

Welcome to Al's Seafood Restaurant
Bringing you the freshest seafood from our family
to yours for over 40 years.

APPETIZERS

Oysters or Clams on the Half Shell(6).....	\$7.25
<i>Natural Chincoteagues or Top Neck Cherrystones</i>	
Crab Dip "Your Way"	\$9.95
<i>Lump crabmeat in a cream cheese sauce with either "Old Bay" or Cajun seasoning, served hot in a bread bowl</i>	
Clams Casino.....	\$7.95
<i>Our own secret recipe</i>	
Steamed Oysters or Clams (6).....	\$7.50
(12).....	\$13.95
<i>Your choice, which is served with melted butter</i>	
Shrimp Cocktail.....	\$7.95
<i>Jumbo shrimp steamed, then chilled, served with cocktail sauce</i>	
Steamed Mussels.....	\$6.95
<i>Fresh mussels, steamed, then topped with either Marinara or garlic butter</i>	
Escargot.....	\$6.95
<i>Escargot sautéed in garlic butter</i>	
Shrimp in a Blanket.....	\$8.95
<i>Wrapped in bacon, marinated and blackened.</i>	
Stuffed Mushroom Caps.....	\$9.95
<i>Mushroom caps stuffed with own special Crab mixture and topped with imperial topping</i>	
Onion Rings.....	\$5.95
<i>Tender onions dipped on our own batter (Soon to be Famous)</i>	
Mozzarella Cheese Sticks.....	\$6.95
<i>Melted Mozzarella friend till golden brown</i>	

SOUPS

Maryland Crab Soup.....	Cup \$4.75	Bowl \$5.50
Cream of Crab (customer favorite).....	Cup \$5.25	Bowl \$6.50
New England Clam Chowder.....	Cup \$3.75	Bowl \$5.25
Oyster Stew (in season).....	Cup \$2.95	Bowl \$4.75
Chef's Soup of Choice.....	Priced Daily	

SALADS

Garden Salad.....	\$3.95
<i>Traditional salad with fresh garden greens, mushrooms, tomatoes, egg, and cucumber</i>	
Fresh Spinach Salad.....	\$5.50
<i>Fresh spinach and mushrooms topped with our own hot bacon dressing</i>	
Shrimp Salad.....	\$8.95
<i>Homemade shrimp salad on a bed of greens with tomato and egg</i>	
Caesar Salad.....	\$5.25
For Two.....\$8.25	
With Chicken, Shrimp, or Tuna.....	\$9.95
<i>Choice of grilled or blackened</i>	

DRESSINGS

House, Homemade Blue Cheese, French, Ranch, Thousand Island, Pepper Parmesan, Creamy Italian, Honey Mustard, Raspberry Vinaigrette, Sesame Ginger, Fat Free Ranch

YOUNG SEAFARERS

Shrimp Boat.....	\$4.95
Clam Boat.....	\$4.95
Crab Fluff.....	\$5.95
Chicken Strips.....	\$5.25
Grilled Cheese.....	\$3.50

All Served with Fries

SANDWICHES

Shrimp Lovers Club.....	\$10.95	
<i>A traditional club made with fried shrimp & shrimp salad</i>		
Jumbo Lump Backfin Crab Cake.....	\$11.95	
<i>Broiled to perfection, a classic favorite (6oz)</i>		
Seafood Club.....	\$10.95	
<i>A traditional club made with our junior crab cake and</i>		<i>shrimp</i>
<i>salad</i>		
Shrimp Salad.....	\$9.95	
<i>Always a favorite, especially when it's Al's</i>		
Soft Crab.....	Market Price	<i>Lightly</i>
<i>floured, sautéed to a golden brown</i>		
Oyster.....	\$6.95	
<i>Larger, juicy, hand-padded</i>		
Fried Fish.....	\$6.50	
<i>Fillet of flounder, fried to a golden brown</i>		
Cajun or Grilled Chicken.....	\$6.25	
<i>Boneless breast of chicken grilled to perfection</i>		
Open-Face Prime Rib.....	\$8.95	
<i>USDA Choice, sliced and prepared to your liking</i>		
Hamburger.....	\$6.25	
<i>8oz, 100% ground round, grilled to your liking</i>		
Cheeseburger.....	\$6.50	
Bacon Cheeseburger.....	\$6.95	
<i>All of the Above Served with Fries</i>		

LITE FARE

Steamed Shrimp.....	1/2 pound \$7.95...1pound \$14.95	
<i>We only use Jumbo Gulf shrimp; steamed with or without onions</i>		
Shrimp Supreme.....	1pound only \$16.95	
<i>Jumbo Gulf shrimp with onion, potatoes, carrots, and broccoli (A new favorite)</i>		
Crab Cake on Crackers.....	\$9.95	
<i>One of our famous crab cakes (6oz)</i>		
Stuffed Fried Hard Crab.....	\$9.75	
<i>An old fashion Eastern Shore tradition</i>		

