



Clearwater Market

APPETIZER

Rhode Island Shrimp

Battered shrimp fried and tossed with a red pepper chili relish and served with remoulade sauce. 8.00

Steamed Spiced Shrimp

Tossed in Old Bay, Buttered and served with cocktail sauce. 9.00

Shrimp Cocktail

1/2lb of domestic shrimp steamed and chilled with homemade cocktail sauce. 10.00

Shrimp and Grits

Served over white cheddar bacon grits: Appetizer: 10.00
Entree: 17.00

Oysters on the Half Shell

One dozen oysters, served with greens, lemon herb vinaigrette and cocktail sauce. Local: 14.00 Specialty: 18.00

Fried Oysters

Oysters fried and served with lemon dill creme fraiche and a chive creme fraiche 9.00

Fried Calamari

Crispy Calamari, cherry chilies and lemon-chive creme fraiche. 7.00

Crab Norfolk

Virginia cured ham, Shitake mushrooms and tomatoes in a sherry cream sauce 13.00

Seared Scallops

Served with pancetta, crispy leeks and apple gastrique. 11.00

SOUPS & SALADS

New England Clam Chowder

cup: 5.00 bowl: 7.00

Soup of the Day

cup: 5.00 bowl: 7.00

Arugula Salad

Shaved Parmesan cheese, walnuts and an apple vinaigrette. 7.00

Clearwater Salad

Seasonal greens topped with shrimp, crab, avocado and halibut. 13.00

SANDWICHES

Crab Cake Melt

With a lemon aioli, lemon dill slaw and hush puppies. 12.00

Clearwater Po' Boy Sandwich

Your choice of: Fried Shrimp, Catfish or Oysters served with slaw and hush puppies. 10.00

Lobster Roll

Maine lobster tail in a toasted roll with fennel slaw and homemade Old Bay chips. 12.00

Fish and Chips

Chef's choice of our Fresh Fish of the Day. 8.00

Clearwater Club Sandwich

Ham, Turkey, Roast beef, bacon, mayo, lettuce & tomatoes on cracked wheat. 8.00. with Ahi Tuna 12.00

ENTREES

Cedar Plank Salmon

Wild Salmon served with an apple fennel slaw and a sweet potato hash. 23.00

Jumbo Lump Crabcakes

Served with tomato salad, roasted fingerling potatoes and an herb goat-cheese mousse. "Mousse contains eggs" 28.00

Clearwater Market Fish of your Choice

Served with spicy French beans and pineapple coconut risotto. 27.00

Jumbo Lump Sea Scallops

Seared and served with sweet peppers, tomatoes and pancetta. 21.00

Lobster and Pappardelle Pasta

Spinach, sweet corn and Va. smoked ham in a light cream sauce. 25.00

Surf and Turf

Homemade potato salad and marinated asparagus. 25.00

Drunken Snow Crab Legs

Steamed in beer, garlic and lemon, served with drawn butter. 28.00

Seafood Trio

Scallops, crab cake, and shrimp. 18.00

Summertime Pasta

Angel hair pasta with clams, mussels, and tomato in a white wine garlic butter sauce. 15.00