



A MAINE TRADITION

Since 1926

**LOCALLY HARVESTED
MAINE MUSSELS***

one pound of steamed mussels
served with melted butter
pairs well with sauvignon blanc

14

**RAFT PURGED HAND DUG
MAINE STEAMER CLAMS***

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!

16

PRIME RIB POUTINE

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

12

FRIED SEAFOOD PINT

shrimp	14	oysters	20
clams	18	scallops	20

**MAPLE GLAZED BACON
WRAPPED DIVER SCALLOPS***

Don't leave without trying one of these

16

NEW ENGLAND CLAM CHOWDER

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

CUP 8 BOWL 10

CHEF PAUL'S SOUP DU JOUR

ask your server about today's
delicious soup creation! CUP 6 BOWL 8

OLD FASHION LOBSTER STEW*

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

MARKET PRICE

STEAM POT FOR TWO*

45

1 lb of steamer clams, wild mussels, king
crab legs, and 1/2 lb of gulf shrimp all
steamed and served with tasso butter

LOBSTER SHOOTER*

MARKET

1.5 oz of lobster covered in warm butter

TRADITIONAL SHRIMP COCKTAIL*

14

6 gulf shrimp chilled and served in a martini
glass with house made cocktail sauce and
fresh lemon

**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

THE FULLY LOADED WEDGE SALAD*

9

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

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

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

Starters

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

Sandwiches & Rolls

served with kettle chips and
a house made pickle

FRIED HADDOCK SANDWICH 14

5 oz breaded deep fried haddock filet
served with tartar sauce and lettuce,
tomato, and onion garnish

GRILLED HARVARTI DILL* 10

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

MARINATED CHICKEN BREAST SANDWICH* 11

marinated chicken breast garnished with
lettuce, tomato, and onion, and your
choice of either fried or flame grilled

FLAME GRILLED BURGER* 13

An 8 oz blend of premium beef grilled and
garnished with lettuce, tomato, and onion

add cheese 1 add sauteed onions 1
add bacon 2

MAINE LOBSTER ROLL* MARKET

fresh lobster tossed with light mayo

Three sizes: 2oz "I like it" 4oz "I love it" 8oz "I need it!"

SAUTÉED LOBSTER ROLL* MARKET

fresh picked lobster sautéed in butter

Three sizes: 2oz "I like it" 4oz "I love it" 8oz "I need it!"

FRIED CLAM ROLL 16

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

KICKED UP CRAB MELT* 18

4 oz of Maine rock crab salad topped with
tomatoes, melted swiss, and avocado aioli

SHAVED PRIME RIB FRENCH DIP* 18

thin slices of prime rib with red onion and
swissed baked in a crunchy baggette
served with horseradish and au jus

BBQ PULLED PORK PO BOY 13

house cooked pork shredded and
seasoned with tangy BBQ sauce topped
with coleslaw and melted swiss served
in a crispy baguette

THANKSGIVING SANDWICH 15

toast points loaded with hand carved
turkey breast, seasoned stuffing,
cranberry sauce, and smothered in gravy

Sandwiches & Rolls



served with locally sourced steamed red potatoes and fresh corn on the cob

lobster dishes pair well with chardonnay or chenin blanc

LOBSTER DINNER

ask your server what sizes we have in stock

MARKET

SAUTEED LAZY LOBSTER*

8 oz of fresh lobster warmed in butter

MARKET

LAZY BAKED STUFFED

8 oz of fresh picked lobster with a buttery ritz crab crumb stuffing

MARKET

LOBSTER NEWBURG*

6 oz of fresh lobster in a creamy sherry sauce and topped with a multi layer puff pastry

MARKET

LINCOLNVILLE SHORE DINNER*

cup of clam chowder to start, followed by a pound of steamer clams, a 1 pound lobster with all of the fixings, and then a slice of blueberry pie with whipped cream to finish
+\$2 a la mode

