

Lobster Pound

Menu

Something to get you Started?

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

8 OZ HAND BREADED FRIED SEAFOOD - SERVED ON THEIR OWN

FRESH HADDOCK | 15
SEA SCALLOPS | 22
SHUCKED OYSTERS | 25
MAINE WHOLE BELLY CLAMS | 25
COLD WATER SHRIMP | 14

6 OZ HAND BREADED 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 caramelized onion on a toasted bun
Add American cheese | 1
Add bacon | 2
Add grilled onions | 1

EXTRA CRISPY FRIED OR BLACKENED CHICKEN BREAST SANDWICH | 10

Garnished with lettuce, tomato and onion, on a toasted bun with dijonaise
Add American cheese | 1

FRIED OR BLACKENED HADDOCK SANDWICH | 13

Garnished with lettuce and tomato on a grilled roll with tartar
Add American cheese | 1

GRILLED CHEESE - AMERICAN CLASSIC | 4 GRILLED HOT DOG | 4

Served on a grilled top split bun
Add caramelized onions | 1

- 1 LB PEEL' N EAT CHILLED SHRIMP | 15
- 1 LB STEAMED CLAMS | 16

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 griddled roll with shaved lettuce and tartar sauce

FRIED CLAM ROLL | 19

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

FRIED OYSTER ROLL | 19

Four ounces of fried oysters, stuffed into a griddled 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 DINNER | 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
Vanilla Ice Cream | 3 cup 5 bowl