

## more Captain's Classics

*subject to market price changes*

Crabmeat – Fresh	\$32.00/lb
Cocktail Crab Claws	\$35.00/lb
King Crab	39.00/lb
Florida Stone Crab Claws	29.95/lb
Escargot	9.00/ (12)
Herring in Wine	4.95 ea.
Salt Herring	3.00 ea
Bacalao	12.99/lb
Salt Cod	15.00 ea.
Squid	8.99/lb.
Eel	market
Kippers-frozen	8.95/lb.
Octopus-frozen	10.95/lb.
Crawfish Meat	15.00/lb.
Crawfish Whole (3lb box)	6.99/lb
Tuna Belly <i>smoked</i>	19.95/lb.
Frozen Smoked Bluefish	16.99/lb.

Poke Bowls \$ 12.95 ea.

### Tuna and Salmon

*made fresh daily*

### Overnight Shipping

Call 781-235-0860 x212 to ship next day anywhere in the USA

### Frozen Shrimp - IQF

*Wild from the Gulf of Mexico*

21/25 \$ 18 per pound

16/20 \$ 20/lb.

10/14 \$ 20/lb.



*open daily*

## Prepared Foods & Specialty Items

[www.captainmardens.com](http://www.captainmardens.com)

(781) 235-0860

*The Captain's Table and  
TakeAway*

*781-235-3737*

279 Linden Street, Wellesley

*Prices subject to market changes*

## Seafood Party Platters

**Large Combination**      *Market Price*  
2 pounds Cooked Shrimp with sauce  
2 pounds Cocktail Snow Crab Claws  
1 pounds Lobster Tails

**Small Combination**      *Market Price*  
1 pound Cooked Shrimp with sauce  
1 pound Cocktail Snow Crab Claws  
1 pound Lobster Tails

### Shrimp Platters

Order by the pound or the # of shrimp  
\$ 28.00 per pound of cooked shrimp  
\$ 10.00 platter charge (sauce decorate)

### Salmon

Smoked Salmon      \$ 27.00/lb

*Decorated – add \$ 10 FEE*

*includes onions, capers and lemon*

Poached Atlantic Fillets      \$ 19.00/lb

Whole – Head & Tail      \$ 8.95/lb

Wild salmon – market price

*(poaching charge for Whole fish \$10.00)*

### Custom Platters & Dinners

Please inquire for other combinations that can include any of the items found in our retail store. We are happy to use your favorite platter or serving dish.  
Platter decoration fee \$ 10.00

## Pre-packaged Hors D'oeuvres

**Bites:**      *packages of 30 each*

**Crab**      \$ 13.95

**Fish**      6.95

**Salmon**      8.95

**Crab Rangoon's**      \$ 1.25/ea  
*fresh Maine crabmeat with cream cheese and scallions*

**\*\*Clams Casino**      \$ 2.50 ea.  
*Littleneck clams with cracker crumbs, onion and bacon*

**Crab Dreams**      \$ 3.60/6  
*crabmeat in a cream sauce with crumbs*

**\*\*Oysters Rockefeller**      \$ 2.75 ea  
*Oysters and spinach in a light cream sauce with seasoned cracker crumbs*

**Stuffed Quahogs**      \$ 3.50 ea.  
*our homemade clam, onion, pepper and seasoned breadcrumb stuffed clam*

**Hot Crab Dip**      \$ 7.00 ea.

**Scallops and Bacon Box**      \$ 27.00/12

**Scallops and Bacon Skewer**      \$ 13.50/6

**Cajun Coconut Shrimp**      \$ 1.95 ea.

**\*\*requires advance order**

### Ducktrap and Spence Products

Smoked Items: Salmon, Mussels

Smoked salmon pinwheels      \$ 7.95/12

**Pates:**

Nice Catch Bluefish Pate      \$ 9.95 ea.

House Made Salmon Pate      9.95 ea.

