

APPETIZERS

CHICKEN FINGERS \$8

Tossed in Buffalo or BBQ \$9

WINGS

6 for \$8

12 for \$14

Choice of plain, Buffalo, BBQ

CALAMARI \$14.50

Fried to a golden brown, topped with peppers and served with spicy mayo

MOZZARELLA STICKS \$9

Served with marinara sauce

LOBSTER PUFFS \$15

5 lightly fried pastries stuffed with cream cheese and lobster meat

STEAMED MUSSELS \$14

Fresh mussels steamed with shallots, chorizo & grape tomato's served in a garlic white wine sauce, served with bread.

SALADS

Dressing choice: Ranch, Blue cheese, Italian, Honey mustard, Chipotle Ranch, Balsamic Vinaigrette, Oil & Vinegar and Caesar

CAESAR \$11

Crispy romaine tossed with parmesan cheese, Caesar dressing and house garlic croutons

HOUSE \$11

Fresh greens, tomato, cucumber, red onion, grated cheese and croutons

SIDE HOUSE OR CAESAR \$5

ADD TO ANY SALAD:

Grilled chicken \$4

Grilled shrimp (4) \$8

Lobster meat \$12

STEAK BOMB SPRING ROLLS \$13

Stuffed with beef, rice, jalapeño and cheese then lightly fried & served with a ginger soy sauce

PEEL & EATS (1/2LB) \$13/ (1LB) \$24

Steamed tiger shrimp marinated in garlic and butter then rubbed in spices and served chilled with our house made cocktail sauce

SHRIMP COCKTAIL \$14

5 Jumbo shrimp served with our house made cocktail sauce

COCONUT SHRIMP \$15

5 Jumbo shrimp, breaded in coconut shavings then lightly fried and served with a sweet chili sauce

MAC & CHEESE BITES \$9.50

Served with Thai chili sauce

NEW ENGLAND CLAM CHOWDER

Delicious rich and creamy chowder made daily from scratch with the freshest ingredients.

CUP \$6 / BOWL \$10

****CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK****

Parties of 6 or more are subject to 18% gratuity

***In Order to serve you in a timely manner,
please NO SUBSTITUTIONS***

SANDWICHES

All sandwiches are served with chips and a pickle OR sub with fries \$1.50 OR Sweet fries \$2.50
Add to any sandwich Bacon \$2 or Cheese \$1 (Cheddar, Swiss, and American)

LOBSTER ROLL MARKET PRICES

Tender lobster meat lightly dressed with mayo over shredded lettuce in a fresh roll
(Make it a classic Lobster BLT for additional \$2)

BBQ PULLED PORK \$14

Smothered in our house made BBQ sauce then topped with coleslaw

GRILLED CHICKEN & PESTO \$15

Grilled chicken topped with lettuce, melted mozzarella cheese and a hearty spread of our house
made pesto sauce

FRIED HADDOCK \$14

Fresh haddock fried to golden brown with lettuce, tomato, red onion & a side of our homemade tartar
sauce

BEACH BURGER \$13

A 7oz burger with lettuce, tomato & red onion on a fresh bun

PASTAS

Add grilled chicken \$4

Grilled shrimp (4) \$8

Fresh lobster \$12

LINGUINE ALFREDO \$17

Our fresh made Alfredo sauce prepared with garlic, shallots, cream, parmesan cheese and scallions
(option for Cajun seasoning \$1)

PESTO ALFREDO \$18

Fresh made pesto sauce over linguine and topped with parmesan cheese

KIDS MEALS

Haddock bites with fries \$7

Chicken fingers with fries \$7

Kid burger with fries \$7

Kid Cheeseburger with fries \$7

Linguine with Marinara or butter \$7

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DINNER

PAN SEARED HADDOCK \$24

Lightly breaded, then seared to perfection and served over a bed of rice and seasonal veggies

FISH & CHIPS \$18.50

Classic fresh battered haddock! Piled high French fries served alongside our house made tartar sauce and coleslaw

SAUTEED BOURBON CHICKEN \$17

Sliced chicken breast glazed and sautéed in our homemade bourbon maple sauce served with rice and seasonal veggies

BOURBON STEAK TENDER LOIN \$24

Grilled steak loin sliced and served over mashed potato and seasonal veggies

NEW YORK STRIP STEAK \$25

11 oz charbroiled steak served with rice and seasonal veggies. (Add shrimp \$8)

SALMON TERRIYAKI \$25

Grilled Scottish salmon glazed with our house made teriyaki sauce served over a bed of rice and seasonal veggies

FRIED WHOLE BELLY CLAMS \$26

A generous portion of whole belly clams and piled high French fries served alongside our house made tartar sauce and coleslaw

MAINE LOBSTER DINNER ~~\$\$\$~~ MARKET PRICES

Steamed live lobster served with a baked potato, corn on the cob & side of drawn butter

Add grilled shrimp \$8

(Option for Twin lobster Dinner as well)

On the Side

- **Basket of French Fries- \$4**
- **Basket of Sweet Potato Fries- \$5**
- **Side Seasonal Vegetables- \$3**
- **Side of Bread- \$1.50**
- **Side Mash Potato- \$2.50**
- **Side of Rice- \$2**
- **Side of Coleslaw- \$2**

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