

From the Fryer

served with crispy french fries, creamy coleslaw, and tartar sauce

FISH & CHIPS 18

fresh cut haddock filet lightly breaded and fried until golden brown

DIVER SCALLOPS 28

These scallops were hand harvested off the coast of Maine

HAND DUG WHOLE BELLY CLAMS 29

8 oz of fresh clams caught right here in Maine!

WILD CAUGHT COLD WATER SHRIMP 18

8 oz of hand breaded Atlantic shrimp

FRIED SEAFOOD PLATTER 35

scallops, haddock, shrimp, and clams all lightly breaded and fried until golden brown

Rolls

served with kettle chips and a pickle

MAINE LOBSTER ROLL*

fresh lobster tossed with light mayo

Three sizes to choose from:

2oz - \$15

4oz - \$23

8oz - \$30

SAUTÉED LOBSTER ROLL*

fresh picked lobster sautéed in butter

Three sizes to choose from:

2oz - \$15

4oz - \$23

8oz - \$30

FRIED CLAM ROLL 18

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

CRAB ROLL 18

4 oz of crab meat lightly tossed in mayo

Sandwiches

served with kettle chips and a pickle

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*

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

THANKSGIVING SANDWICH 15

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

FRIED HADDOCK SANDWICH 14

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