BLENDER DRINKS AND MARGARITAS

STRAWBERRY DAIQUIRI

Rum, strawberries and cream

PIÑA COLADA

Rum, coconut & pineapple juice blended with ice cream

MELON COLADA

Midori, Rum and pineapple juice blended with ice cream

BOSTONIAN SLIDE

Kahlua, Vodka & Bailey's Irish Cream blended with ice cream

WABO RITA

Cabo Wabo Tequilla, Grand Marnier, sour mix, Float of Blue Curacao

FROSTED MARGARITA

original or strawberry with Tequila, Triple Sec and sour mix

TOP SHELF MARGARITA

Sauza Hornitos Anejo, Cointreau and sweet & sour Mix

BEER

An assortment of BOTTLED and 7 DRAFT BEERS







Daily Draft Specials \$2.75



WINES

HOUSE - Sycamore Lane

\$4.50/glass \$10.95/half carafe

White Zinfandel, Chardonnay, Pinot Grigio, Cabernet Sauvignon and Merlot

WHITES	glass	bottle
Kendall Jackson CHARDONNAY Pineapple, mango, and papaya balanced with aromas of vanilla a		32.00
Sea Glass SAUVIGNON BLANC Overtones of melon and citrus, vibrant and crisp with a cleansing of melon and citrus, vibrant and crisp with a cleansing of melon and citrus, vibrant and crisp with a cleansing of melon and citrus, vibrant and crisp with a cleansing of melon and citrus, vibrant and crisp with a cleansing of melon and citrus, vibrant and crisp with a cleansing of melon and citrus, vibrant and crisp with a cleansing of melon and citrus, vibrant and crisp with a cleansing of melon and citrus, vibrant and crisp with a cleansing of melon and citrus, vibrant and crisp with a cleansing of melon and citrus, vibrant and crisp with a cleansing of melon and citrus, vibrant and crisp with a cleansing of melon and citrus, vibrant and crisp with a cleansing of melon and crisp with a clean and		28.00
Blufeld RIESLING Juicy mid-pallate of fresh fruit flavors and well-balanced acids		28.00
Flip Flop MOSCATO White bodied with crisp floral aromas, semi-sweet talent and a	4.50 soft lingering fit	18.00 nish
REDS Riunite LAMBRUSCO	glass 5.00	bottle 20.00

REDS	glass	bottle
Riunite LAMBRUSCO	5.00	20.00
Fruitfully juicy as it tingles and bursts in the mouth		
Gabbiano CHIANTI DOCG	6.00	24.00
Flavors of sour sherry, blackberry, and spice		
Little Penguin PINOT NOIR	6.25	25.00
Rich, spicy flavors with a smooth, clean finish.		

Ravens Wood

Vintner's Blend **ZINFANDEL**Berries and spicy hints of oak spring forth from the fruit-laden aroma.

28.00

COCKTAILS & MARTINIS

DRAGON BERRY COCKTAIL

Bacardi Dragon Berry, pineapple, and cranberry, squeeze lime

MAI TAI

Bacardi Light & Myers Dark Rum, Orange Curação sweet & sour mix, pineapple juice

PEARL HARBOR

Stoli Vodka, Midori, and pineapple juice

BANANA CREAM MARTINI

Banana Skyy Vodka and a splash of Bailey's liqueur

PURPLE POPSICLE

Three Olives Vodka (grape), Triple Sec, sour mix & Sprite

COSMOPOLITAN

Absolute Citron, Cointreau, squeeze of lime, a splash of cranberry and a lemon twist

CHOCOLATE MARTINI

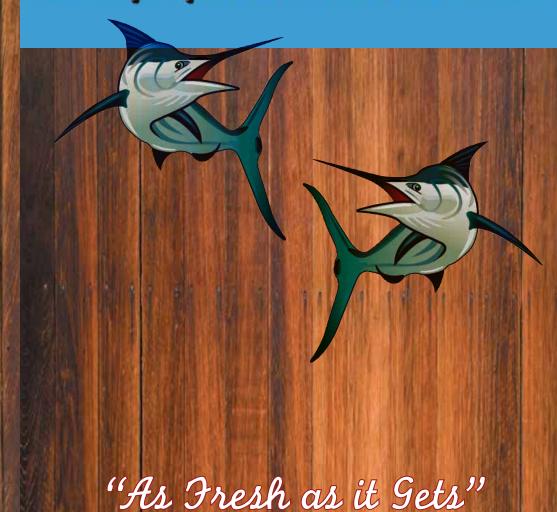
Skyy Vodka & Godiva Chocolate Liqueur with a cherry garnish

