

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

SAUTEED LAZY LOBSTER*

8 oz of fresh lobster warmed in butter

LAZY BAKED STUFFED **MARKET**

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

LOBSTER NEWBURG*

MARKET

MARKET

MARKET

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

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

18

15

16

17

MARKET

26

15

19

16

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

SLOW ROASTED PORK ROAST*

served with mashed potatoes, vegetable medley, and pan jus

EGGPLANT NAPOLEON*

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

BLUEBERRY WHISKEY BBQ **GRILLED CHICKEN**

served with hand cut steak fries and creamy coleslaw

TURKEY DINNER

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

baked with crispy cape cod potato chip crust

CLASSIC TUNA NOODLE CASSEROLE

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

SMOKED SEAFOOD WHITE LASAGNA

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

TURKEY AND BROCCOLI BAKE

pasta baked in roasted garlic cream with turkey and broccoli