

LUNCH MENU



SOUPS + SALADS

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, bleu cheese, balsamic vinaigrette, or honey mustard dressing **14**

Add to your salad:

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

PLATES

MAINE SHORE DINNER

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**

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.

STARTERS

OYSTERS ON THE HALF SHELL **GF**

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

FRIED OYSTERS Panko dipped 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 a side of 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 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**

HUMMUS AND VEGGIES **GF**

Delicious homemade garlic hummus sprinkled with secret herbs served with a selection of fresh local veggies **14**

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**

SANDWICHES

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** *Make it a colossal* **35**

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 BLT Maine lobster, Applewood smoked bacon, tomato slices & greens drizzled with secret herb dressing on a toasted brioche roll. 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**

FISH TACOS Three flour tortillas filled with crispy fried haddock and dressed in guacamole, pico de gallo, lettuce and honey Cholula aioli **24**

HONEY JERK CHICKEN SANDWICH Grilled chicken seasoned with homemade honey jerk sauce and topped with lettuce and tomato. Served with fries **18**

FRIED SALMON SANDWICH

Deep-fried, seasoned salmon topped with Cholula aioli, lettuce, tomato, and red onion on a toasted brioche roll. Served with fries **24**

PULLED PORK SANDWICH

Maple BBQ pulled pork topped with onion crisps and mixed greens on a brioche roll, served with fries and coleslaw **24**

OBLH BURGER Grilled ground Ribeye topped with Swiss cheese, seasoned lobster, & garlic aioli, lettuce, and tomato, served with fries **36**

BUILD YOUR OWN BURGER Grilled ground Ribeye topped with lettuce and tomato. Served with fries **18**
Add: Bacon **2**
Add: American, Cheddar, Swiss **1**

CAPRESE PRESS Fresh mozzarella, heirloom tomato, chef's nut-free pesto, balsamic glaze on pressed ciabatta. Served with fries **18**

CAESAR SALAD WRAP Romaine, Parmesan, and dressing in a flour tortilla with fries **15**
Add: Grilled Chicken **9** / Grilled Shrimp **10** / Salmon **14** / Lobster **22** / Steak **16**