

ENTREES

Each entree is served with your choice of two side dishes: Baked Potato, Sauteed Vegetable, French Fries, Cole Slaw, or Baked Beans

Add a side garden salad 5

Add fried or steamed buttered lobster to any entree MP

Haddock Filet – A large filet, broiled or fried, delicately seasoned and perfectly enjoyable **22**

Try it with Moat Mountain's Czech Pils

NEW

Braised Short Ribs

Beef short ribs cooked until melt in your mouth tender and smothered in house made gravy **31**

Try it with Peak Organic Brown Ale

BBQ Ribs – Tender and meaty pork ribs slow cooked and smothered in BBQ sauce.

Half Rack **23** Full Rack **33**

Try it with Rising Tide's Ishmael Copper

Downeast Lobster Tacos- 2 Soft tortilla shells filled with warm, Cajun seasoned, buttered lobster, salsa fresca, lettuce and house made remoulade **MP**

Captain's Platter

Scallops, Haddock, Whole Belly Clams, and Shrimp all fried to golden perfection! Go for the gold and add the lobster! **MP**

Try it with Allagash White

Teriyaki Glazed Salmon- 6oz delicious pan seared Atlantic salmon filet glazed in teriyaki sauce **24**

Try it with Lone Pine's Summer Lights
Citrus Wheat

Steamed Lobster Dinner

(Available June 30- Labor Day)

Fresh caught Maine lobster, steamed and served with drawn butter **MP**

NEW!

Baked Seafood Stuffed Haddock

Baked haddock filet stuffed with our own seafood stuffing (lobster, shrimp, scallops) and topped with house made lobster sauce **30**

Not that hungry? Try a basket instead!

Each basket is served with your choice of french fries or cole slaw. Substitute onion rings 3

Add a garden salad 5

Add fried or steamed buttered lobster to any basket MP

Fried Haddock 19

Whole Belly Clams MP

Golden Fried Scallops MP

Fried Shrimp 18

Fried Lobster MP

Chicken Tenders 16

Twin Hot Dogs 11

**Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness*