

Starters

Chilled Lobster..... Market Price

Fresh picked local lobster meat served with our mustard aioli.

Shrimp Cocktail \$11.95

Four wild caught shrimp with homemade cocktail sauce.

Shrimp Rio \$11.95

Three grilled Gulf shrimp, wrapped with Applewood bacon packed with jalapeño peppers and drizzled with our garlic aioli.

Crab Cakes \$9.95

Our own recipe! Two crab cakes made with fresh Maine crabmeat, pan seared and drizzled with our mustard aioli.

Calamari \$9.95

A traditional favorite. Fried and served with our homemade marinara sauce.

Mussels \$9.95

Sautéed with butter, white wine, lots of garlic and finished with fresh basil. **Add grilled bread \$1.50.**

Buffalo Shrimp \$9.95

Fried North Atlantic baby shrimp, tossed with buffalo sauce and served with our own Bleu cheese dressing.

Fried Clams Market price

Sweet native clams, served with homemade tartar sauce.

Fish Bites \$9.95

Fried haddock served with homemade tartar sauce.

Hand Cut Onion Rings \$4.95

Served with a side of honey Sriracha aioli.

Salads

Tuna Salad \$10.95

All white albacore tuna and diced celery, with a little bit of mayo, served over our mixed green salad.

Applewood Scallop Salad \$12.95

4 oz. sea scallops served on top of mixed greens, crumbled Gorgonzola cheese, artichoke hearts, sun-dried tomatoes, and finished with chopped Applewood bacon.

Fried Maine Shrimp Taco Salad \$12.95

Fried North Atlantic baby shrimp served over iceberg lettuce, our own fresh vegetable salsa, and Monterey Jack cheese, all drizzled with a homemade jalapeño, cilantro and lime dressing. Served with homemade tortilla chips.

Lobster Salad Market Price

Handpicked lobster, mixed to order with a little bit of mayo, served on top of a large mixed green salad.

Mixed Green Salad sm \$3.95 / lg \$6.95

Choice of homemade dressing.

Potato Skins \$6.95

Fried hand cut potatoes, topped with Monterey Jack cheese, bacon and scallions, served with sour cream.

Spinach and Artichoke Dip \$7.95

DELICIOUS! Spinach and artichoke baked in a creamy cheese sauce with crushed red peppers and spicy salsa. Served with homemade tortilla chips.

Mexican Dip \$7.95

A little taste of Mexico! Ground beef, refried beans, Cheddar and Monterey Jack cheese, topped with sour cream and jalapeño peppers. Served with homemade tortilla chips.

Jerk Chicken \$9.95

A twist on traditional wings! Grilled chicken wings with Jamaican jerk seasoning, served with celery sticks and our own Bleu cheese dressing.

Hand Cut Chicken Tenders \$9.95

Served with our buttermilk honey mustard sauce.

Traditional Buffalo Wings \$9.95

Traditional wings tossed in buffalo sauce, served with celery sticks and our own Bleu cheese.

Basket of French Fries \$4.95

Soup

Prepared daily with our homemade recipe.

New England Clam Chowder cup \$5.95

..... bowl \$7.95

Made with Applewood bacon.

Caesar Salad sm \$4.50 / lg \$7.95

Tossed with our homemade dressing and homemade croutons.

Classic Wedge Salad \$7.95

¼ head of iceberg lettuce, diced tomatoes, crumbled Applewood bacon and finished with our Bleu cheese dressing.

Chef Salad \$11.95

Our own oven roasted turkey, fresh baked ham, Cheddar and Swiss cheeses, hard boiled eggs and all the veggies.

Salad Add-ons:

Chicken Breast (Grilled or Cajun) \$5.00

Fried Chicken Tenders (Buffalo or Plain) \$5.00

Teriyaki Beef Tenderloin Medallion 4.oz \$7.00

Pan Seared Crab Cake \$7.00

Shrimp Skewer (Grilled or Cajun) \$7.00

Pan Seared Fish \$7.00

Organic Grilled Salmon \$7.00

Fried Seafood Din

Served with french fries and coleslaw.

Whole Belly Clams Ma

Sweet native clams served with a side of hom

Scallops Ma

Native sea scallops served with a side of hom

North Atlantic Baby Shrimp Ma

Served with a side of homemade cocktail sau

Seafood Entrées

Served with your choice of nightly potato, fi rotini salad, potato salad, vegetable, or col

Pan-Seared Local Daily Catch.....

Sautéed with white wine, olive oil and finishe all natural butter.

Wild Caught Gulf Shrimp Skewer

Six Jumbo shrimp. Choice of Grilled, Cajun, o sauce.

Pasta

All dishes are cooked to order and are prep locally made pasta.

Lobster Roma Ma

Fresh picked lobster meat, sautéed with diced fresh basil in a wine & garlic butter sauce sen

Shrimp Scampi.....

Five Jumbo wild caught Gulf shrimp, sautéed garlic butter, served over linguine.

Calamari Marinara Ma

Sautéed in our homemade marinara sauce, se linguine.

Meats & Poultry

All natural and hand cut in our kitchen.

Served with your choice of nightly potato, fr rotini salad, potato salad, vegetable, or col

BBQ Baby Back Ribs ½ ra

..... full ra

Slow cooked with a Cajun rub & finished with

Hawaiian Teriyaki Beef Tenderloin

Two 4oz medallions tenderized in our own fres and ginger marinade.