

Dinners

Served with Sea Chest Potatoes and Fresh Vegetables.
Choose Boston Clam Chowder or a Fresh Garden Salad.
Bread served upon request.

Seasonal Fresh Fish

*Please check the chalk boards for todays fresh catch
which may include...*

Halibut

Opah

Thresher Shark

Salmon

Sea Bass

Mahi Mahi

Swordfish

Yellow Tail

Ono

Our fish is lightly broiled to perfection using lemon and butter

Calamari Steak...25.00

Lightly breaded and sauteed
abalone style, a local favorite

Scampi a la SeaChest...25.00

sauteed in wine, butter, garlic and capers
served over pasta or with potatoes

Scallops a la Sea Chest...25.00

sauteed in wine, butter, garlic and capers
served over pasta or with potatoes

Scallops and Scampi Combo...25.00

sauteed together in wine, butter, garlic and
capers over pasta or with potatoes

Clams Linguini...24.00

Baby clams sauteed in garlic
with fresh basil, roma tomatoes
and parmesan cheese

Shrimp Louie...18.00

A large salad bursting with shrimp
hard boiled egg and fresh vegetables

Bowl of Clam Chowder...8.00

Cup of Chowder...5.50

Steve's Cioppino...26.00

Savory fish stew with a
little bit of everything

Steamed Crab Legs...48.00

Alaskan King Crab served
in the shell with drawn butter

Lobster Tail.....48.00

10-12 oz Australian tail
broiled and served with drawn butter

Seafood Marinara...26.00

Shrimp, scallops and shellfish sauteed
in Marinara sauce served over pasta

Pasta Primavera...21.00

Fresh vegetables sauteed with linguini,
Roma tomatoes, basil and
parmesan cheese

Broiled Salmon Salad...20.00

A large garden salad with hard boiled egg and
vegetables topped with a salmon filet

Large Garden Salad...8.00

Dinner Salad...6.00