

The Lobster Pound

A MAINE TRADITION

Starters

MAINE CRAB CAKES

two fresh and slightly spicy crab cakes made with buttery crackers and served with remoulade sauce and lemon

16

MAPLE GLAZED BACON WRAPPED DIVER SCALLOPS

Don't leave without trying one of these

16

JUMBO SHRIMP COCKTAIL

served straight up in a martini glass with horseradish cocktail sauce and fresh lemon

14

LOCALLY HARVESTED MAINE WILD MUSSELS

steamed in a white wine shallot cream and served with toasted bread for dipping

13

THICK CUT BEER BATTERED ONION RINGS

served with our special comeback sauce

10

SEAFOOD BAKE STUFFED MUSHROOMS

baked in wine and butter and topped with melted swiss cheese

12

DUCKTRAP FARM SMOKED SEAFOOD SAMPLER

scallops, shrimp, mussels, and salmon served with red onion, capers, horseradish sauce and toasted baggette slices

16

FRIED CALAMARI

served with marinara sauce

13

LOADED BAKED POTATO SKINS

topped with crispy bacon, green onion, smoked cheddar cheese, and sour cream

10

HAND DUG MAINE STEAMER CLAMS

simply steamed and served with broth and melted butter

17

Salads

DRESSINGS

house balsamic blueberry vinaigrette, honey lemon vinaigrette, italian, bleu cheese, and ranch,

ADD A PROTEIN TO ANY OF OUR SALADS

grilled and marinated chicken breast 5
butter basted tiger shrimp (4) 6
steamed 1 1/4 lobster tail 15

THE FULLY LOADED WEDGE SALAD

iceberg lettuce crowned and crumbled with gorgonzola cheese, crispy bacon, ripe tomatoes, buttermilk blue cheese dressing and crispy onion straws

9

MAINE GARDEN BOUNTY SALAD

cucumbers, tomatoes, carrots, red onion, and fresh snipped greens served with your choice of dressing

8

CAESAR SALAD

chopped romaine and shaved parmesan tossed with house made croutons and caesar dressing

9

Starters

From the Fryer

6 oz of fresh lightly breaded seafood
served with french fries

NORTH ATLANTIC HADDOCK	19
HAND DUG WHOLE BELLY CLAMS	27
DAYBOAT SCALLOPS	25
POPCORN SHRIMP	18
MAINE LOBSTER	MARKET

Soups

CLAM CHOWDER

premium sea clams with red potatoes,
onions, celery, and heavy cream

CUP 8 BOWL 11

LOBSTER BISQUE

thick and creamy lobster stock with
a hint of sherry

CUP 9 BOWL 12

TRIED AND TRUE LOBSTER STEW

shucked lobster meat simmered in
sherry cream and finished with whole
butter

MARKET
PRICE

Sides

french fries	2.50
sweet potato fries	3.00
mac n' cheese	5.00
coleslaw	1.00

Sandwiches

served with chips and a pickle

MAINE LOBSTER ROLL MARKET

4 oz of fresh picked lobster tossed
with light mayo

SAUTÉED LOBSTER ROLL MARKET

4 oz of fresh picked lobster
sautéed in butter

FRIED CLAM ROLL 16

whole belly clams stuffed into a
griddle top slit style bun and served
with tartar and shaved lettuce

CRAB MELT 18

Maine rock crab salad topped with
tomatoes, avocado, and melted swiss

SHAVED PRIME RIB 18

FRENCH DIP

served with horseradish au jus in a crunchy
baggette

ALL AMERICAN BURGER 13

8 oz flame grilled blend of premium beef

MARINATED GRILLED CHICKEN BREAST SANDWICH 12

marinated chicken breast and your
choice of either fried or flame grilled

SMOKED TURKEY AND AVOCADO 12

smoked turkey with lettuce, tomato,
onion, and swiss with avocado aioli

GRILLED HARVARTI DILL 9

served with grilled tomato, wilted spinach,
and roasted red pepper mayo

FRIED HADDOCK SANDWICH 14

seasoned 5 oz flaky haddock filet
served with tartar sauce

add cheese	1	add sautéed onions	1
add bacon	2	add sautéed mushrooms	1

Sandwiches, Burgers, and Rolls



served with corn on the cob
and steamed potatoes

BOILED MARKET
in our old fashion lobster cooker

FLAME GRILLED MARKET
with lemon garlic butter baste

BAKE STUFFED MARKET
with crab and sherry stuffing

SAUTEED MARKET
6 oz of fresh lobster warmed in butter

LINCOLNVILLE SHORE DINNER

clam chowder to start, followed by 1/2 pound of steamers, a 1 1/4 pound lobster with all of the fixings, and then a slice of blueberry pie with whip cream to finish

MARKET

Entrees

SURF AND TURF

12oz cut of prime rib paired with 6oz lazy lobster and served with steamed potatoes and the vegetable of the day

1/2 ROASTED LEMON ROSEMARY SPRING CHICKEN

with steamed potatoes and vegetable of the day

HONEY MUSTARD GRILLED SWORDFISH

with tomato salsa and rice pilaf

BAKE STUFFED JUMBO SHRIMP

with tomato shallot beurre blanc

POACHED SALMON OSCAR

with crab meat, asparagus, and lemon kissed hollandaise. served with butter whipped mashers

SHRIMP SCAMPI

sautéed shrimp in garlic, wine, butter, and parsley, tossed with tomato, red pepper, and penne pasta and topped with parmesan cheese

39

SALT AND PEPPER CRUSTED PRIME RIB

served with a baked potato, vegetable of the day, and horseradish au jus

19

ENGLISH CUT 25 **QUEEN CUT** 29 **KING CUT** 33

GRILLED SEAFOOD RISOTTO 27

scallops, shrimp, lobster, and crab served over a creamy parmesan risotto

26

BAKED STUFFED HADDOCK AU GRATIN 24

with steamed potatoes and vegetable of the day

24

BROILED LEMON HONEY DAY BOAT SCALLOPS 25

with rice pilaf and vegetable of the day

17

LOBSTER MAC & CHEESE 28

creamy white cheddar mornay sauce mixed with penne pasta and lobster and then baked with a buttery cracker and panko topping

18% gratuity may be added to parties of 6 or more.

These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food-borne illness.