

All entrees come with the sides listed, additional sides can be purchased from the Sides menu

SUCCULANT	DIVER	SCALLOPS*	

prepared either broiled or grilled and served with rice pilaf and the vegetable of the day

BROILED GULF OF MAINE FRESH HADDOCK*

broiled and served with rice pilaf and the vegetable of the day

SALT AND PEPPER CRUSTED PRIME RIB*

served with a baked potato, vegetable of the day, and horseradish cream sauce

10 OZ QUEEN CUT 27 14 OZ KING CUT 3

BUILD YOUR OWN PASTA

linguine pasta served with marinara or alfredo sauce and your choice of protien

SCALLOPS	26	SHRIMP	19
CHICKEN	18	VEGETABLE	15
LOBSTER	28	TRADITIONAL	- 11

JUMBO GULF SHRIMP*

26

20

prepared either broiled or grilled and served with rice pilaf and the vegetable of the day

TRADITIONAL TURKEY DINNER 17

20

16

28

perfect for Fall! roasted turkey served with house made stuffing, mashed potatoes, butternut squash, cranberry sauce and gravy

BLUEBERRY WHISKEY BBQ GRILLED CHICKEN

served with hand cut steak fries and creamy coleslaw

Baked Stuffed Entrees

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

served with rice pilaf and vegetable of the day

GULF OF MAINE FRESH HADDOCK	22
SUCCULANT DIVER SCALLOPS	28
JUMBO GULF SHRIMP	21
BAKED STUFFED COMBO	20

pick two: haddock, scallops, or shrimp



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

LOBSTER DINNER* ask your server what sizes we have in stock	MARKET
SAUTEED LAZY LOBSTER* 8 oz of fresh lobster warmed in butter	30
LAZY BAKED STUFFED 8 oz of fresh picked lobster with a buttery ritz crab crumb stuffing	35
LOBSTER NEWBURG 8 oz of fresh lobster in a creamy sherry sauce and topped with a multi layer puff pastry	35

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 homemade blueberry pie to finish!

+\$2 a la mode 45