



Gluten Free Available

APPETIZERS

Steamers – Fresh, tender clams served with broth, lemon & butter, 1 lb.	\$23.99
Shrimp Cocktail – (6 pcs.)	\$17.99
Coconut Shrimp – With sweet and sour dipping sauce	\$14.99
Lobster Rangoons – With sweet and sour dipping sauce	\$14.99
Onion Rings – Crispy golden and shareable	\$12.99

SOUPS & SALADS

New England Clam Chowder	Cup \$7.99	Bowl \$9.99
Lobster Bisque	Cup \$9.99	Bowl \$12.99
Wedge Salad With blue cheese and bacon bits		\$12.99
Garden Salad Lettuce, tomato, onion, and cucumber (Balsamic, Ranch, Fat Free Italian, Blue Cheese)		\$12.99
Caesar Salad		\$9.99

SOUP & SALAD BAR - Unlimited \$24.95

Includes more than 60 items, freshly baked pita bread, pumpkin bread, and freshly prepared soups.

Coconut Shrimp	\$9.99	Chicken	\$7.99	Fresh Lobster Salad	\$16.99
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SANDWICHES

(All sandwiches served with French fries or chips)

Add Salad Bar/Soup	\$7.99
Lobster Roll – Fresh lobster on a grilled brioche bun — <i>Includes Salad Bar</i>	\$34.99
Fried Haddock Sandwich	
With lettuce and tomato and tartar sauce, on a grilled brioche bun	\$21.99
Grilled or Fried Chicken Sandwich For land lovers,	
With lettuce, tomato, and onion, on a grilled brioche bun	\$21.99
Cheeseburger – With lettuce, tomato, and onion, on a grilled brioche bun	\$19.99

Ask about our Beer, Wine, and Cocktail Menu

Raw or uncooked meat, poultry, seafood, shellfish, or eggs may result and may increase your risk of foodborne illness.

Prices do not include Maine 8% Sales Tax.



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ENTRÉES

All entrées served with choice of French fries or rice pilaf,
and Chef’s Veggie Medley and Salad Bar/Soup

Baked Icelandic Haddock – With lemon butter bread crumbs	\$28.50
Broiled Scallops – Tender, buttery, and golden	\$31.99
Salmon w/ Homemade Cranberry Mustard Glaze	
Fresh Atlantic Salmon, oven-baked with tangy cranberry mustard glaze	\$24.99

All Lobster Specialties are Market Price

Boiled Lobster Dinner – Fresh, whole lobster served with drawn butter 1 1/4 lbs

Twin Boiled Lobster Dinner – Double the lobster, double the delight

Crazy Claw Casserole – Sweet claw & knuckle meat baked w/seasoned Ritz crumbs & butter

Baked Lobster Mac & Cheese – Lobster meat and our new white cheddar Mac & Cheese baked together in a large casserole with toasted Parmesan crumbs

Baked Stuffed Lobster Roll – Lobster baked with seasoned Ritz cracker crumbs & butter

FRIED SEAFOOD

Served with choice of French fries, onion rings or cole slaw, includes the soup & salad bar

Fried Coconut Shrimp	\$24.95
Fried Clams – 16 oz.	\$34.95
Fried Scallops	\$31.95
Fried Haddock	\$24.95
Fried Shrimp	\$24.95
Fried Scallops & Clams	\$35.95
Fried Fisherman’s Platter	
Scallops, shrimp, haddock, clams	\$38.99

PASTA

Shrimp Scampi – Baby shrimp sautéed with cherry tomatoes, garlic, shallots and basil, reduced with a white wine lemon butter sauce. Served over linguine.	\$26.50
Lobster Mac & Cheese – 4 oz. lobster meat sautéed in lemon butter then mixed with a rich creamy Cheddar Mornay sauce topped with bread crumbs	\$32.99
Chicken Parmesan – 8 oz. chicken breast breaded and fried to perfection finished with our house made marinara, basil and Parmesan cheese. Served over linguini.	\$24.99

BEVERAGES

Fountain Sodas <i>unlimited</i>	\$3.99
Coke, Diet Coke, Coke Zero, Sprite, Fanta Orange, Seagram’s Ginger Ale, Lemonade Root Beer	

Iced Tea / Hot Tea / Coffee	\$2.69
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DESSERTS

Brownie Sundae	\$10.95
Chocolate Chip Cookie Sundae	\$8.95
Hot Fudge Sundae	\$8.95