

Appetizers

Plotting the Course ...



= Swan River Specialty

New England Steamers

Soft Shell Clams served with broth and butter 14.99

Littleneck Clams

Hard Shell Clams steamed in garlic, wine, lemon and butter 12.99

Fried Oysters

Plump and crispy, with Louisiana Sauce 10.99

Fresh Maine Mussels

Steamed in garlic, green onion and wine broth 9.99



Calamari Siciliano

Tossed with mushrooms, pepperoncini and garlic butter 9.99

Smoked Fish Dip

Served with capers, green onion, pepperoncini peppers and multi-seed flat bread crackers 9.99

Beer & Bay Gulf Shrimp

Peel-and-Eat shrimp boiled in Sam Adams beer, with butter and Old Bay Seasoning
¼ lb. 8.99 ½ lb. 12.99 1 lb. 19.99

Local Stone Crab Claws

Served with chilled mustard sauce
Available October-May; market price

Gulf Shrimp Cocktail

Local Shrimp, steamed and chilled. Served with cocktail sauce 14.99

Jumbo Lump Crabcake

Served with Cajun Remoulade 11.99

Peel 'n Eat Shrimp

¼ lb. 8.99 ½ lb. 12.99 1 lb. 19.99



Crab & Artichoke Dip

Served hot with multi-seed flat bread 11.99

Seared Ahi Tuna

Served rare with seaweed salad, wasabi, pickled ginger and teriyaki sauce 14.99

Swan's Seafood Sampler

Jumbo Lump Crabcake, Gulf Shrimp Cocktail and Fried Scallops 20.99



Soups

New England Clam Chowder

Cup 4.75 Bowl 5.99

Key West Conch Chowder

Cup 4.75 Bowl 5.99

Soup-of-the-Day

Cup 5.00 Bowl 6.25

HOUSE SPECIALTY North and South Chowder

Cup 4.75 Bowl 5.99

Side Salads

Caesar Salad

small 4.99 large 6.99 substitute 2.99

Garden Salad

small 2.99 large 5.99

Tomato, Basil & Fresh Mozzarella Salad 9.99

Lobster Boat Raw Bar

"Always Shucked to Order"

SOUTHERN OYSTERS

on the Half-Shell

1/2 dozen 8.99 1 dozen 15.99

LITTLE NECK CLAMS

on the Half-Shell

1/2 dozen 8.99 1 dozen 14.99

COLD-WATER NORTHERN OYSTERS

on the Half-Shell

1/2 dozen 14.99 1 dozen 25.99

TOP NECK CLAMS

on the Half-Shell

1/2 dozen 8.99 1 dozen 14.99

#1

The Raw Tower

6 Clams
on the Half-Shell

**6 Cold-Water
Northern Oysters**
on the Half-Shell
with cocktail sauce
and lemon

20.99

#2

The Gulf Shore Tower

Smoked Fish Dip
with Flat Bread Crackers

6 Gulf Cocktail Shrimp
with cocktail sauce

**4 Large
Stone Crab Claws***
with mustard sauce and lemon

*substitute lobster for stone crab
June thru September

59.99

#3

The Full Boat Tower

4 Clams
on the Half-Shell

**4 Cold-Water
Northern Oysters**
on the Half-Shell

**6 Gulf
Cocktail Shrimp**

**4 Large
Stone Crab Claws***
with mustard sauce and lemon

*substitute lobster for stone crab
June thru September

65.00

Perrier Jouët Grand Brut Champagne

Available with your Tower, only 49.00

**LOCAL
FAVORITE!**

Local Stone Crab Claws

With chilled mustard sauce

Market price - Available October thru May

Cold Water Sashimi Oysters

ON THE HALF SHELL

With seaweed salad, wasabi,
pickled ginger and spiced teriyaki

15.99 1/2 dozen 26.99 dozen

Seared Ahi Tuna

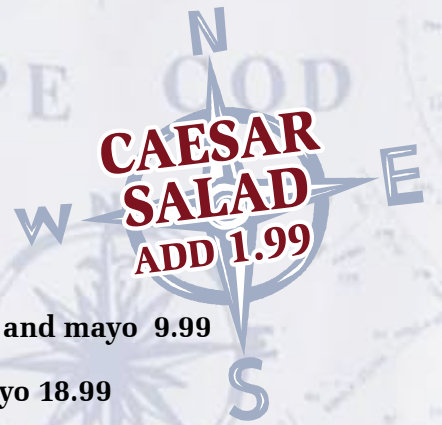
SERVED RARE

With wasabi, pickled ginger, seaweed salad,
teriyaki sauce and flat bread crackers

