



Dinner Menu

Served every day from
4:00 pm till 10:00 pm



at Costa Linda Beach Resort
Telephone #: 583-8000, ext. 725

Appetizers

SHRIMP COCKTAIL

Our largest shrimp served with tangy cocktail sauce and lemon.
\$ 11.95

BAKED EGGPLANT

Fresh tomato, basil, eggplant and mozzarella baked in the oven.
\$ 7.95

MARYLAND CRABCAKE

Crabmeat gently combined with a bit of seasoning, mayonnaise, breadcrumbs and eggs, served with fresh mango chili sauce.
\$ 11.95

FRIED CALAMARI

Tender morsels of squid, julienned zucchini, served with a diablo sauce
\$ 6.95

ESCARGOT

Topped with melted butter nestled in a bed of mashed potato.
\$ 8.95

STUFFED SHRIMP

Shrimp stuffed with crabmeat and served with a mango chutney.
\$ 12.95

Soups & Salads

FISHERMAN'S SOUP

The Waterfront Crabhouse prides itself on an original recipe made from "Crazy Water" crystalline seawater, crushed tomato and fresh herbs, brimming with grouper, squid, scallops, shrimp, clams and mussels.
Cup \$ 9.95

OUR TOSSED GARDEN SALAD

A festival of garden greens; a "House Specialty"
\$ 6.95

LOBSTER BISQUE

Our Chef's favorite creamy bisque made with lobster chunks and chives cappuccino
Cup \$ 8.95

CAESAR

Crisp romaine, croutons and our homemade dressing.
\$ 7.95

Pasta of the House

LOBSTER FRA DIABLO

A half Maine lobster, clams, mussels and shrimp in a fresh marinara sauce. Served on a bed of linguini.

\$ 29.50

ALASKA CRABMEAT RAVIOLI

Served with lobster sauce and pink peppercorn.

\$ 21.95

SCAMPI LINGUINI

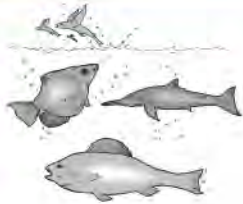
Garlic, olive oil, crushed hot pepper and white wine.

\$ 23.95

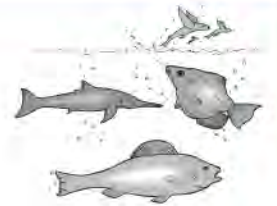
SEAFOOD FIESTA

Mussels, clams, mahi-mahi, squid, scallops and shrimp sauteed in a marinara sauce or garlic sauce. Served on a bed of Linguini.

\$ 24.95



our Daily Seafood specials



PLANTAIN CRUSTED GROUPEL WITH PINA COLADA SAUCE

*White firm flaky filet topped with plantain crumbs and broiled with butter.
Served with a pina colada sauce.*

\$ 19.95

MARINATED RED SNAPPER

*Created with garlic, lime and a local spicy sauce called "Pica de Papaya".
Topped with a lime beurre blanc.*

\$ 19.95

GRILLED MAHI MAHI

*Local favorite filet of fish, fine textured sandy white meat, served with
our great Creole sauce.*

\$ 18.95

COCONUT FRIED SHRIMP

*Our largest shrimp, breaded with coconut flakes and served with a
mild curry sauce.*

\$ 23.50

CAJUN GRILLED SHRIMP

*A full dozen tender shrimp, blackened and grilled over an open
fire. Accompanied by an orange marmalade and horseradish sauce.*

\$ 23.95

The land classics

FILET MIGNON

10.oz center cut on the grill, accompanied by grilled mushrooms.

\$ 29.95

NY SIRLOIN

12 oz. and Grilled .

\$ 26.95

ISLAND CHICKEN BREAST

*Grilled boneless chicken breast, served with a light
tropical fruit and mustard sauce.*

\$ 18.95

WHERE APPROPRIATE ALL ENTREES ARE SERVED WITH ONE SIDE DISH

A few side dishes

GARLIC MASHED POTATOES \$ 2.95

SALAD

\$ 2.95

BAKED POTATO \$ 2.95

ASPARAGUS

\$ 3.95

STEAK FRIES \$ 2.95

TODAY'S VEGETABLES

\$ 3.95

RICE

\$ 2.95

All prices are in US Dollars