

Beverages

Lurisia Sparkling Water	2.50
Soft Drinks	1.95
Hot Tea	1.95
Iced Tea	1.95
Mandarin Orange or Red Zinger	1.95
Hot Chocolate	1.95

Cappuccino, Espresso

Coffee/Decaf	1.95
Espresso	2.25
Cappuccino	3.45
Iced Cappuccino	3.45
Latte	3.75

Squid's for Kids

Fish Fingers	4.95
Chicken Fingers	4.95
Popcorn Shrimp	4.95
Hamburger	4.95
Cheeseburger	4.95
Hot Dog	4.95
Pasta with Butter or Sauce	4.95

All meals include a soft drink and a small scoop of ice cream. All meals except pasta include mashed potatoes or vegetables.

Beer on Tap

Big Boss Brewery	4.25
Carolina Brewery	4.25
Foothills Brewery	4.25
Fat Tire Amber	4.25
Sweetwater 420 Pale Ale	4.25
Yuengling Lager	3.75

Bottled Beer

Avery Ellie's Brown Ale	4.00
Bell's Two-Hearted Ale	4.00
Blue Star (Wheat Ale)	3.75
Budweiser	3.25
Bud Light	3.25
Guinness	4.00
Heineken	3.75
Michelob Light	3.25
Michelob Ultra	3.25
Miller Light	3.25
Newcastle	4.00
Sam Adams Boston Lager	3.75
Sierra Nevada Pale Ale	4.00
Sol	3.50
St. Pauli's Girl (non-alcoholic)	3.25

Desserts

All deserts made in house by Pastry Chef Ulysses

Key Lime Pie A Squid's favorite, with whipped cream	4.95
Crème Brûlée Vanilla custard served with a warm caramelized sugar crust	5.25
Chocolate Silk Pie Mousse pie with a chocolate cake crust & raspberry sauce	4.95
Squid's Sorbet With all natural fruit purees. Served with a ginger cookie	5.25
Chocolate Soufflé Cake With vanilla ice cream and chocolate sauce	5.25
Mud Pie Coffee ice cream on an Oreo crust with hot fudge, whipped cream, and toasted almonds	4.95
Lemon Meringue Tart	5.25

18% gratuity is added to parties of 8 or more

20% gratuity is added to parties of 8 or more with separate checks

There is a risk associated with consuming raw shellfish or any raw animal protein.

If you have a chronic illness or a compromised immune system,

you should eat oysters and all other proteins fully cooked.

Squid's

Take Out Menu

Call 942 8757

We also feature Daily Specials

Call for tonight's selections

Monday is Lobster Night!

Every Monday night we serve lobster dinners at
Market Price!

Tuesday is Wine Night

Every Tuesday night all bottles of wine are
50% off

Squid's Restaurant and Oyster Bar

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Appetizers

Seafood Chowder Creamy New England style, with seafood, carrots, potatoes and smoked bacon. Cup 4.95 Bowl 6.95

Squid Rings Lightly breaded and fried, with cocktail sauce and pesto mayonnaise.
Regular or Cajun small 4.95 large 7.00

Lobster Bisque Lobster stock, sherry, and tomato bisque garnished with a chilled lobster and basil salad 7.95

Spicy Buffalo Shrimp Lightly fried and dressed with Texas Pete butter sauce. Served with celery and bleu cheese dressing 7.45

Shrimp Cocktail Seven shrimp steamed and chilled to order, served with cocktail sauce and lemon 7.25

Half Shell Oysters steamed or raw
Half dozen / Dozen Market Price

Half Shell Clams steamed or raw
Half dozen 6.95 Dozen 11.95

Snow Crab Legs
Half pound 7.25 Pound 14.45

Steamed Peel and Eat Shrimp with melted butter and cocktail sauce.
Half pound 7.50 Pound 14.75

Old Bay Seasoning available on request

Steamed Oysters by the peck and half peck are available in the bar only.

Salads

Garden Salad Local mixed greens, carrots, tomatoes and crostini 4.95

Dressings: Balsamic Vinaigrette, Ranch, Bleu Cheese Honey Tomato Vinaigrette

Caesar Salad of romaine, creamy dressing, kalamatas, red onions, parmesan and garlic croutons small 4.95 Large 7.95

Spinach Salad with toasted pecans, smoked bacon, thinly sliced red onion, and champagne citrus vinaigrette small 4.95 large 7.95

Moroccan Salad Israeli couscous, mesclun greens, Marcona almonds, raisins, crumbled goat cheese and roasted red pepper vinaigrette 5.75 / 8.95

Add to any salad - Grilled Chicken 3.45 Fried Oysters 4.95 Grilled Shrimp 4.75

Fried Seafood

Lightly breaded and fried in Omega 3 enriched soybean oil, which contains no trans fatty acids. With French fries and Cole slaw.

Shrimp Platter 14.95 **Oyster Platter** 15.95

Flounder Platter 17.95 **Popcorn Shrimp** 12.95

Sea Scallops 15.95 **Salt & Pepper Catfish** 13.95

Combination of any two 18.95 **Any 3** 23.95

Cajun seasoning also available at no charge / Garden Salad instead of Cole Slaw 1.95

Entrees

Horseradish Crusted Tilapia Roasted Yukon Gold potatoes, green beans, and shiitakes in an onion cream sauce 16.95

Seafood Kebabs Fish, shrimp, and scallops, pan seared, served with mashed potatoes, sautéed vegetables, and Dijon vinaigrette 16.95

Genovese Shrimp and Scallops Sautéed in olive oil, with mushrooms, tomatoes, kalamata olives and garlic. Over linguini with freshly grated Romano 15.95

Grilled Shrimp Over a lemon risotto cake with grilled onions, artichoke hearts, sautéed spinach, and sun-dried tomato beurre blanc 17.95

Bouillabaisse Fish filet, shrimp, bell peppers, carrots, and potatoes in a tomato lobster broth, served with parmesan and toasted focaccia bread 15.95

Pan Seared Salmon Black beans, fresh guacamole, roasted squash, crisp tortillas, and spicy tomato chipotle sauce 17.95

Grilled Trout Modena Balsamic marinated boneless trout, honeyed pecans and lemon butter served over herbed polenta and a sauté of spinach, tomato, and garlic 17.95

Squid's Famous Crab Cakes with Lemon Butter, Mashed Potatoes and Sautéed Vegetables One crab cake 9.95 Two crab cakes 18.95

Tamari Grilled Tuna Served with Teriyaki sauce, sesame basmati rice, Asian slaw, wasabi aioli, and pickled ginger 17.95

Spicy Fra Diavolo Shrimp, calamari, tomatoes, mushrooms, and scallions, over linguini, with parmesan cream sauce 15.95
Shrimp only 16.95 Made with chicken 13.95

Tilapia Filet Broiled with olive oil, white wine, and bread crumbs. With mashed potatoes and sautéed spinach 15.95

Steak and Lobster

Lobster Dinner live Maine lobster, steamed and served with drawn butter, mashed potatoes, and sautéed vegetables
1 1/4 Lb. 25.95 1 1/2 Lb. 32.95 **Larger lobsters available on request...**

Garlic Marinated Rib Eye 14 ounces of Choice Beef marinated in roasted garlic olive oil. Wood-grilled and served with Yukon Gold potatoes, caramelized onions, and green beans 19.95

Simply Fish

Served with mashed potatoes and sautéed vegetables

Fresh Local Fish Market Price **Yellow Fin Tuna** 17.95

Black Pearl Salmon (5 or 7oz) 12.95/17.95 **Mahi Mahi** 17.95

You may have your choice

Wood-grilled, Broiled, or Blackened