

## OUR FAMOUS SEAFOOD STEWS

*The best stews ever! Steaming and fragrant, cooked to order with the finest ingredients... butter, cream, spices and seasonings.*

<i>Shrimp Stew</i> .....	<b>13.25</b>
<i>John's Oyster Stew</i> .....	<b>12.95</b>
<i>Crab Stew</i> .....	<b>15.25</b>
<i>Combination Seafood Stew</i> .....	<b>15.95</b>



## NEW YORK'S FAMOUS PAN ROASTS

*This is the aristocrat of all stews and is cooked to your order with the very finest of spices, white wine, clam broth, cream, butter, special cocktail sauce, a drop of lemon and your choice of seafood. Just like John says, "Perfect."*

<i>Oyster Pan Roast</i> .....	<b>13.50</b>
<i>Shrimp Pan Roast</i> .....	<b>13.50</b>
<i>Crab Pan Roast</i> .....	<b>15.50</b>
<i>Combination Pan Roast</i> .....	<b>15.95</b>

## LAZYMEN'S CIOPPINO (No Shells) .....

**15.95**

*A spicy seafood stew of Jumbo Prawns, Crabmeat, Bay Shrimp and Cod Filet. Sautéed with Butter, Garlic, Shallots, Chablis Wine and a special Tomato Sauce.*

## KING SALMON SCAMPI .....

**13.50**

*King Salmon from the waters of the Pacific Ocean; Sautéed with Garlic, Artichoke Bottoms, Garden-fresh Tomatoes, Mushrooms, Celery, Red Onions and served over Saffron Rice.*

## PRAWN SCAMPI .....

**15.95**

*Delicious Prawns cooked in White Wine, Fine Herbs, with a touch of Garlic and served on a bed of Saffron Rice.*

\*The Washoe County District Health Department advises that eating raw, undercooked animal foods or animal foods that are not otherwise processed to eliminate pathogens (such as meat, poultry, eggs, milk, seafood or shellfish) poses a potential health risk to everyone, especially the elderly, young children under the age of 4 years, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking or processing of foods to eliminate pathogens reduces the risk of illness.

## STEAMED CLAMS

*A generous portion of Fresh Baby Clams gently simmered in our delicious scampi butter, melted down with clam juice; finished with white wine and lemon juice.*

**13.50**

## FISHERMAN'S MUSSELS

*Fresh Mussels sautéed with Tomatoes, Garlic, Shallots, Fresh Herbs, simmered in a Chardonnay reduction.*

