



## STARTERS

### OYSTERS ON THE HALF SHELL <sup>GF</sup>

Glidden Point Oysters **3 ea**

### FRIED OYSTERS

Panko dipped and deep-fried to perfection served with smoked paprika aioli **12**

### CHICKEN WINGS YOUR WAY

Crispy fried chicken wings glazed with blueberry BBQ, maple BBQ or hot sauce. Served with blue cheese dressing **15**

### BACON WRAPPED SCALLOPS <sup>GF</sup>

Maple glazed day boat scallops wrapped with Applewood smoked bacon with a balsamic drizzle **16**

### STEAMED MUSSELS

Served with a grilled baguette and savory cream broth **17**

### STEAMERS <sup>GF</sup>

Freshly harvested local steamed clams served with drawn butter **19**

### CRAB CAKES

Crisp jumbo cakes lightly breaded and pan fried, served with a lemon-cured aioli sauce **14**

### SHRIMP COCKTAIL <sup>GF</sup>

Flavorful poached shrimp served chilled with cocktail sauce **10**

### LOBSTER SLIDERS

Maine lobster served on three butter toasted sliders, served with fries **20**  
Add an additional slider for **6**

## SOUPS + SALADS

### CREAMY CLAM CHOWDER

Always a Maine favorite. Cup **8** Bowl **12**

### LOBSTER BISQUE

Smooth and creamy with pieces of lobster throughout. Cup **9** Bowl **15**

### SEAFOOD CHOWDER <sup>GF</sup>

A classic, thick and hearty Maine chowder  
Cup **10** Bowl **16**

### CAESAR SALAD

Crisp romaine with shaved Parmesan cheese and croutons **12**

### GARDEN SALAD

Crisp lettuce with cucumber, tomatoes, red onion and croutons with a choice of ranch, blue cheese, balsamic vinaigrette, honey mustard **10**

*Salad Add-ons:* Grilled Chicken **5**

Shrimp **6**, Salmon **8**, Lobster **12**, Steak **12**

## ENTREES

### FILET MIGNON

Petite tenderloin of beef topped with demi glaze and served with garlic mashed potato and our vegetable of the day **36**

### MAINE SHORE DINNER <sup>GF</sup>

Succulent whole steamed lobster with steamers, corn on the cob and slice of blueberry pie **MKT price**  
Single steamed lobster **MKT price**

### SEAFOOD CIOPPINO

Mussels, shrimp, scallops, salmon and haddock in a fennel, white wine tomato broth served with toasted bread **25**

### GRILLED STEAK TIPS

Smothered in a savory beer and teriyaki sauce served with garlic mashed potato and our vegetable of the day **29**

### GRILLED SALMON

Grilled and topped with basil aioli, served with choice of potato and our vegetable of the day **23**

### LOBSTER RAVIOLI

Filled with Maine lobster and served over cream sauce loaded with lobster meat **24**

### BAKED HADDOCK AND ONIONS

Baked succulently and simply over a bed of onions and peas served with camp potatoes and our vegetable of the day **21**

## PLATTERS

### LOBSTER ROLL

A full quarter pound of Maine lobster meat lightly dressed on a butter toasted roll topped with a sprinkle of secret herbs served with coleslaw and sea salt and vinegar chips **24**

### THE COLOSSAL LOBSTER ROLL

A full half pound of lobster meat on a butter toasted roll topped with a sprinkle of secret herbs served with coleslaw and sea salt and vinegar chips **29**

### LOBSTER GRILLED CHEESE

Grilled sourdough with melted American cheese, Maine lobster lightly dressed with secret herb sauce and fresh tomato slices served with plain or salt and vinegar chips **25**

### FRIED SEAFOOD PLATE

Lightly battered and fried, served with fries (choose one):  
Scallops **24**, Haddock **19**, Clams **22**

### FISHERMAN'S PLATTER

Lightly battered and fried scallops, haddock and clams served with fries **30**