

Lunch

Atlantic Lobster & Crab
Drop by the tank or ask your server for what's fresh today.

Tossed Salad	8
Field greens, grape tomatoes, cucumbers, marinated beets with goat cheese and a yogurt poppyseed dressing	
Caesar Salad	10
Romaine, herb croutons, bacon bits, parmesan cheese	
Warm Roasted Chicken Mushroom Salad	11
Arugula, mushrooms, grape tomatoes, asparagus and toasted almonds with a roasted red-pepper sambuca purée	
Crab Salad	15
Fresh crab, house made cocktail sauce & toasted ciabatta	
Artichoke and Crab Dip	13
With spinach, fresh herbs and ciabatta crisps	
Seafood Chowder	13
Shrimp, scallops, haddock, salmon and mussels	
French Onion Soup	10
Caramelized onions, rich broth and herb croutons topped with cheese	
Seafood Tea	13
Shrimp, scallops, haddock, salmon and mussels with a saffron & fennel broth	

Shrimp Cocktail \$7 per shrimp
U8 jumbo shrimp with vodka infused cocktail sauce

Bacon Wrapped Scallops	14
Pan seared and cajun dusted	
Crab Cake	15
Oven roasted tomato & red onion marmalade with smoked chipotle aioli	
Mussels	11
Steamed, with your choice of white wine broth or nantua sauce	
Fish n' Chips	14
Beer battered haddock & fries with cole slaw	
Lobster Roll	16
With house made chips and cole slaw	
Clams and Chips	14
Lightly cajun dusted Digby clams fried golden brown served with fries and cole slaw	
Bacon Cheese Burger	15
Lettuce, tomato, aged cheddar & caramelized onions with fries and cole slaw	
Five Spice Rubbed Barbeque Pulled Pork	13
On a sour dough roll, served with fries and cole slaw	
Lobster Fettuccine	18
Fresh lobster meat, shiitake & asparagus in a tarragon pecorino sauce	
Ciabatta Chicken Club	13
Grilled chicken, peppered gouda, chipotle mayo, lettuce, tomato and bacon served with house made chips and cole slaw	
Seafood Linguine	15
Charred tomato sauce & parmesan	

Add 4oz local Lobster Tail for \$18 per tail OR U8 jumbo grilled shrimp for \$7 each.

Wines by the glass

whites

Prosecco Extra Dry, Fratelli Gancia - Italy	7
Pinot Grigio, Sartori Villa Mura - Italy	7
Sauvignon Blanc, Oyster Bay - New Zealand	10
L'Acadie Blanc, Grand Pre - NS	8
Riesling, "Dr. L" - Germany	8
Orvieto Classico, Ruffino - Italy	8
Gewurztraminer, Chateau Ste Michelle - USA	9
Chardonnay, Oyster Bay - New Zealand	10

reds

Valpolicella, Sartori Villa Mura - Italy	7
Chianti, Ruffino - Italy	8
Pinot Noir, Sileni - New Zealand	10
Merlot, Carmen - Chile	7
Malbec, Trapiche Broquel - Argentina	8
Cabernet Sauvignon, Casillero Del Diablo - Chile	8
Shiraz, Peter Lehmann Barossa - Australia	11