

# Appetizers

|  |                           |  |  |
|--|---------------------------|--|--|
| <b>LOCALLY HARVESTED MAINE MUSSELS*</b>  | <b>14</b>                 | <b>LOBSTER SHOOTER*</b>  | <b>10</b>                              |
| <i>one pound of steamed mussels served with melted butter</i>  |                           | <i>1.5 oz of lobster covered in warm butter and served in a shot glass</i>   |  |
| <b>RAFT PURGED HAND DUG MAINE STEAMER CLAMS*</b>   | <b>18</b>                 | <b>LOBSTER COCKTAIL*</b>   | <b>20</b>                              |
| <i>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!</i> |                           | <i>4 oz of fresh picked lobster meat chilled and served with house made cocktail sauce and a lemon wedge</i>   |  |
| <b>PRIME RIB POUTINE</b>   | <b>12</b>                 | <b>TRADITIONAL SHRIMP COCKTAIL*</b>  | <b>14</b>                              |
| <i>hand cut crispy steak fries topped with shaved prime rib, bacon, bleu cheese, mornay, and green onions</i>  |                           | <i>6 gulf shrimp chilled and served in a martini glass with house made cocktail sauce and fresh lemon</i>  |  |
| <b>FRIED SEAFOOD PINT</b>  |                           | <b>THICK CUT BEER BATTERED ONION RINGS</b>   | <b>10</b>                              |
| <i>shrimp</i> <b>14</b>  |                           | <i>served with our house made spicy sauce</i>  |  |
| <i>clams</i> <b>25</b>   | <i>scallops</i> <b>24</b> | <b>MAINE CRAB CAKES</b>  | <b>15</b>                              |
|  |                           | <i>two fresh and slightly spicy crab cakes made with buttery crackers and served with remoulade sauce and lemon</i>                                      |  |
| <b>MAPLE GLAZED BACON WRAPPED DIVER SCALLOPS*</b>  | <b>16</b>                 | <b>THE FULLY LOADED WEDGE SALAD*</b>   | <b>9</b>                               |
| <i>Don't leave without trying one of these</i>   |                           | <i>iceberg lettuce crowned and crumbled with gorgonzola cheese, crispy bacon, ripe tomatoes, buttermilk blue cheese dressing and crispy onion straws</i> |  |
| <b>NEW ENGLAND CLAM CHOWDER</b>  |                           | <b>MAINE GARDEN BOUNTY SALAD*</b>  | <b>8</b>                               |
| <i>premium chopped sea clams with red potatoes, onions, celery, and heavy cream</i>  |                           | <i>cucumbers, tomatoes, shaved carrots, red onion, and fresh greens</i>  |  |
|  | <b>CUP 8</b>              | <b>BOWL 10</b>   |  |
| <b>SOUP DU JOUR</b>  |                           | <b>CLASSIC CAESAR SALAD*</b>   | <b>9</b>                               |
| <i>ask your server about today's delicious soup creation!</i>  |                           | <i>chopped romaine and shaved parmesan tossed with house made croutons and caesar dressing</i>   |  |
|  | <b>CUP 6</b>              | <b>BOWL 8</b>  |  |
| <b>OLD FASHION LOBSTER STEW*</b>   |                           | <i>grilled chicken breast</i> <b>+5</b>  |  |
| <i>shucked lobster meat simmered in sherry cream and finished with whole butter</i>  |                           | <i>butter basted shrimp</i> <b>+11</b>   |  |
|  | <b>CUP 15</b>             | <b>BOWL 20</b>   | <i>fresh picked lobster</i> <b>+18</b> |

## Sides

|                             |            |                     |            |                     |            |
|-----------------------------|------------|---------------------|------------|---------------------|------------|
| <i>vegetable of the day</i> | <b>1.5</b> | <i>coleslaw</i>     | <b>1</b>   | <i>french fries</i> | <b>3</b>   |
| <i>corn on the cob</i>      | <b>2</b>   | <i>rice pilaf</i>   | <b>1.5</b> | <i>steak fries</i>  | <b>3</b>   |
| <i>onion rings</i>          | <b>5</b>   | <i>red potatoes</i> | <b>1.5</b> | <i>baked potato</i> | <b>2.5</b> |