

EST. 1983

18TH STREET CAFÉ

Welcome to 18th street! Our family is pleased to continue our mission of serving the finest local foods. Now in our 39th season, we remain grateful for your business and sincerely hope you enjoy your meal. In an effort to use only the freshest, sustainably-sourced ingredients, our menu items and prices are subject to availability and market fluctuations. Cheers to a happy and healthy summer!

We kindly ask that you pay with cash or personal check.

APPETIZERS

HOT

THAI CHILI SHRIMP | \$14
with asian slaw

CLAMS | \$14
casino, oreganata, or steamed

CRAB CAKE | \$15

SEARED SEA SCALLOPS | \$15
over arugula

SESAME ENCRUSTED TUNA | \$18
with avocado, seaweed salad, wasabi,
pickled ginger, & soy sauce

COLD

JUMBO LUMP CRAB COCKTAIL | \$17

CLAMS ON THE HALF SHELL | \$11

SHRIMP COCKTAIL | \$10

CAPRESE SALAD | \$12
garden tomatoes, basil, & mozzarella

SALADS | \$7
caesar or garden

dressings: blue cheese, balsamic vinaigrette,
ranch, honey mustard, russian, oil & vinegar

ENTRÉES

Choose one side: baked potato, baked sweet potato,
rice, or french fries. Add salad or shrimp cocktail (+\$3)

SEA

FLOUNDER | market price
broiled or fried
stuffed with crab (+\$7)

SHRIMP | \$24
broiled, fried, or scampi
stuffed with crab (+\$7)

CHILEAN SEA BASS | \$34
pan-seared over baby spinach
with side bearnaise

PREMIUM TUNA | \$30
seared with lemon & basil, or blackened,
or bronzed with soy-ginger marinade

LAND

PRIME NY STRIP | \$33
center cut

FILET MIGNON | \$32
7 oz. black angus filet
with lump crab & bearnaise sauce (+\$8)

BBQ BABYBACK PORK RIBS
half rack \$21 | full rack \$32

BONELESS CHICKEN BREAST | \$24
baked with lemon, dill, & capers or
grilled with broccoli rabe & roasted red peppers

COMBOS

7 oz. FILET MIGNON & CRAB CAKE | \$38

7 oz. FILET MIGNON & BLACKENED SWORDFISH | \$37

7 oz. FILET MIGNON & LOBSTER TAIL | \$42

HALF RACK BBQ PORK RIBS & FRIED SHRIMP | \$29

BLACKENED SWORDFISH & CRAB CAKE | \$31

BROILED SCALLOPS & CRAB CAKE | \$32

SHRIMP & SCALLOPS | \$30
broiled or fried | stuffed with crab (+\$4)

DRINKS

soft drinks | \$2

large bottled water, sparkling or still | \$5

CAPT. JOHN'S SEA SCALLOPS | \$33
broiled or fried

SALMON | \$25
baked or blackened

LOBSTER TAILS | \$42
two South African cold water rock lobster tails

LUMP CRAB | \$30
twin cakes or imperial-style baked casserole

SWORDFISH | \$30
baked, blackened, or grilled
topped with lump crab & bearnaise sauce (+\$8)

A LA CARTE VEGETABLES

sautéed baby spinach | \$10

steamed broccoli | \$9

grilled zucchini | \$9

sautéed broccoli rabe | \$10

sautéed crispy brussel sprouts | \$10

sautéed green beans (haricot verts) | \$10

CHILDREN'S MENU

served with side of french fries

pizza | \$7

chicken tenders | \$10

shrimp | \$11

flounder | \$15

White's famous burger | \$10

DESSERT: Homemade Cheesecake | \$8