



STARTERS

OYSTERS ON THE HALF SHELL

Daily selection served with cocktail sauce, mignonette & lemon 4/ea (min order 3)

FRIED OYSTERS

Hand-battered and deep-fried to perfection. Served with smoked paprika aioli 16

CHICKEN WINGS YOUR WAY

Crispy fried chicken wings glazed with blueberry BBQ, maple BBQ, or hot sauce. Served with bleu cheese or ranch 18

BACON-WRAPPED SCALLOPS GF

Maple-glazed day boat scallops wrapped with Applewood smoked bacon. Served with a drizzle of balsamic glaze & maple syrup 22

STEAMED MUSSELS

Steamed in a savory cream garlic broth, served with a grilled baguette 18

STEAMERS GF

Freshly harvested local steamed clams served with drawn butter 26

CRAB CAKES

Crisp jumbo cakes lightly breaded and pan-fried, served with lemon-cured aioli 18

SHRIMP COCKTAIL GF

Flavorful poached shrimp served chilled with cocktail sauce & lemon 21

LOBSTER RANGOON

Hand-wrapped crispy wonton shells stuffed with Maine lobster, cream cheese and chives served with a house-made smoked paprika secret herb aioli 24

SOUPS + SALADS

CREAMY CLAM CHOWDER GF

Always a Maine favorite 14/24

LOBSTER BISQUE GF

Smooth and creamy with pieces of lobster throughout 16/29

SEAFOOD CHOWDER GF

A classic, thick and hearty Maine chowder 16/25

CAPRESE SALAD GF

Heirloom tomato, fresh mozzarella, basil with pesto, oil drizzle & balsamic pearls 14

CAESAR SALAD

Crisp Romaine with shaved Parmesan cheese and croutons 14

GARDEN SALAD

Crisp lettuce with cucumbers, tomatoes, red onion, and croutons. Choice of ranch, blue cheese, balsamic vinaigrette, or honey mustard dressing 14

Add to your salad:

Grilled Chicken 9 / Grilled Shrimp 10 / Salmon 14 / Lobster 22 / Steak 16

ENTREES

FILET MIGNON GF

Petite tenderloin of beef topped with GF demi-glaze & balsamic glaze & house-made chimichurri on the side served with garlic mashed potato and vegetable of the day 42
Add sauteed, buttered Maine lobster meat 22

SEAFOOD CIOPPINO

Mussels, shrimp, scallops, salmon, and haddock in a white wine tomato broth, served with grilled baguette 32

GRILLED STEAK TIPS

Savory blueberry beer and teriyaki marinated beef tips, served with garlic mashed potato and vegetable of the day 36

LOBSTER RAVIOLI

Filled with Maine lobster and served with a cream sauce with lobster throughout 34

GRILLED SALMON GF

Grilled and topped with basil aioli, served with sweet potato wedges and vegetable of the day 32

HONEY CAJUN SALMON GF

Grilled to perfection and dusted with a honey Cajun seasoning, served with garlic mashed potato and vegetable of the day 32

BAKED HADDOCK & ONIONS GF

Baked succulently and simply over a bed of rich, creamy onions and peas, served with camp potatoes sauteed with bacon and vegetable of the day 28

PAN-SEARED SCALLOPS GF

Seared in a delicious lemon garlic beurre blanc, served with garlic mashed potato & vegetable of the day 34

LAZY LOBSTER CASSEROLE

A full quarter-pound of buttery lobster meat baked to perfection with a crispy topping served with garlic mashed 39

OBLH BOWL

Curry sauteed Maine lobster, scallops, and shrimp served over jasmine rice and fresh sauteed peppers 36

VEGETABLE RAVIOLI

Mixed vegetable stuffed ravioli served in a savory tomato white wine broth 26

MAINE SHORE DINNER GF

Succulent 1 ¼ lb. steamed Maine lobster, steamers, corn on the cob, and a slice of blueberry pie
MKT PRICE

WHOLE RED LOBSTER

Succulent 1 ¼ lb. steamed Maine lobster served with melted butter
MKT PRICE

PLATTERS

LOBSTER ROLL

A full quarter-pound of Maine lobster meat lightly dressed on a butter-toasted roll, topped with a sprinkle of secret herbs. Served with fries and coleslaw 29

COLOSSAL LOBSTER ROLL

A full half-pound of Maine lobster meat lightly dressed on a butter-toasted roll, topped with a sprinkle of secret herbs. Served with fries and coleslaw 36

LOBSTER GRILLED CHEESE

Grilled sourdough with Maine lobster, lightly dressed with secret herb sauce, fresh tomato slices, topped with melted cheddar. Served with fries 32

LOBSTER SLIDERS

Maine lobster with secret herb dressing served on three small butter-toasted sliders. Served with fries 32
Each additional slider 9

FRIED SEAFOOD PLATE

Lightly battered and fried crisp, served with fries
Choose one: Scallops 29 / Haddock 26 / Clams 28

FISHERMAN'S PLATTER

Fried scallops, haddock, and clams served with fries and coleslaw 34

Consuming raw or undercooked eggs, meat, poultry, seafood, or shellfish may increase your risk of food borne illness.