



APPETIZERS

Fried Calamari breaded and tossed in Parmesan, with banana peppers, served with smokey aioli 13.99

Twin Crab Cakes Maryland-style with tomato, creamy guacamole, and lemon-dill aioli 16.99

Artichoke & Spinach Dip cut baby spinach with artichokes blended with four cheeses 13.99 gf v

Crispy Brussel Sprouts drizzled with a sweet cider reduction & topped with green apple slices 10.99
Add: bacon crumbles 3 Add: candied pecans 3 v

Veggie Plate freshly cut garden vegetables served with your choice of hummus or Ranch dressing 12.99 gf v

Nachos crispy tri-colored corn tortillas, melted cheddar and Monterey Jack cheeses. Served with cilantro-lime sour cream and salsa 12.99 Add: Creamy Guacamole 4 Veggies 3 Chili 5 Beef 5 Chicken 5 Lobster 16 gf v

Jumbo Shrimp Cocktail five jumbo chilled shrimp with our homemade cocktail sauce 13.99
Additional shrimp 4 each gf

Chicken Wings jumbo fresh wings in your choice of sauce: Buffalo, Blueberry BBQ, or Mango Curry
Small 10.99 Large 17.99

KID'S MENU

served with a fountain drink 8

Burger with fries

Mac & cheese

Pasta with butter or marinara sauce

Chicken tenders with fries

SPECIALS

Blackened Haddock Rachel Blackened Haddock, Swiss cheese, Cole slaw, and 1000 Island dressing on grilled marble rye bread. 15.99

Fried Pickles Sliced Dill pickles tossed in a perfectly spiced batter & fried to perfection served with a smoky aioli 10.00

CHOWDER & CHILI

Café Chili beef chili topped with melted cheddar & Monterey Jack cheeses and served with tri-colored corn chips 9.99

New England Clam Chowder gluten-free homemade served hot & creamy 9.99 gf

SALADS

Classic Caesar with Pecorino Romano cheese and seasoned croutons 11.99 Add: chicken 6 Steak 9 Shrimp 8 Lobster 16 v

Field of Greens Acadian blend, red onions, dried cranberries, cucumbers, and grape tomatoes 11.99
Add: chicken 6 Steak 9 Shrimp 8 Lobster 16 gf v

Wedge Salad classic iceberg wedge, Bleu cheese dressing and crumbles, with tomatoes, red onions, and bacon. 12.99 Add: chicken 6 Steak 9 **(MAKE IT A BLACK & BLEU)** Shrimp 8 Lobster 16 gf

Lobster Cobb our twist on the classic with egg, bacon, red onions, creamy guacamole, tomatoes, Bleu cheese crumbles, and freshly chilled lobster meat 28.99 gf

Due to unprecedented times, we are adding a 3% surcharge on food sales to be given directly to our kitchen staff. Ask for the Manager if you have any questions.

**NOTICE: Consuming raw or undercooked meats, seafood, poultry, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Products containing tree nuts and peanuts are stored in this kitchen and may have come in contact with other food items.*

ENTREES Upgrade your veggies to Brussel sprouts 3 Add a side salad or mini-Caesar 3 Add a generous portion of warmed butter lobster meat 16

Pan Seared Scallops jumbo fresh scallops seared rare and topped with pomegranate sauce. Served with rice and fresh veggies 26.99 gf

Scampi linguini pasta in a traditional scampi sauce with fresh tomatoes and your choice of seafood. Shrimp 20.99 Lobster 28.99 Mixed Seafood 30.99

BBQ Pork Shank fall off the bone served BBQ style with French fries and Cole slaw 22.99

Bourbon Beef Tips marinated in Jim Beam then charbroiled. Served with garlic mashed potatoes and fresh veggies 25.99

N.Y. Strip Steak 12 oz hand-cut dredged in Montreal seasoning and charbroiled. Served with garlic mashed potatoes and fresh veggies. 28.99 Add: Melted Bleu Cheese 2 Caramelized Onions & Sautéed Mushrooms 2

Captain's Bake Sea scallops, shrimp, and haddock baked in garlic butter and topped with crumbs and a lobster claw. Served with rice and fresh veggies 29.99

Fisherman's Platter beer-battered sea scallops, shrimp, and haddock filet. Served with French fries and Cole slaw. 26.99

Baked Mac & Cheese with our homemade five cheese sauce and topped with crumbled Ritz crackers and bacon 14.99 Buffalo Chicken Mac & Cheese 18.99 Lobster Mac & Cheese 25.99

Mushroom Spinach Ravioli jumbo ravioli stuffed with spinach, Portobello mushrooms & cheese in a pesto cream sauce 18.99 Add shrimp 8 chicken 6 v

Chicken Parmesan a chicken breast fried golden and then baked with our marinara sauce, topped with mozzarella and Parmesan cheeses. Served over a bed of pasta. 20.99

Prime Rib (Fri & Sat) slow roasted & hand carved. King Cut \$26.99 / Queen Cut \$22.99

PUB STUFF served w/your choice of French fries or Cole slaw. Substitute a side salad, sweet potato fries, onion rings, or Brussel sprouts 3 Gluten free buns available 2

Lobster Roll chilled North Atlantic lobster meat tossed in mayo and our own special seasonings on a New England style bun 26.99

Fried Haddock Sandwich fresh haddock, beer battered & deep-fried golden 15.99

Blackened Haddock Burrito tossed with fiesta rice and black bean salsa topped w/cheddar cheese and baked 16.99

Fish & Chips entire filet, beer-battered and fried golden. Served w/French fries and slaw 22.99

Reuben lean corned beef piled high w/Swiss cheese, sauerkraut, & 1000 Island dressing 14.99

Roasted Turkey Sandwich hand-carved on Naan bread w/Swiss cheese, lettuce, tomato, bacon. Served with cranberry mayo 13.99 Add: creamy guacamole 2

Blueberry BBQ Pulled Pork Sandwich in our homemade Maine Blueberry BBQ sauce. Served New Orleans-style topped with Cole slaw 14.99

BURGERS & CHICKEN

SANDWICHES your choice of ½ lb. fresh ground beef patty or a grilled fresh chicken breast. Same substitutes as Pub Stuff

The Triple By-Pass Burger three ½ lb. patties, six slices of cheese, six slices of bacon, and a side of chili-cheese fries 25.99

Basic with Cheese served w/your choice of cheese. 14.99 Add: bacon 2 sautéed mushrooms and caramelized onions 2

Black & Bleu melted Bleu cheese and bacon 15.99

Mushroom & Swiss just like it says! 15.99 Add: bacon 2

Surf & Turf our bacon cheeseburger topped with seasoned lobster meat 25.99