LIQUEURS

BAILEY'S IRISH CREAM, SAMBUCA, CHAMBORD, LEMONCELLO



Family Style Seafood Restaurant





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	CRAB CAKES		11.95
A	EWTHAI CHILI WINGERS		8.95
	FRIED PICKLE CHIPS		7.95
	with chipotle dipping sauce		
	HOMEMADE ONION RINGS		
	BAKED STUFFED CLAM		
	SHRIMP COCKTAIL		
	POTATO SKINS with cheddar & bacon		8.95
	BUFFALO CHICKEN TENDERS		8.25
A	EWBUFFALO CHICKEN PUFFS		7.95
1	COCONUT CHICKEN		8.95
	with Piña Colada dipping sauce		
	DOZEN LITTLE NECK STEAMERS		
	RAW CLAMS ON A HALF SHELL		
	FRESH BREADED MUSHROOMS		
	BREADED MOZZARELLA STICKS with meat flavored marinara sauce		7.50
	FRIED CALAMARI		9.50
	Choice of marinara or sweet Thai chili sauce		
	with crab meat and melted cheese		9.95
	SWEET POTATO FRIES		5.95
	NACHO CHILI CHEESE FRIES		8.00
	10 PIECE WINGS buffalo or spicy honey BBQ		9.95
1	FRIED GREEN BEANS served with creamy garlic dipping sauce		7.95
	CHOWDER & SOUP	CUP	BOWL
	CREAMY CLAM CHOWDER	4.50	5.95
	HOMEMADE LOBSTER BISQUE	5.95	6.95
	SOUP OF THE DAY	4.25	5.25

SALADS

with Zinfandel dressing

GARDEN SALAD	5.25
CLASSIC CAESAR	8.50
WITH GRILLED CHICKEN	10.95
WITH LOBSTER SALAD	13.75
WITH GRILLED SALMON	13.50
WITH GRILLED SHRIMP	11.50
CRISPY CHICKEN SALAD	10.50
WALNUT CHICKEN SALAD	10.50
BUFFALO CHICKEN SALAD above 3 topped with bacon bits and feta cheese - chunky bleu cheese.	
WALNUT CRANBERRY CHICKEN	10.95

SOFT DRINKS

Coke
Diet Coke
Root Beer
Sprite
Orange

Ginger Ale Pink Lemonade Tonic Club Soda Hot Tea Freshly Brewed
Coffee
Unsweetened and
Raspberry
Iced Teas



COFFEES

BLACK FOREST

Godiva Chocolate Liqueur, Chambord and Whipped Cream

SPANISH

Tia Maria, Brandy and Whipped Cream

IRISH

Irish Whiskey and Whipped Cream

KIOKI

Kahlua, Brandy, Creme de Cacao and Whipped Cream

JAMAICAN

Tia Maria, Myers Rum and Whipped Cream

COFFEE ALEXANDER

Kahlua, Dark Creme de Cacao and Whipped Cream

DESSERTS

RED VELVET CAKE

Chocolate

MOLTEN LAVA CAKE

Homemade

GRAPE NUT PUDDING

MOCHA SUNDAE

Hot Fudge

BROWNIE SUNDAE

Homemade

HOT APPLE CRISP with Vanilla Ice Cream

with vanilla Ice Cream

N.Y. Style

CHEESECAKE

with Strawberries

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160 American Legion Drive - North Adams, MA



