

**LOCALLY HARVESTED
MAINE MUSSELS*** **14**

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

**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**

**MAPLE GLAZED BACON
WRAPPED DIVER SCALLOPS*** **16**

Don't leave without trying one of these

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