## Signature Prepared Items

<b>Baked Stuffed Shrimp</b>	\$ 4.95 ea.
<b>Baked Stuffed Lobster</b>	see below
<i>this heat and eat classic features freshly cooked lobster with a cracker crumb stuffing</i>	
Regular, Specials, 2 lb, 2 ½ lb, 3 lb	
<b>\$ 25.00 \$ 30.00 \$ 40.00 \$ 50.00 \$ 60.00</b>	
<b>Baked Stuffed Potato</b>	\$ 3.25 ea.
<b>Gourmet Stuffed Clams</b>	\$ 3.50 ea.
<b>Oysters/clams on the ½ shell</b>	\$ 2.50/2.25 ea
	or in the shell \$1.75 ea
<b>Crab cakes: 1 oz. (order only)</b>	1.75 ea
<b>Crab cakes: 2 oz/ 4 oz</b>	\$ 3.25/5.95 ea
<b>Fish Cakes</b>	\$ 2.50 ea
<b>Salmon Cakes</b>	\$ 2.50 ea
<b>Scallop Cakes</b>	\$ 4.95 ea
<b>Lobster Croquettes</b>	\$ 5.50 ea
<b>Shrimp Egg Rolls</b>	\$ 2.95 ea
<b>Lobster &amp; Corn Cakes</b>	\$ 4.95 ea
<b>Lobster &amp; Potato Cakes</b>	\$ 4.95 ea
<b>Scallops Supreme</b>	\$ 8.00 ea
<i>Fresh scallops with our lobster bisque sauce and breadcrumbs</i>	
<b>Shrimp and Lobster Supreme</b>	\$ 13.95 ea
<i>Shrimp, crabmeat in lobster bisque &amp; crumbs</i>	
<b>Breaded Scallops</b>	\$ 6.50 ea
<i>Fresh scallops &amp; our signature breadcrumbs</i>	
<b>Scallop Nantucket</b>	\$ 9.00 ea
<b>Lobster Pie</b>	\$ 18.00 ea
<i>Fresh lobster meat in a lobster bisque sauce topped with breadcrumbs</i>	
<b>Split Lobsters</b>	\$ 7.95 ea
<b>Cooked Shrimp</b>	\$ 28.00/lb

*Our signature prepared items can be order in advance and presented in your serving dishes*  
**Chowders, Bisques, Soup & Stock**

<b>Bouillabaisse</b>	\$ 8.00/lb
<b>Lobster Newburg</b>	\$ 45.00/lb
<b>Seafood Newburg</b>	16.99/lb
<b>Newburg Sauce</b>	3.95/lb
<b>Clam Chowder</b>	6.95/lb
<b>Fish Chowder</b>	6.95/lb
<b>Seafood Chowder</b>	9.95/lb
<b>Manhattan Clam Chowder</b>	6.95/lb
<b>Lobster Bisque</b>	12.00/lb
<b>Oyster Stew</b>	10.00/lb
<b>Crab and Corn Chowder</b>	9.95/lb
<b>Fish or Lobster Stock</b>	\$ 2.95/ \$ 3.25
<b>Cioppino</b>	8.95/lb
<b>Gazpacho</b>	8.95/lb.
<b>White Clam Sauce</b>	7.00/lb.

**Pies** – assorted \$ 11.00 - \$ 16.00

**Quiche** – assorted \$ 8.00 - \$ 14.00

**Sauces** \$ 2.00 - \$ 2.95  
 dill, mustard, remoulade, cocktail sweet & sour, tartar  
 CMS signature cracker crumbs \$ 2.95

**Salads** – *seasonal selections*  
 including coleslaw, macaroni & shrimp, potato, tomato, sesame seaweed, 3 bean, lobster, seafood, shrimp, squid, tuna, mussel. **New:** beet, marinated mushrooms, buffalo mozzarella