MARKET

Comfort Classics

SALT AND PEPPER CRUSTED PRIME RIB*

served with a baked potato, seasonal vegetable, and horseradish cream sauce

Add Lobster Newburg +15
prime rib pairs well with merlot or cabernet

10 OZ QUEEN CUT 28 14 OZ KING CUT 30

SLOW ROASTED PORK ROAST* 18

served with mashed potatoes, vegetable medley, and pan jus

EGGPLANT NAPOLEON* 15

grilled eggplant layered with spinach and carrot covered with house made marinara and mozzarella cheese

BLUEBERRY WHISKEY BBQ GRILLED CHICKEN 16

served with hand cut steak fries and creamy coleslaw

TURKEY DINNER 17

served with house made stuffing, mashed potatoes, cranberry sauce, butternut squash, and gravy

Baked Pasta Dishes

served with a breadstick and demi salad
pairs well with sauvignon blanc and pinot grigio

LOBSTER MAC & CHEESE 26

baked with crispy cape cod potato chip crust

CLASSIC TUNA NOODLE 15

CASSEROLE

egg noodles baked in mushroom cream with a cape cod potato chip crust

SMOKED SEAFOOD WHITE LASAGNA 19

lasagna noodles layered with baby spinach, bechamel sauce, and layers of scallops and shrimp

TURKEY AND BROCCOLI BAKE 16

pasta baked in roasted garlic cream with turkey and broccoli

Lobster

Grilled Entrees*

OUR GRILLED ENTREES ARE ALL
BASTED WITH A FRESH HERB BUTTER

*served with farmers market white bean
ratatouille and basil aioli*

SUCCULANT DIVER SCALLOPS	26
JUMBO GULF SHRIMP	18
FARM RAISED SALMON	22
<i>pairs well with pinot noir</i>	
ATLANTIC SWORDFISH	23
<i>pairs well with sauvignon blanc</i>	

Baked Stuffed Entrees

OUR BAKED STUFFED ENTREES
ARE ALL TOPPED WITH A BUTTERY
RITZ AND CRAB CRUMB STUFFING

*served with rice pilaf and vegetable of
the day*

GULF OF MAINE FRESH HADDOCK	22
SUCCULANT DIVER SCALLOPS	28
WILD CAUGHT ATLANTIC SHRIMP	21
PLUMP DAMARISCOTTA RIVER OYSTERS	28
BAKED STUFFED COMBO	28
<i>pick two: haddock, scallops, or shrimp</i>	
<i>pairs well with riesling</i>	

Broiled Entrees*

OUR BROILED ENTREES ARE ALL
BAKED UNDER AN OPEN FLAME AND
CHARDONNAY AND LEMON BUTTER

*served with locally sourced red potato
and the vegetable of the day*

pairs well with chardonnay

GULF OF MAINE FRESH HADDOCK	20
SUCCULANT DIVER SCALLOPS	26
<i>pairs well with chardonnay</i>	
WILD CAUGHT ATLANTIC SHRIMP	18
FARM RAISED SALMON	22
ATLANTIC SWORDFISH	23
BROILED COMBO	28
<i>pick two: salmon, haddock, or swordfish</i>	

From the Steamer Pot*

OUR STEAM ALL OF OUR SEAFOOD
IN A TRADITIONAL LOBSTER
COOKER USING SALTY SEA WATER
AND IS TOSSED IN TASSO BUTTER

*served with locally sourced red potatoes
and corn on the cob*

1 POUND STEAMER CLAMS	22
1 POUND WILD MAINE MUSSELS	18
1/2 POUND GULF SHRIMP	22
1 POUND KING CRAB LEGS	30
STEAM POT FOR THE TABLE	90
<i>all of the above plus a 1 pound lobster</i>	

Say thanks to the kitchen by buying them a round! 12

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

** Notes an item that can be made Gluten Free if asked.*

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.