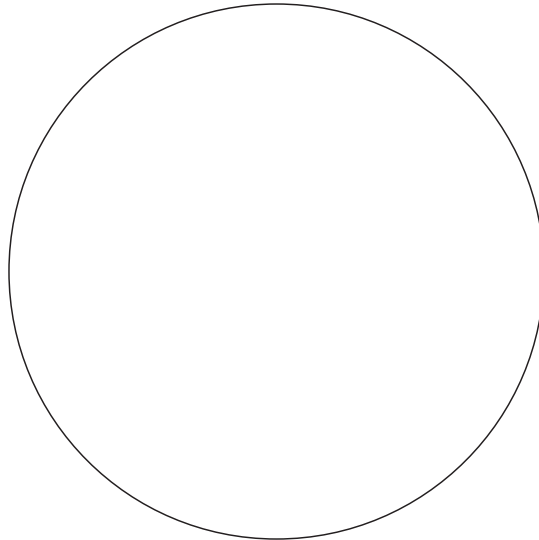
**12.50**

## MANHATTAN OR BOSTON

**CLAM CHOWDER** ..... *Bowl* .... 5.95    *Cup* .... 3.95

## LOBSTER BISQUE

**WITH COGNAC**..... *Bowl* .... 6.95    *Cup* .... 3.95



## OYSTERS ON THE HALF SHELL\*

*One-half Dozen* ..... 9.95

*One Dozen* ..... 16.50

## OYSTER SHOOTERS

*Virgin Shooter\**.....3.25

*Cocktail Sauce, Horseradish, Tabasco, Worcestershire and Lemon Juice.*

*Tequila Shooter\**.....4.25

*José Cuervo 1800 Tequila, Tomato Salsa, Cilantro and Jalapeño Sauce.*

*Vodka Shooter\**.....4.25

*Absolut Citron Vodka, Tomato Sauce, Tabasco and Fresh Lemon Juice.*

*Bloody Mary Shooter\**.....4.25

*Stolichnaya Pepper Vodka, Tomato Juice, Celery Seed, Cocktail Sauce.*

## SEAFOOD COCKTAILS

*Jumbo Prawns Cocktail (5)* .....11.50

*Bay Shrimp Cocktail* .....8.25

*Oyster Cocktail\**.....9.25

*Crab Meat Cocktail* .....11.95

*Combination Seafood Cocktail* .....12.50

*Assortment of Lobster, Crab and Shrimp*

## SEAFOOD FEAST

*Peel and Eat Shrimp*.....8.95

*Sweet, Tender Shrimp Poached with Fresh Herbs and our own Seasonings, Cognac Cocktail Sauce and Citrus Butter.*

*Chilled Seafood Platter\**.....17.50

*King Crab Legs, Lobster, Freshly Shucked Oysters and Peel & Eat Shrimp with Cognac Cocktail Sauce and Citrus Butter*

## SEAFOOD LOUIES

*You can taste the tang of the salty air — magnificently garnished  
and served on a large salad platter.*

<b>Crab Louie</b> .....	<b>15.75</b>
<b>Shrimp Louie</b> .....	<b>14.50</b>
<b>Combination Seafood Louie</b> .....	<b>15.50</b>

## FRESH SALADS

<b>Nugget's Caesar Salad</b> .....	<b>7.50</b>
<b>Caesar Salad with Grilled Breast of Chicken</b> .....	<b>9.75</b>
<b>Caesar Salad with Bay Shrimp</b> .....	<b>10.95</b>
<b>Caesar Salad with Jerk Shrimp</b> .....	<b>11.50</b>
<b>Fresh Field Green Salad with your choice of dressing</b> .....	<b>4.25</b>

### NEW ENGLAND LOBSTER ROLL

*Large chunks of Maine Lobster Salad on a  
Freshly Baked French Roll.*

*Accompanied by a medley of Fresh Fruit*

**15.95**

## JOHN'S FAVORITE GUMBO FILE

### **A LA CREOLE** ..... **12.95**

*A Succulent Stew made from Fresh Seafood, Imported Spices and Rice served steaming  
hot at your table. A favorite on the Louisiana plantation for over two hundred years.*

### **BOUILLABAISSSE** ..... **18.95**

*An original dish from the southern part of France consisting of Cod, King Crab in  
Shell, Lobster, Prawns, Scallops, Shrimp, Clams and Fish of the Day.*

### SEAFOOD EXTRAVAGANZA

*Maine Lobster, Jumbo Prawns, Scallops, Calamari, Crab,  
Clams and Mussels sautéed together with Fresh Tomatoes, Garlic,  
Shallots, Herbs and Butter; finished with White Wine and Lemon Juice.*

*Served with Saffron Rice*

**22.50**

## SANDWICHES

### **Crab Salad Sandwich** ..... **13.50**

*Served on toasted English muffin with Thousand Island dressing.*

### **Bay Shrimp and Avocado Sandwich** ..... **9.95**

*Served open faced on our own French Bread (baked fresh daily in our ovens) with  
Thousand Island dressing.*

### **Chowder & Croissant** ..... **9.95**

*A delicious cup of Boston or Manhattan Clam Chowder with your  
choice of a Ham, Turkey or Vegetarian Croissant Sandwich.*

### **Tuna Sandwich** ..... **8.95**

*Tuna Salad Sandwich on a Dutch Crunch Roll served with  
a cup of Clam Chowder; choice of Boston or Manhattan.*