SANDWICHES

FISH FILLET REUBEN Fillet of fish topped with Russian dressing, Swiss and slaw, served on a kaiser roll	8.95
FISH FILLET Breaded Fish on a toasted bun with lettuce and tomato	8.50
JUMBO FISH FRY Golden fried fish served on a toasted hot dog roll	7.95
BUFFALO CHICKEN Smothered with bleu cheese dressing on a toasted bun, served with lettuce and toma	9.25
CHICKEN PARMESAN Topped with marinara sauce and provolone cheese on a toasted bun	8.95
PULLED BBQ PORK SANDWICH with carmalized onions and sweet baby ray's	9.50
CRAB CAKE Served on a toasted bun with house sauce, lettuce and tomato	8.95
TUNAMELT Served with tomato on your choice of white, wheat, rye or kaiser roll	7.95
LOBSTER SALAD Served with lettuce and tomato on your choice of white, wheat, rye or hot dog roll	12.50
WHOLE CLAM ROLL mark Fresh whole clams, golden fried	et price
CLAM STRIP ROLL Fresh clam strips breaded and deep fried	8.95
SEA SCALLOP ROLL Deep sea scallops, golden fried	12.50
TURKEY REUBEN OR TURKEY CLUB	8.95
WALNUT PROVOLONE PORTABELLA Served with slice of tomato	. 8.95

All of the above served with fries.

HALF POUND BURGERS

CLASSIC BURGER	8.95
BLEU CHEESE BURGER topped with carmelized onions	9.95
CHEDDAR RING BURGER topped with Onion Rings	9.95
5 OZ. SALMON BURGER served with a zesty dill sauce	8.95

All come with lettuce, tomato, fries & pickle

ADD TOPPINGS of your CHOICE ______1.00

American Cheese
 Swiss Cheese
 Cheddar Cheese
 Mushrooms
 Bacon

CLASSICS

CTUDDICD	
HOMEMADE MEATLOAF	9.95
Served with mashed potatoes with gravy and coleslaw	
SEAFOOD CREPE	. 14.95
Baked scallops, shrimp and crab wrapped in a crepe, topped with mornay sauce	
SCALLOP CREPE	15.25
Baked scallops wrapped in a crepe, topped with mornay sauce	
OPEN FACED HOT ROAST BEEF SANDWICH Served with mashed potatoes with gravy and cole slaw	9.95
FISH & CHIPS IN A BASKET	10.95
Fresh chunks of fried cod	
CLAMS IN A BASKET	10.95
Fresh clam strips breaded and deep fried	
CHICKEN TENDERS IN A BASKET Homemade chicken tenders, choice of sauces	10.95
	44.05
SHRIMP IN A BASKET Golden deep fried gulf shrimp	. 11.95
PANKO STYLE SHRIMP BASKET	11.05
Tossed in Japanese breading and deep fried	11.90
EGGPLANT PARMESEAN	10.95
Freshly breaded eggplant deep fried, topped with meat flavored marinara sauce and provolone cheese, served with a house salad	10.30
ALL CREPES served with cole slaw and choice o	f potato

ALL CREPES served with cole slaw and choice of potato
ALL BASKETS served with fries and coleslaw

Substitute starch, cole slaw or vegetable with garden salad - \$3.00



SPECIALTIES Shrimp Fiest	ta
ORANGE GINGER GLAZED SALMON	19.25
FRESH SCROD CASSEROLE Baked scrod with crabmeat stuffing in a mornay sauce	16.95
SEAFOOD CASSEROLE Broiled shrimp, scallops and scrod topped with crabmeat stuffing and garlic butter	19.50
SHRIMP FIESTA Cocktail shrimp, baked stuffed shrimp, shrimp scampi, fried shrimp	20.95
RASPBERRY COCONUT SHRIMP Coconut shrimp served with a Raspberry sauce	18.50
BAKED SALMON with LOBSTER STUFFING Served with lobster sauce	20.50
GRILLED SALMON TERIYAKI Fresh salmon grilled and served with rice pilaf	18.95
TROPICAL SEA SCALLOPS Fresh sea scallops dipped in a coconut breading, baked in a tangerine sauce	19.95
LAZY LOBSTER	28.95

