

Take Out Menu

LOCALLY HARVESTED MAINE MUSSELS*

14

one pound of steamed mussels
served with melted butter

RAFT PURGED HAND DUG MAINE STEAMER CLAMS*

16

one pound of steamed soft shell clams
served with fresh clam broth and butter,
they'll have a little bit of grit because they
are so freshly dug!

PRIME RIB POUTINE

12

hand cut crispy steak fries topped with
shaved prime rib, bacon, bleu cheese,
mornay, and green onions
pairs well with pinot noir

FRIED SEAFOOD PINT

shrimp	14	oysters	20
clams	18	scallops	20

OLD FASHION LOBSTER STEW*

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

MARKET PRICE

THICK CUT BEER BATTERED ONION RINGS

10

served with our house made spicy sauce

FRIED CALAMARI

12

served with house made spicy marinara

MAINE CRAB CAKES

15

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

MAINE GARDEN BOUNTY SALAD*

8

cucumbers, tomatoes, shaved carrots,
red onion, and fresh greens

CLASSIC CAESAR SALAD*

9

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

grilled chicken breast	+5
butter basted shrimp	+6
fresh picked lobster	+15

NEW ENGLAND CLAM CHOWDER

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

CUP 8 BOWL 10

Sides

vegetable of the day	1.5	butternut squash	2	french fries	3
corn on the cob	2	coleslaw	1	steak fries	2.5
onion rings	4	rice pilaf	1.5	mashed potatoes	2
ratatouille	2	red potatoes	1.5	baked potato	2

From the Fryer

served with crispy french fries, creamy coleslaw,
and tartar sauce
pairs well with IPA's

FISH & CHIPS 18

fresh cut haddock filet lightly breaded
and fried until golden brown

DIVER SCALLOPS 24

These scallops were hand harvested off
the coast of Maine

HAND DUG WHOLE BELLY CLAMS 22

8 oz of fresh clams caught right here in
Maine!

WILD CAUGHT COLD WATER SHRIMP 18

8 oz of hand breaded Atlantic shrimp

DAMARISCOTTA RIVER OYSTERS 24

These oysters are from right down Route 1!

FRIED SEAFOOD PLATTER 29

2 oz of scallops, haddock, shrimp, and clams all
lightly breaded and fried until golden brown