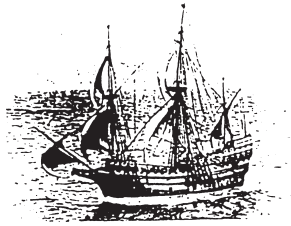


ISAAC'S



On The Waterfront

- Appetizers -

Sautéed Shrimp

An abundance of medium battered shrimp, sautéed in our garlic butter, served over rice pilaf ... \$10.95

Clams Casino (House Special)

Fresh cherrystones, chopped and baked with our seasoned garlic butter and breadcrumbs, with bacon ... \$7.95

Fresh Mozzarella Sticks

Fresh cut cheese, breaded in seasoned crumbs, then fried golden brown. Served with marinara sauce ... \$6.95

Sautéed Chicken Tenderloins

The sweetest part of the chicken, blended with garlic and spices - or Buffalo style, served over rice pilaf ... \$7.95

Shrimp Cocktail

Four jumbo shrimp ... \$12.95

Chicken Wings

Spicy Buffalo wings, or Chinese style, served with celery sticks and a side of our own bleu cheese dressing ... \$7.95

Array of Fried Vegetables

Choice or combination of mushroom, zucchini, broccoli and cauliflower, served with dip ... \$7.95

Baked Stuffed Mushroom Caps

Large caps stuffed with our seafood stuffing, topped with a white seafood sauce ... \$6.95

- Soups and Salads -

New England Clam Chowder

Our own homemade - a blend of cream and loaded with clams ... \$3.95

French Onion Soup

The traditional favorite topped with melted cheese and crouton ... \$3.50

Caesar Salad (House Special)

The Emperor of Salads - Romaine lettuce tossed with our own dressing, croutons, cheese and anchovies ... \$6.95

Topped with: shrimp ... \$12.95 scallops ... \$14.95 chargrilled chicken ... \$10.95

Chef's Salad

Turkey, ham and Swiss cheese surrounded by tomatoes, cucumbers, onions, olives, and hard-boiled egg - served with your choice of dressing ... \$7.95

Greek Salad

Iceberg lettuce and Romaine lettuce topped with feta cheese and our Greek dressing, then topped with tomatoes, cucumbers, green peppers, olives, onions and more feta cheese ... \$7.95

Isaac's House Salad

A combination of Romaine and iceberg lettuce, topped with all the fixings - served with your choice of dressing ... \$3.95

- Charbroiled Favorites -

*Filet Mignon**

The most tender of cuts, 10 oz., served with a bernaise sauce ... \$22.95

*Charcoal Broiled New York Sirloin**

Choice beef cooked to your liking, served with sautéed mushrooms ... \$19.95

*Rack of Lamb**

Encrusted New Zealand six bone rack ... \$18.95

*Chargrilled Marinated Pork Tenderloin**

The most tender portion of the loin, marinated with garlic and rosemary, then sliced for you and topped with a pork demi-glaze, served over rice ... \$14.95

Surf & Turf

8 oz., Club sirloin and two sautéed jumbo shrimp ... \$16.95

All of the above served with your choice of potato and vegetable

- The Harbor's Bounty -

Sautéed Jumbo Shrimp (House Special)

Jumbo gulf shrimp, delicately battered, sautéed in our special garlic butter, lemon and white wine served over imported linguini or rice pilaf ... \$18.95

Baked Stuffed Jumbo Shrimp

Extra large gulf shrimp, topped with Isaac's special seafood stuffing ... \$18.95

Schrod Normandy

Fresh broiled schrod topped with Julienne vegetables and a white seafood sauce ... \$15.95

Isaac's Waterfront Medley

A combination of schrod, shrimp and scallops - broiled, then topped with our seafood stuffing ... \$16.95

Swordfish 12 oz.

