

Lobster Pound

Menu

Something to get you Started?

- 1 LB STEAMED MUSSELS | 13
- 1 LB CRACK 'N EAT CHILLED LOBSTER CLAWS | 16

LOBSTER POUND PLATTER | 35

Fried Haddock, Scallops, Shrimp, Clams, Crispy Fries and Cole Slaw

8 OZ HAND BREADED FRIED OPTIONS - SERVED ON THEIR OWN

*FRESH HADDOCK | 15
SEA SCALLOPS | 22
SHUCKED OYSTERS | 25
MAINE WHOLE BELLY CLAMS | 25
COLD WATER SHRIMP | 14
CHICKEN FINGERS | 10
MAKE IT A BASKET ADD \$4.50*

6 OZ HAND BREADED FRIED BASKETS

*FRESH HADDOCK | 17 Served with crispy fries and coleslaw
SEA SCALLOPS | 25
SHUCKED OYSTERS | 26
MAINE WHOLE BELLY CLAMS | 26
COLD WATER SHRIMP | 17
CHICKEN FINGERS | 12*

Sandwich Baskets

*Served with kettle chips and a pickle
Gluten free bun available upon request*

6 OZ FLAT TOP BURGER | 13

Garnished with lettuce, tomato and onion on a toasted bun

DEEP FRIED, BLACKENED OR PAN SEARED CHICKEN BREAST SANDWICH | 10

Garnished with lettuce, tomato, and onion on a toasted bun with dijonnaise

FRIED OR BLACKENED HADDOCK SANDWICH | 13

Garnished with lettuce and tomato on a toasted bun with tartar sauce

GRILLED CHEESE | 5

GRILLED HOT DOG | 5

Served on a grilled top split bun

ADD TOPPINGS TO ANY OF OUR SANDWICH BASKETS

*Add American Cheese | 1
Add Bacon | 2
Add Caramelized Onions | 1*

- 1 LB PEEL' N EAT CHILLED SHRIMP | 15
- 1 LB STEAMED CLAMS | Market Price
- TWO CRAB CAKES | 15

Salads

CAESAR SALAD | 9

Chopped fresh Romaine and shaved parmesan cheese tossed with Caesar dressing and croutons

GARDEN BOUNTY SALAD | 8

Local greens, tomatoes, cucumbers, shredded carrots & red onion

Add pan seared or blackened chicken breast | 6

Add 1/4 lb pan seared or blackened shrimp | 6

Add 1/4 lb pan seared or blackened scallops | 7

Add 1/4 lb fresh picked chilled lobster meat | 15

Maine Style Rolls

Served with kettle chips and a pickle

MAINE LOBSTER ROLL | 22

*Fresh Maine lobster, tossed with light mayo
MAKE IT A JUMBO | 29*

MAINE CRAB ROLL | 16

*Fresh picked Maine crab tossed, with light mayo
MAKE IT A JUMBO | 22*

FRIED SHRIMP ROLL | 14

Four ounces of fried shrimp stuffed into a grilled roll with shaved lettuce and tartar sauce

FRIED CLAM ROLL | 19

Four ounces of fried Maine clams, stuffed into a grilled roll with shaved lettuce and tartar sauce

FRIED OYSTER ROLL | 19

Four ounces of fried oysters, stuffed into a grilled roll with shaved lettuce and tartar sauce

Lobster Pound Menu

Lobsters - market price

MAINE LOBSTER DINNER - 1 1/8 LB | 23

Steamed soft shell, served with melted butter, farmed red potatoes and local corn on the cob

SHORE DINNER - 1 1/8 LB | 38

Steamed soft shell, served with a cup of chowder, steamers, farmed red potatoes, local corn on the cob, melted butter and blueberry pie

TWIN LOBSTER DINNER- 1 1/8 | 40

2 steamed soft shells, served with melted butter, farmed red potatoes and local corn on the cob

LOBSTER TAIL DUET | 27

2 steamed lobster tails, served with melted butter, farmed red potatoes and local corn on the cob

LOBSTER POUND FEAST | 49

twin 1 1/8 lb steamed soft shell, served with 1/2 lb of mussels, 1/2 lb of steamers, farmed red potatoes, local corn on the cob & melted butter

LARGER LOBSTERS - PICK YOUR SIZE 1.5 LB OR 2 LB HARD SHELL | 29/35

Served with melted butter, farmed red potatoes & local corn on the cob
(upon availability)

Chowder and Stews - Cup or Bowl

NEW ENGLAND CLAM CHOWDER | 9 CUP 12 BOWL

Premium chopped sea clams with potatoes, bacon, onions, celery, and heavy cream

OLD FASHIONED LOBSTER STEW | 15 CUP 19 BOWL

Bowl of shucked Maine Lobster meat simmered in sherry, cream and finished with whole butter

CLASSIC OYSTER STEW | 12 CUP 15 BOWL

Shucked Damariscotta River oysters simmered in their own liquor and finished with cream and butter

Sides

French Fries | 6
Onion Rings | 8
Coleslaw | 4
Kettle Chips | 2
Red Potatoes | 4
Corn on the Cob | 2
Rolls & Butter | 3

Desserts

Maine Blueberry Pie | 7
a la mode add 2
Strawberry Shortcake on a
homemade biscuit | 7
Gifford's Ice Cream
Vanilla, Blueberry or Chocolate |
3 cup | 5 bowl