

The Fiddlers Three

Served with your choice of 2 sides, unless noted

Seafood and Crustacean Entrées

King Crab Legs

One full pound (1 lb.) of huge Alaskan King crab legs and claws. Cooked tender and served with warm, melted drawn butter, and lemons - **\$Market Price**

Lobster Tail

6 oz Nova Scotia cold water lobster tail. Served split for your convenience by the Chef and served with warm, melted drawn butter, and lemons. - **\$32.00**

Maryland Crab Cakes

Scratch made patties of jumbo lump Maryland crab claw meat. Combined with our house made stuffing and cooked on the flattop just like they do on the coast. Served with our house made dipping sauce - **\$25.00**

Spicy MoJo Shrimp (*new and popular*)

Straight from the Caribbean. Pan sautéed shrimp in our spicy Jamaican blend.

Served over a bed of your choice of regular or Siracha infused spicy pasta and topped with pineapple and tomato salsa

Served with one side - **\$25.00**

East Coast Seafood Platter

6 oz lobster tail, Maryland crab cake, and sauteed shrimp. Served with warm, melted drawn butter and our special dipping sauce - **\$45.00**

Fried New England Platter

Jumbo Shrimp, Stuffed Shrimp, Scallops, and a crab cake. Served with our special dipping sauce spicy cocktail sauce - **\$24.00**

Fried Shrimp

Deep fried jumbo shrimp. Your choice of regular or cheese stuffed. Served with spicy cocktail sauce - **\$23.00**

Pan Seared Grouper (*new and popular*)

Your choice of a large Grouper filet, bronzed or blackened, pan seared in butter sauce. Served with a refreshing pineapple and peach salsa - **\$28.00**

Mahi Mahi

Large portion of charbroiled Mahi Mahi with our special seasonings. Served with a refreshing pineapple and peach salsa - **\$25.00**

Oriental Asian Sea Bass – A large portion of Barramundi filet, broiled hot and topped with an Asian inspired sesame seed glaze - **\$29.00**