**Caviar**  
*please inquire for availability*

## Heat & Serve Frozen Dinners

*single & double serving sizes as shown*

<b>Scrod Supreme</b>	\$ 5.95 / \$ 9.95
<i>Scrod, lobster bisque and cracker crumbs</i>	
<b>Scrod Pomodoro</b>	5.95/ 9.95
<i>Scrod baked in a light tomato sauce</i>	
<b>Scrod Parmesan</b>	5.95/ 9.95
<i>Scrod layered w/ mozzarella &amp; parmesan cheese</i>	
<b>Haddock Au Gratin</b>	5.95/ 9.95
<i>Haddock in a cheese sauce with cracker crumbs</i>	
<b>Haddock &amp; Herb Dressing</b>	5.95/ 9.95
<i>Haddock covered with herb crumbs</i>	
<b>Haddock Mornay</b>	\$ 9.95
<i>Haddock in our specially blended cheese sauce</i>	
<b>Haddock w/ Lemon &amp; Bacon</b>	\$ 9.95
<i>Haddock with cracker crumbs &amp; lemon, topped with bacon</i>	
<b>Asparagus and Sole Rolls</b>	\$10.95
<i>Sole wrapped around asparagus spears, topped with cracker crumbs in a lobster bisque sauce</i>	
<b>Sole Linden</b>	\$10.95
<i>Sole with a shrimp &amp; wine stuffing in a lobster bisque sauce</i>	
<b>Sole Fantastic</b>	\$10.95
<i>Sole in a creamy dill sauce</i>	
<b>Sole &amp; Stuffing Rolls</b>	\$12.95
<i>Sole stuffed with cracker crumbs in a lobster bisque sauce</i>	
<b>Sole Martinique</b>	\$10.95
<i>Sole, crab, shrimp and almonds in a sherry wine cream sauce with breadcrumbs</i>	
<b>Crab and Sole Rolls</b>	\$ 14.95
<i>Sole stuffed with Maine crabmeat and cracker crumbs</i>	
<b>Crab and Shrimp Medley</b>	\$ 8.50/12.95
<i>Crab, shrimp, rice, peas, green pepper and mayonnaise topped with cracker crumbs</i>	
<b>New England Manicotti</b>	\$ 9.95
<i>Scrod with ricotta cheese and spinach in a tomato sauce</i>	

*more heat & serve frozen dinners*

<b>Seafood Newburg (8 oz)</b>	\$ 7.95
<i>Crab, shrimp, scallops &amp; fish in a creamy newburg sauce</i>	
<b>Lobster Newburg (8 oz)</b>	\$ 13.95
<i>Lobster meat in a creamy newburg sauce</i>	
<b>Halibut Au Gratin</b>	\$ 9.95 /15.95
<i>Halibut in a cheese sauce topped w/crumbs</i>	
<b>Haddock Nova Scotia</b>	\$ 5.95/\$9.95
<i>Haddock in a spicy red sauce</i>	
<b>Creamed Fin &amp; Haddie</b>	\$ 8.95/14.95
<i>Smoked cod in a homemade cream sauce</i>	
<b>Baked Scallops</b>	9.95/16.95
<i>Scallops rolled in breadcrumbs topped w/mushrooms</i>	
<b>Shrimp Scampi –single only</b>	\$ 8.00
<i>Shrimp seasoned w/ butter, garlic, lemon &amp; wine</i>	
<b>Captain's Special-single only</b>	\$ 6.50
<i>Scrod, crab, mushrooms, green pepper in a lobster bisque sauce with cracker crumbs</i>	
<b>Crepes de la Mer</b>	\$ 9.95
<i>Lobster, crab, scallop crepes in a lobster sauce</i>	
<b>Boston Fish Cakes</b>	\$ 8.95/6
<b>Gourmet Stuffed Clams</b>	\$ 14.00
<b>Lobster Mac &amp; Cheese</b>	\$ 13.95
<b>Haddock Honey Bourbon</b>	\$5.50/8.95
<b>Salmon Onion Blossom</b>	5.50/8.95
<b><u>meals for one with peas &amp; potatoes</u></b>	
Scrod Supreme	\$ 6.95 each
Haddock au gratin	\$ 6.95 each

## ***Fresh Items – in our showcase***

Fried Cod Cutlets  
 Shrimp Scampi Linguini  
 Lobster & Shrimp Risotto  
 Grilled Salmon with Vegetable & Pot.  
 Herb Spiced Halibut & Vegetable