14.99

An Ocean of Salads

Crisp baby greens, julienne vegetables and vine-ripe tomatoes topped with one the following selections:



Tuna Salad Made from grilled Yellowfin Tuna with celery and mayo 9.99

Blue Crab Salad Jumbo Lump Crab with celery and mayo 18.99

Chicken Salad Fresh white meat chicken tossed in a light dressing 9.99

Gulf Shrimp Salad Sweet, tender shrimp in a delicate dressing 12.99

Lobster Salad Fresh Maine Lobster in a light dressing (*priced daily*)



Jumbo Lump Crab Cake *Authentic Maryland-Style* 13.99

Salad Niçoise

Grilled Yellowfin Tuna with chilled shrimp, red potatoes, asparagus and hard-boiled eggs over baby greens
16.99

Orange Ginger Glazed Salmon

Baby greens, pineapple, toasted almonds, dried cranberries with your choice of dressing
12.99


Reel Fresh Fish

Grilled, Blackened or Broiled. Served over baby greens Caesar Salad Add 1.99

Atlantic Salmon	11.99	Yellowfin Tuna	14.99
Mahi Mahi	11.99	Tilapia	10.99
Gulf Grouper	13.99	Snapper	13.99
Swordfish Steak	12.99	Chilean Seabass	<i>market price</i>

Lightly Fried Delicacies

Served over baby greens Caesar Salad Add 1.99

Tilapia	10.99	Calamari	8.99
Gulf Grouper	13.99	Clam Strips	9.99
Gray Sole	14.99	Oysters	12.99
Scrod	11.99	Sea Scallops	13.99
 Gulf Shrimp	12.99	Whole Belly Clams	<i>priced daily</i>

Cooked in Canola Oil with 0% trans fat

Chicken

Tender White Meat

Chicken Caesar
Served Grilled or Blackened 11.99

Chicken over Baby Greens
Served Grilled or Blackened 9.99

Salad Dressings Prepared In-House

Creamy Basil, Italian Vinaigrette, Strawberry Vinaigrette, Bleu Cheese, Ranch, Honey Mustard, Fat-Free Raspberry Vinaigrette

Platters

Lightly dusted in corn flour,
Cooked in Canola Oil with 0% trans fat

Fish & Chips

Lightly dusted, served with French Fries,
tartar sauce, and your choice of one side
Scrod 11.99 Grouper 13.99

Gulf Shrimp Platter

Lightly dusted, served with cocktail sauce
and your choice of two sides 12.99

Pasta

Mussels Marinara

Fresh Maine Mussels, simmered in marinara sauce,
served over angel hair pasta 11.99

Calamari Pasta

Fried Calamari tossed with mushrooms,
pepperoncini and garlic,
served over angel hair pasta 11.99

Sautéed Shrimp Scampi

Succulent Gulf Shrimp, sautéed with garlic,
wine and herbs, over angel hair pasta 13.99



Sea Sides

Sweet & Sour Coleslaw

Cape Cod Potato Chips

Chunky Apple Sauce

French Fries

Potato Salad

Pickled Beets

Spinach

Vegetable Brown Rice

Stewed Tomatoes

Additional Sides

Sautéed Vegetable Medley 3.99

Asparagus 3.99

Fresh Pineapple Cup 3.99

Vegetable Substitute 2.99

Sweet Potato Fries 2.99

Caesar Salad Substitute 2.99

Beverages

Capt'n Eli's Root Beer

Capt'n Eli's Ginger Beer

Pepsi

Diet Pepsi

Sierra Mist

Mountain Dew

Unsweetened Iced Tea

Arnold Palmer

Green Tea with Orange

Hot Tea

Coffee / Decaf

Sole Bottled Water

Fiji Bottled Water

Lemonade

V-8 Juice

Cranberry Juice

A long line of Sandwiches

All sandwiches are served with lettuce, tomato, pickle and two sides
Your choice of whole wheat or white Kaiser roll



Tuna Salad

Made from grilled Yellowfin Tuna
with celery & mayo 9.99

Blue Crab Salad

Jumbo Lump Crab with celery & mayo 18.99

Lobster Salad

Fresh Maine Lobster in a light dressing
(priced daily)