FROM THE SEA

Cap't Docs Broiled Seafood Medley.....	\$23.95	
<i>Lump crab cake, flounder, crab imperial, shrimp, scallops, and a petit lobster tail broiled to perfection, served with drawn butter</i>		
Shrimp Creole Ella Nora.....	\$15.95	
<i>A healthy portion of shrimp on a tangy Creole sauce, served over rice or linguine</i>		
Seafood Combination.....	\$18.95	
<i>Fresh lump crab cake, breaded flounder fillet, oysters, shrimp, scallops and clam strips</i>		
Al's Own Lump Crab Cake (2).....	\$21.95	
<i>Al's special blend made with only lump and backfin</i>		
Al's Own Lump Crab Cake (1).....	\$12.95	
Crab Imperial.....	\$18.50	
<i>Jumbo lump crabmeat tossed with our own rich imperial mix, baked to perfection, then topped with a light egg white topping</i>		
Fried Shrimp.....	\$14.95	
<i>Jumbo Shrimp, breaded then fried to a golden brown</i>		
Broiled Stuffed Shrimp.....	\$16.95	
<i>Jumbo shrimp stuffed with imperial crab, then baked with a light egg white topping</i>		
Sea Scallops.....	\$15.95	
<i>Scallops broiled in white wine</i>		
Soft Crab Platter.....	Market Price	
<i>2 large soft crabs sautéed to a golden brown</i>		
Mediterranean Seafood	\$22.95	
<i>A seafood lover's delight, mussels, clams, shrimp, scallops, crabmeat, and a lobster tail tossed in our homemade marinara sauce, served over linguine</i>		
Shrimp Scampi.....	\$16.95	
<i>Sautéed in a unique garlic, butter, and white wine sauce, served over rice or linguini. Scrumptious!</i>		
Fried Oysters (6).....	\$12.95	
<i>Large, juicy, and padded by hand in the store, then fried to a golden brown</i>		
Fresh Fish.....	Market Price	
<i>All cooked to your specification</i>		
<i>Broiled, Grilled, or Cajun Blackened</i>		
FLOUNDER	ORANGE ROUGHY	SALMON
TUNA	RED SNAPPER	SWORDFISH

(Stuffed add \$7.50)

FROM THE SHORE

- Imperial Marguerite.....\$25.95
*6oz. cut of fillet mignon, grilled to your liking
and topped with crab imperial*
- Twin Fillet Mignon.....\$25.95
Two 6oz. fillet's cut fresh, then grilled to your liking
- NY Strip.....\$19.95
*16 oz., USDA choice, trimmed and cut in house, then
grilled just the way you like it*
- Roasted Prime Rib.....\$18.95
USDA choice cut prime rib, served with au jus
- King Cut Prime Rib.....\$20.95
- Surf and Turf.....\$27.95
*6oz. fillet mignon grilled to your liking and a 7oz. lobster tail, the
best that land and sea have to offer!*
- Steak and Shrimp Au-Provire.....\$21.95
*A 14 oz. Delmonico steak, grilled to your liking, then topped with
jumbo Gulf shrimp, finished with a cracked black pepper and
mushroom sauce.*

All Steaks Are Fresh Chicago Stock Yard Quality Meat

SPECIALTIES

- Veal Parmigiana.....\$14.50
*8oz. breaded veal cutlet, fried just right, topped with cheese,
marinara sauce, and served over linguini*
- Veal Marsala.....\$14.95
*Tender, mike-fed veal scaloppini sautéed with mushrooms and
finished with a sweet marsala sauce*
- Veal Francaise.....\$15.75
*Veal scaloppini dipped in egg and parmesan cheese, sautéed
to perfection, then topped with a lemon
cream sauce, served with linguini*

LOW FAT

Grilled Chicken Breast.....\$11.95

*Two boneless and skinless breast of chicken
(no fat here!)*

Lemon Pepper Chicken.....\$12.50

*Boneless breast sautéed with lemon and cracked
black pepper, a tasty treat for the weight watcher!*

COMBINATION PLATTERS

Shrimp Trio.....\$16.95

*Shrimp Scampi, Fried Shrimp, and Steamed Shrimp
Served with a salad*

Snow Crab and Shrimp.....\$14.95

*½ pound of snow crab clusters and ½ pound of steamed shrimp
served with a salad*

Steak and Cake.....\$16.95

*10 oz. Prime Rib and Al's own crab cake served with a salad and a
side*

Steak and Shrimp.....\$16.95

*10 oz. Prime Rib and ½ pound of steamed shrimp or
10 oz. Prime Rib and 3 Jumbo Fried Shrimp, served with a salad
and a side*

Cake and Shrimp.....\$16.95

*Al's own crab cake and ½ pound of steamed shrimp or Al's own
crab cake and 3 Jumbo Fried Shrimp, served with a salad and a
side*

***All entrée's are served with House or Caesar salad and one
vegetable.***

***Vegetable Choices: baked potato, french fries, ranch fries, sweet
potato fries, rice pilaf, potato skins, mashed potatoes, pickled
beets, cole slaw, apple sauce, broccoli, or vegetable of the day.***

We Accept

Visa, Master Card, Discover, and American Express

Sorry! No Personal Checks

A 20% gratuity will be added to the check of parties of six or more

Thank you, for joining us!