

ESTABLISHED 1950

HOWARD'S



★ RESTAURANT ★

SOUPS

- NEW ENGLAND CLAM \$5.95/\$8.95
Hot or cold quart to go \$17.00
- LOBSTER BISQUE \$6.95/\$10.95
Hot or cold quart to go \$19.00

HOT APPETIZERS

- STEAMED LITTLENECK CLAMS \$12.95
Baker's dozen with broth and butter
- GARLIC & WHITE WINE LITTLENECKS \$13.95
Baker's dozen with garlic toast
- PRINCE EDWARD ISLAND MUSSELS \$12.95
Steamed in white wine and garlic with garlic toast
- CLAMS SCAMPI \$11.95
Six topnecks diced & stuffed with scampi crumbs and bacon
- OYSTERS ROCKEFELLER \$12.95
Six oysters baked with spinach, parmesan cream and Pernod
- OYSTERS ROCKEFELLER AND CLAMS \$12.95
SCAMPI (3&3)
- CRAB CAKE \$12.95
Howard's classic deep fried or broiled
- SOFT SHELL CRAB market
Sautéed with toasted almonds and brown butter or breaded and deep fried
- BRUSCHETTA \$7.95
Grilled semolina bastone with diced tomato vinaigrette, fresh mozzarella and pesto
- VEGETABLE SAMPLER \$8.95
Tomatoes, portabello mushroom and eggplant breaded and fried
- CALAMARI \$11.95
Dusted in seasoned flour and flash fried, with marinara dipping sauce

RAW

- OYSTERS ON THE HALF market
By the piece with cocktail and mignonette
- CLAMS ON THE HALF .. \$7.95/\$15.95
Chilled top necks with cocktail sauce (6 or 12)
- SHRIMP COCKTAIL \$11.95/\$23.95
Chilled wild gulf shrimp with cocktail sauce (6 or 12)
- FRUITS DE MER \$16.95/\$33.95
Chilled clams, shrimp cocktail, and oysters, 3 of each or 6 of each

BEVERAGES

- COFFEE OR TEA \$1.95
Hot, iced, brewed decaf
- SAN PELLIGRINO \$5.95
Sparkling 750 ml bottle
- AQUA PANNA MINERAL \$4.95
500 ml glass bottle
- FOUNTAIN DRINKS \$1.95
Coke, Diet Coke, Sprite, lemonade

SIDES

- GARLIC BREAD \$4.95
Grilled semolina bastone, extra virgin olive oil, garlic and parmesan
- VEGETABLE OF THE DAY \$4.95

HOWARD'S SPECIALITIES

FRENCH FRIED® LOBSTER

..... \$37.95
The original. Pieces of cold water lobster tail breaded and deep fried, served with drawn butter & lemon

CRAB IMPERIAL \$28.95
Lump crab meat casserole

LOBSTER TAILS \$41.95
Split Maine lobster tails basted with butter and broiled

BOUILLABAISSE \$25.95
Shrimp, fin fish, scallops, and mussels poached in saffron-tomato broth with garlic and fresh herbs

HORSERADISH CRUSTED SALMON \$27.95
Baked with a horseradish, lemon & Dijon crust

PECAN FLOUNDER \$27.95
Pecan crusted sautéed flounder served with a citrus white wine butter

SOFT SHELLS market
Sautéed with toasted almonds and brown butter or breaded and deep fried

SHRIMP OR SCALLOP SCAMPI \$27.95/\$29.95
Linguine tossed with tomato, garlic, fresh herbs and a buttery shellfish broth

FLOUNDER MARYLAND \$28.95
Flounder filet stuffed with crab imperial

SEASHORE CLASSICS

deep fried or broiled

SEAFOOD COMBINATION \$36.95
Flounder, crab cake, scallops and shrimp

ATLANTIC FLOUNDER \$29.95

OCEAN SCALLOPS \$29.95

WILD GULF SHRIMP \$25.95

CRAB CAKES \$28.95

CRAB CAKE AND BROILED TAILS \$35.95

CRAB CAKE AND FRENCH FRIED \$35.95
LOBSTER

Entrées include garden salad or cole slaw. Dressings include buttermilk ranch, balsamic vinaigrette, honey-dijon sesame, and russian. Salads served with or without bleu cheese crumbles.

Except for pasta dishes, entrées come with a choice of baked potato, french fries, or wild rice blend

BLACKBOARD MARKET SELECTIONS

The freshest available seafoods house cut daily & prepared:

blackened with chilled citrus butter
grilled with diced tomato vinaigrette & curry mayo

sautéed with artichoke hearts, sun-dried tomato & chardonnay butter

orange-miso glazed with pickled ginger drizzle & sesame oil

TUNA \$30.95

SALMON \$27.95

SCALLOPS \$31.95

FISH DU JOUR \$ MARKET

MEAT & POULTRY

FILET MIGNON \$29.95
6 oz. filet grilled and served with a side of horseradish cream

GRILLED CHICKEN \$22.95
Marinated boneless chicken breast with diced tomato vinaigrette and fresh mozzarella

CHICKEN SCAMPI \$22.95
Grilled chicken breast tossed with linguine, tomato, garlic and herbs

SURF & TURF

6 oz filet mignon with:

SPLIT MAINE LOBSTER TAILS ... \$41.95

FRENCH FRIED LOBSTER \$41.95

SHRIMP \$34.95
broiled or deep fried

CRAB CAKE \$36.95
broiled or deep fried