Char-grilled with your choice of Cajun, lemon pepper or garlic butter ... \$17.95

Fresh Schrod

Lightly covered with crumbs and broiled golden brown or baked stuffed ... \$15.95

Golden Fried Jumbo Shrimp

4 Jumbo shrimp lightly battered ... \$18.95

Scallops

The most flavorful of scallops - fried, broiled or baked stuffed ... \$17.95

Fresh Fried Ipswich Clams

A New England favorite ... \$16.95

Clams, Scallops & Shrimp

A sampler of fried clams, scallops, and shrimp ... \$17.95

~ All of the above served with your choice of potato and vegetable ~

**Cooked to order. Consuming raw or undercooked meats may increase your risk of foodborne illness, especially if you have certain medical conditions.*

- The Chef's Creations -

Chicken & Shrimp Apricot

Boneless chicken and jumbo shrimp sautéed with mushrooms, white wine and herbs, blended with an apricot glaze over rice ... \$15.95

Chicken & Broccoli Penne

Chicken tenderloins sautéed with broccoli florettes and penne pasta, blended with white wine, garlic, chicken stock and parmesan cheese ... \$11.95

Chicken Milan

Chicken tenderloins sautéed with peppers, onions, and mushrooms, blended with our garlic butter and Sauterne wine, served on a bed of linguini ... \$11.95

Fettucini Neptune

Classic Fettucini Alfredo with scallops and shrimp ... \$13.95

Fettucini Polo

Fettucini with cream, garlic and cheese, blended with chicken slices, snow peas, broccoli and bacon ... \$12.95

From the Wok

*Stir-fried zucchini, carrots, onions, green peppers, mushrooms, celery, and pea pods, blended with a soy-sherry sauce, served with rice. Your choice of:
Shrimp ... \$13.95 Chicken ... \$11.95 Vegetarian ... \$10.95*

Schrod Florentine

Fresh schrod broiled and topped with a fresh spinach and mornay sauce ... \$15.95

Chicken Marsala

Grilled chicken breasts sautéed with mushrooms and Marsala wine ... \$14.95

Shrimp Ala Greece

Medium sautéed shrimp, with black olives, broccoli, tomatoes, onions, Feta cheese in a white wine, garlic butter, served over linguini ... \$15.95

Seafood Scampi

Shrimp, scallops and swordfish, sautéed in a lemon garlic butter and served over linguini ... \$16.95

Schrod Pomadori

Fresh schrod topped with blended mozzarella and cheddar cheese, diced tomato, and fresh basil ... \$15.95

Lobsters

*Your choice: baked stuffed or boiled ... Market Price
- Served with potato and vegetable -*

We accept all major credit cards.

Gift certificates are available, in any amount.

- Children's Menu -

Fried Chicken Tenderloins
Served with French Fries ... \$5.95

Fish and Chips
Served with French Fries ... \$5.95

*Children's Hamburger**
Served on an egg roll, with French Fries ... \$5.95

Traditional Peanut Butter & Jelly Sandwich
Served with French Fries ... \$4.95
And, for the children, if you finish your dinner, the chef has a surprise for you.

- About Our Namesake -

Nearly four centuries ago, Isaac Allerton first set foot in Plymouth. It is for this man that our restaurant is named.

Allerton has a rather colorful history. The first Assistant Governor of the colony that would later become Massachusetts, he had been appointed to that position by Governor Bradford, who recognized Allerton's keen business sense.

Allerton was legendary even in the 1600's. His unique abilities made him the logical choice to be sent back to England, on several occasions, to solicit the necessary monies to keep the new colony running.

History suggests that Allerton didn't fit into the mold of the 1600's, at least not entirely. Shrewd he was, but a typical Pilgrim he was not. His business scheming and somewhat irreverent attitude toward religion brought about disfavor with one-time friend, Governor Bradford. Eventually, Allerton was asked to leave the colony.

Centuries have passed since Allerton roamed this area. But the 1990 opening of Isaac's on the Waterfront has brought Isaac back home. We think that Isaac, who was years ahead of his time, would approve of having a restaurant named after him, here in his favorite "stomping grounds." You can almost see him looking over the sea and planning his next trip back to England - or his next business venture.

Another local landmark, to our immediate south, is the Governor Bradford Hotel. Wouldn't Isaac chuckle over the irony that, four hundred years after their split-up, the two are neighbors once more.