Chicken Salad

Fresh white meat chicken in a light dressing 9.99

Gulf Shrimp Salad

Sweet, tender shrimp in a delicate dressing 12.99

Authentic Maryland-Style Famous Crab Cake Sandwich

13.99

Fresh Catch Sandwiches

Grilled, Blackened or Broiled

Atlantic Salmon	11.99	Tilapia	10.99
Mahi Mahi	11.99	Gulf Grouper	13.99
Yellowfin Tuna	14.99	Snapper	13.99
Swordfish Steak	12.99	Chilean Seabass	market price

Lightly-Fried Delicacies

Lightly dusted in corn flour, Cooked in Canola Oil with 0% trans fat

Tilapia Sandwich	10.99	Oyster Roll	12.99
Scrod Sandwich	11.99	Gulf Grouper Sandwich	13.99
Clam Strip Roll	9.99	Gray Sole Sandwich	14.99
Cod Cake Sandwich	7.99	Sea Scallop Roll	13.99

Whole Belly Clam Roll

priced daily



The Swanwich

Boston Scrod, caramelized onions and cheddar cheese
With Cajun Remoulade and Tiger Sauce 12.99

Burgers, Steak & Chicken

Served with your choice of two sides

1/2 lb. Steak Burger ... 9.50 1/2 lb. Cheddar Steak Burger ... 9.99

Chicken Breast Sandwich

9.99

Served Grilled, Blackened or Southern BBQ



“Philly Boy” Cheese Steak

10.99

Hand-cut Prime Rib, Amoroso® roll, grilled onions and American cheese

Southern-Style Chicken Fingers

8.99

Served with Honey Mustard or BBQ sauce

Wine List

WHITES

	glass	bottle
Clean Slate Sweet Reisling, Germany	6.00	22.00
Chalk Hill Chardonnay, Sonoma	16.50	65.00
Hess Select Chardonnay, Napa Valley	7.00	28.00
La Crema Chardonnay, Sonoma Coast	10.50	42.00
Estancia Chardonnay, Monterey	6.75	27.00
Silver Palm Chardonnay, Sonoma Coast	6.75	27.00
Kendall-Jackson Chardonnay, California	7.50	29.00
Oyster Bay Sauvignon Blanc, Marlborough	7.50	29.00
Villa Maria Sauvignon Blanc, Marlborough	7.75	32.00
Mezza Corona Pinot Grigio, Italy	6.00	22.00
Danzante Pinot Grigio, Italy	6.00	22.00
Kris Pinot Grigio, Italy	6.50	26.00
Voga Pinot Grigio, Italy	7.50	29.00
BanFi San Angelo Pinot Grigio, Italy	9.00	36.00
Perrier Jouët Grand Brut, Champagne, France	n/a	75.00
Perrier Jouët Grand Brut, Champagne, France	Split	20.00

REDS

Kendall-Jackson Merlot, California	8.75	35.00
Chateau St. Jean Cabernet Sauvignon, Sonoma	7.25	27.00
Charles Krug Cabernet Sauvignon, Napa Valley	11.50	48.00
Murphy Goode Cabernet Sauvignon, Sonoma	10.00	42.00
Camelot Vineyards Pinot Noir, California	5.75	22.00
Frances Coppola Pinot Noir, Monterey	9.00	38.00
Erath Pinot Noir, Oregon	9.50	42.00
"The Zin" Red Zinfandel, Napa	9.25	40.00
Jean Luc Colombo, Syrah, France	6.75	27.00

HOUSE

Walnut Crest Chardonnay, Sauvignon Blanc or White Zinfandel	5.75	n/a
Walnut Crest Merlot or Cabernet Sauvignon	5.75	n/a

Domestic Bottles

Michelob Ultra
Coors Light
Bud Light
Budweiser
Narragansett
Sam Adams Lager

Imported Bottles

Heineken
Heineken Light
Corona
Red Stripe
Amstel Light
Guinness
Buckler's NA

Draft Beer

Miller Lite
Sam Adams Seasonal
Stella Artois
Bass Ale
Yuengling
Blue Moon
(Pitchers available)

Frozen Drinks

Strawberry Daiquiri
Pina Colada
Margarita
Strawberry Margarita

On The Rocks

Bloody Mary
Margarita
Pomegranate Margarita
(Virgin drinks available)

Jack Daniels Whiskey
with Ginger or Cola

CAPE COD



Naples / Cape Cod