1 LB. ALASKAN KING CRAB LEGS.....market price

Chunks of lobster in a light butter sauce and topped with seasoned bread crumbs



BEEF & CHICKEN

Served with pasta

Served with pasta

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RONEL	. H.S.S.	PRIME	RIRO	F BEEF
DOMET		T TOTIVITY	TULD O	

Eviden and Seturdan	NG CUT 22.95 EEN CUT 20.95
RIBEYE STEAK 9 oz. freshly cut grilled steak served wit	th au jus and mushrooms
COWBOY SIRLOIN STI 14 oz. NY sirloin steak topped with per	
T 4 3 1 D G T 4	22.95 2.00 extra
CHICKEN ALMONDIN	E 15.95
CHICKEN TERIYAKI Grilled marinated boneless breast	15.95
BONELESS BREADED	CHICKEN BREAST 15.50
GRILLED CAJUN CHIC	CKEN 15.50

Above entrees served with choice of potato or rice pilaf, vegetable and garden salad or coleslaw.

CHICKEN PARMESAN 15.95

CHICKEN topped with EGGPLANT PARMESAN 16.75

Dinner Rolls will be served upon customer request.

All You Can Eat SPECIALS

TUESDAYS & WEDNESDAYS

FRIED CLAM STRIP	DINNER	11.	50
Served with fries and cole slaw			

HOMEMADE SPAGHETTI WITH MEATBALLS..... 10.95
Served with garden salad

THURSDAYS

SLICED ROAST SIRLOIN OF BEEF 12.95

Served with mashed potatoes, vegetable and gravy

-Above specials served with rolls and cornbread-

SUNDAY SPECIALS

2 BAKED STUFFED SCROD

CASSEROLE DINNERS ONLY 18.95

Stuffed with crabmeat and topped with Mornay sauce

All You Can Eat SHRIMP BAR with any DINNER

DEEP FRIED ENTREES

FRESH SCROD	15.75
FRESH HADDOCK	16.75
FRESH WHOLE BELLY CLAMS	market price
FRESH CLAM STRIPS	13.95
FRESH SEA SCALLOPS	19.95
FRIED SHRIMP	18.75
FRESH TILAPIA panko or pecan encrusted	17.95
FISHERMAN'S PLATTER	19.95
Fresh cod, scallops, shrimp, clam strips or add belly clams	21.50
Our oil contains no cholesterol, no transfatty acids,	

is not hydrogenated and is high in Omega and Vitamin E

BROILED ENTREES

— Cajun Style Upon Request — s	TUFFED	
FRESH COD	16.95	16.50
FRESH SEA SCALLOPS	20.50	19.95
FRESH HADDOCK	17.50	16.95
FRESH BROILED SALMON		18.25
FRESH GRILLED BLACKENED SWORI	DFISH	18.95
BAKED STUFFED SHRIMP		19.95
BAKED STUFFED CAPTAIN'S PLATTE cod, scallops, two jumbo shrimp, stuffed clam	R	20.95

PASTA

SPAGHETTI

with MARINARA SAUCE (Meat Flavored)	10.75
with MEATBALLS	11.50
with SAUSAGE	12.50
ZITI BAKE Ziti with meat flavored marinara sauce, topped with melted provolone.	10.25
SEAFOOD SCAMPI Fresh scallops, shrimp and littleneck clams sautéed in garlic butter. Served over a bed of linguini.	19.95
MEDITERRANEAN SHRIMP SCAMPI Gulf shrimp sautéed in garlic butter. Served with sliced olives and tomatoes over a bed of linguini.	19.50
SEAFOOD ALFREDO	19.95

Shrimp, scallops, crabmeat in our Alfredo sauce

Pasta served with garden salad.

Dinner Rolls will be served upon customer request.

CHILDREN'S SELECTIONS

- **CHEESEBURGER** with Fries
- CHICKEN TENDERS with Fries
- COD FINGERS with Fries
- **SPAGHETTI** with meat flavored Marinara Sauce

\$5.75 each

• MACARONI & CHEESE

• FRIED CLAM STRIPS with Fries \$7.95

All kids meals come with beverage and dish of ice cream.

– 12 or younger please –

