

Appetizers

Fresh Maine Crab Cakes

Succulent crab cakes grilled to perfection and served on our black bean salsa 15

Maine Clam Strips

Sweet clam strips covered with a light breading and deep fried to a golden brown. Served with lemon and tartar sauce 14

Native Steamed Mussels

Succulent mussels steamed in white wine and our lemon tomato butter 14



Bacon Wrapped Scallops

Six sea scallops wrapped in bacon and served on our black bean salsa 17

Fried Calamari

Served with our house marinara sauce 13

New England Steamed Clams

1 ¼ lb. of delicious steamers served with drawn butter and broth 20

Buffalo Chicken Tenders

Spicy hot chicken breast tenders served with bleu cheese dressing, celery and carrot sticks 13

Potato Skins

Crispy skins topped with bacon pieces, melted cheddar cheese & scallions. Served with sour cream 11

Sweet Potato French Fries

Served golden crisp with horseradish mayo 9

Fried Mushrooms

Whole button mushrooms lightly fried until crispy on the outside and juicy on the inside. Served with horseradish mayonnaise 11

Onion Rings

Thin slices of sweet onion coated with a crumb breading and lightly fried to a golden crisp 9

Chicken Tenders

Traditional style breaded chicken breast tenders deep fried and served with honey mustard or barbecue sauce 11

Burgers & Sandwiches

All of our sandwiches are served with french fries, cole slaw & a dill pickle
Substitute onion rings, sweet potato fries, or a side salad add 3

Whole Fried Clam Roll

Our famous fried clams served on a grilled roll 18

Fried Scallop Roll

Native sweet scallops in a grilled roll 17

Spicy Black Bean Burger

Topped with guacamole 14

Big Huge Lobster Roll

Freshly shucked lobster meat with a touch of mayonnaise mkt price

Cheese Burger

6 oz of 100% Angus beef with your choice of swiss, american or cheddar 11
add bacon 3, add mushroom 2, grilled onion 2

Fresh Haddock Sandwich

Fresh Atlantic haddock broiled with ritz topping or deep fried 15

Fried Chicken Sandwich

With horseradish mayonnaise, swiss cheese & cole slaw 14

BLT

Crisp bacon, lettuce, tomato & mayo on grilled white bread 12

Soup, Salad & Chowder

Parmesan Peppercorn · Ranch · Raspberry Vinaigrette · Honey Mustard · Bleu Cheese · Italian
Salad Add Ons: Fresh Lobster Meat 16 · Broiled Shrimp & Scallops 14 · Chicken 6

Classic Wedge Salad

A wedge of iceberg lettuce topped with smoked bacon, tomato, candied walnuts and bleu cheese dressing 15

New England Clam Chowder

Our traditional New England style chowder.
Bowl 10 · Cup 7

Caesar Salad

A bed of crisp romaine lettuce tossed with our Parmesan Caesar dressing & croutons 12

Dinner Salad

Mixed greens with cucumbers, tomato, onion, carrots, croutons and choice of salad dressing 12 House Salad 8

Onion Soup Au Gratin

Sweet caramelized onions topped with croutons, cheese & onion straws 10

Lobster Bisque

Made fresh daily with only the freshest ingredients available.
Bowl 11 · Cup 8



House Specialty

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Everything Lobster

Our lobsters are delivered fresh daily from local purveyors. Served with choice of potato and vegetable of the day (excluding Lobster Roll, which comes with french fries & cole slaw and Lobster Mac, which comes with pasta)

1 ¼ lb. Steamed Maine Lobster

From the local waters and brought in daily, steamed to perfection - mkt price

Twin 1 ¼ lb. Maine Lobster

A great choice from the local waters, these succulent lobsters are brought in daily and steamed to perfection - mkt price
If you wish to share this item, Add 10

Lobster Mac & Cheese

Fresh picked Maine lobster meat and cheesy cavatappi macaroni. Served with garlic bread - mkt price

Lobster Pie

Fresh lobster meat topped with lobster bisque and baked with a light crumb topping -mkt price

Down East Shore Dinner

1 ¼ lb. lobster with steamed clams and a cup of our New England clam chowder - mkt price

Big Huge Lobster Roll

Always freshly cooked lobster meat with a touch of mayonnaise. Served on a grilled roll - mkt price

Seafood

Our fish is delivered daily by local purveyors to ensure freshness. Availability is subject to weather and seasonal conditions. Broiled seafood dinners are served with choice of potato and our vegetable of the day. Fried seafood dinners are served with french fries & cole slaw. Substitute onions rings, sweet potato fries, or a side salad add 3.

Broiled Sea Scallop

Fresh, sweet sea scallops broiled with a light crumb topping 26

Broiled Atlantic Haddock

The mild flavor of fresh Atlantic haddock broiled with a light crumb topping - 23

Broiled Seafood Casserole

A tasty combination of succulent lobster, haddock, scallops and shrimp broiled with a light breading topping 33

Fried Combinations

Can't decide? Then combine any two of our deep fried seafood or chicken for the perfect combo 27

Captain's Platter

A mouth watering combination of our breaded clams, haddock, scallops and shrimp 36

Clam Strips

Lightly breaded sweet clam strips served with lemon and tartar sauce 24

Whole Fried Clams

Covered with a light breading and deep fried to a crispy golden brown 27

Fried Sea Scallops

Sweet, delicate sea scallops breaded and fried 26

Fried Haddock

A mild, firm white fish coated with our own breading and fried to golden perfection 23

Baby Gulf Shrimp

Succulent breaded shrimp deep fried crispy and delicious 21

Fried Calamari

Tender and crispy breaded calamari served with our special marinara sauce 23

House Entrees

Beef Tenderloin Medallions

Tender marinated beef medallions served with mashed potato & asparagus 24

Chicken Marsala

Breaded sautéed chicken breast with a mushroom & marsala wine reduction served with mashed potato & asparagus 19



Children's Menu

Haddock Nuggets
Grilled Cheese
Chicken Tenders
Kraft Mac
Hot Dog



Beer, Wine & Full Bar Also Available



House Specialty

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.