR SAUCE. 13.99

FRIED SCALLOPS HAND-BREADED AND FRIED GOLDEN BROWN. SERVED WITH TARTAR SAUCE. 22.99

CAPTAIN'S COMBOS

served with our bottomless house salad and one side item

SELECT 2 DIFFERENT ITEMS 18.99 ~ SELECT 3 DIFFERENT ITEMS 21.99

4 OZ FILET MIGNON MEDALLION • GRILLED SALMON • BABY BACK RIBS
GRILLED CHICKEN BREAST • GRILLED SHRIMP SKEWER • CRAB CAKE

SIDES 2.99

*Baked Potato ~ Coleslaw ~ Broccoli ~ Fried Okra ~ Mashed Potatoes
Hushpuppies ~ French Fries ~ Rice Pilaf ~ Asparagus ~ Home Style Green Beans
Fried Garlic Potatoes ~ Asian Stir-fry Veggies ~ Creamy Spinach*

SEAFOOD PLATTERS

served with our bottomless house salad and choice of one side item

BROILED SEAFOOD PLATTER

SHRIMP, SEA SCALLOPS AND WHITE FISH, LIGHTLY SEASONED AND BROILED. SERVED ON A BED OF RICE PILAF. 21.99

FISHERMAN'S PLATTER

SHRIMP, SEA SCALLOPS, OYSTERS AND WHITE FISH, HAND-BREADED AND FRIED GOLDEN BROWN. SERVED WITH HUSHPUPPIES, COCKTAIL SAUCE AND TARTAR SAUCE. 23.99

SHRIMP LOVER'S TRIO

A Regatta house favorite!

COMBINATION PLATTER OF FRIED, GRILLED AND STUFFED SHRIMP. 19.99

FRESH FISH FEATURES

served with our bottomless house salad

WHITE FISH PARMESAN TENDER WHITE FISH ENCRUSTED WITH A HERB AND PARMESAN MIX THEN BROILED TO PERFECTION. SERVED WITH FRIED GARLIC POTATOES AND ASPARAGUS. 21.99

CITRUS SEA BASS DELICATE MILD SOUTH ATLANTIC FISH, GRILLED AND FINISHED IN THE OVEN WITH A CITRUS-GINGER VINAIGRETTE. SERVED WITH MASHED POTATOES AND CITRUS SPLASHED SPRING MIX. 24.99

ALMOND CRUSTED HALIBUT FLAKY MILD WHITE FISH LIGHTLY COATED IN A SEASONED ALMOND CRUMB, PAN-SEARED THEN DRIZZLED WITH A LEMON BUTTER SAUCE. SERVED WITH RICE PILAF AND STEAMED ASPARAGUS. 24.99

GRILLED SALMON VICTORIA RICH FLAKY ATLANTIC SALMON, WELL SEASONED, QUICKLY CHAR-GRILLED THEN TOPPED WITH A RICH DILL CREAM SAUCE AND CRUNCHY CUCUMBER BITS. SERVED WITH RICE PILAF AND STEAMED BROCCOLI. 21.99

BLACKENED PACIFIC RIM FILET TENDER WHITE FISH COATED IN CAJUN SPICES AND CHAR-GRILLED, SERVED OVER FLUFFY MASHED POTATOES WITH ASPARAGUS, AND FINISHED WITH A ROASTED RED BELL PEPPER CREAM SAUCE. 17.99

GRILLED SWORDFISH FLORENTINE A THICK JUICY SWORDFISH STEAK, WELL SEASONED AND CHAR-GRILLED, SERVED OVER CHEESY CREAMED SPINACH AND BACON WITH FLUFFY MASHED POTATOES. 19.99

SESAME SEARED TUNA YELLOW FIN TUNA STEAKS DREDGED IN SESAME SEEDS, QUICKLY PAN-SEARED RARE, SERVED WITH RICE AND ASIAN CUT VEGETABLES AND FINISHED WITH SWEET THAI CHILI SAUCE AND TERIYAKI. 23.99

CAJUN SEARED MAHI-MAHI BIENVILLE MILD SOUTHERN ATLANTIC FILET, COATED WITH CAJUN SPICES, QUICKLY SEARED ON A HOT CAST IRON GRIDDLE AND TOPPED WITH A ZESTY SHRIMP-MUSHROOM SAUCE. SERVED WITH FLUFFY MASHED POTATOES AND STEAMED BROCCOLI. 19.99

ASIAN-GLAZED SALMON RICH FLAKY ATLANTIC SALMON FILET, WELL SEASONED, CHAR-GRILLED AND BASTED WITH A HONEY-MUSTARD GINGER GLAZE. SERVED WITH RICE AND ASIAN CUT VEGETABLES. 21.99

REGATTA FAVORITES

served with our bottomless house salad and choice of one side item

BACON WRAPPED FILET MIGNON MEDALLIONS TWO FILET MIGNON MEDALLIONS WRAPPED WITH BACON AND GRILLED TO PERFECTION. 19.99

GRILLED SHRIMP SKEWERS TWO SKEWERS OF TENDER SHRIMP LIGHTLY SEASONED AND GRILLED. SERVED OVER A BED OF RICE PILAF WITH COCKTAIL SAUCE. 15.99

TWIN FILETS OSCAR TWO FILET MIGNON MEDALLIONS GRILLED TO ORDER AND TOPPED WITH LUMP CRAB MEAT, ASPARAGUS, AND ROASTED RED BELL PEPPER CREAM SAUCE. 23.99

SHRIMP SCAMPI TENDER SHRIMP BROILED IN WHITE WINE AND GARLIC BUTTER WITH A TOUCH OF ALFREDO. TOPPED WITH SCALLIONS AND SERVED WITH GARLIC TOAST. 16.99

GARLIC MUSHROOM CHICKEN TWO GRILLED CHICKEN BREASTS RESTING ON A BED OF WHIPPED POTATOES THEN TOPPED WITH A GARLIC, MUSHROOM AND SCALLION CREAM SAUCE. 15.99

FILET MIGNON 8 OZ. CENTER CUT FILET MIGNON GRILLED TO PERFECTION OVER AN OPEN FLAME. 27.99

BABY BACK RIBS A FULL RACK OF SLOW COOKED BABY BACK RIBS SMOTHERED IN OUR OWN HOMEMADE HONEY JALAPENO BARBECUE SAUCE. 21.99

MARYLAND STYLE CRAB CAKES JUMBO LUMP CRAB CAKES SERVED WITH FRIED GREEN TOMATOES AND A ZESTY ORANGE MARMALADE. 19.99

SEA SCALLOPS LARGE SEA SCALLOPS, BROILED IN GARLIC BUTTER AND WHITE WINE WITH A TOUCH OF ALFREDO. 22.99

STUFFED SHRIMP SIX SHRIMP FILLED WITH OUR HOMEMADE CRABMEAT STUFFING AND TOPPED WITH OUR MORNAY CHEESE SAUCE. 17.99

SURF & TURF 8 OZ. FILET MIGNON GRILLED TO PERFECTION AND SERVED WITH A STEAMED 12 OZ LOBSTER TAIL. 44.99

LOBSTER AND CRAB

served with our bottomless house salad and choice of one side item

		ALASKAN KING CRAB LEGS	
12 OZ LOBSTER TAIL	<i>market price</i>	2 KING LEGS	<i>market price</i>
		3 KING LEGS	<i>market price</i>