

Starters

Chilled Lobster..... Market Price

Fresh picked local lobster meat served with mustard aioli.

Shrimp Cocktail \$11.95

Four wild caught shrimp with homemade cocktail sauce.

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 for \$1.50.**

Buffalo Shrimp \$9.95

Fried large wild caught shrimp, tossed with buffalo sauce and served with our own Bleu cheese dressing.

Fried Clams Market price

Sweet native clams served with a side of tartar sauce.

Fish Bites..... \$9.95

Fried haddock served with homemade tartar sauce.

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 own buttermilk honey mustard sauce.

Traditional Buffalo Wings..... \$9.95

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

Hand Cut Onion Rings \$4.95

Served with a side of honey Sriracha aioli.

Potato Skins..... \$6.95

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