

LOON'S NEST



ENTRÉES

*Unless specified each entree is served with your choice of two side dishes:
Rice Pilaf, Baked Potato, Sauteed Vegetable, French Fries, Cole Slaw, or Baked Beans*

substitute one side dish for beer battered onion rings **3**

CAJUN BLACKENED SALMON **27**

6oz delicious pan seared Atlantic salmon filet dry rubbed with cajun seasoning

GARLIC PARM CRUSTED CHICKEN **25**

Grilled chicken breasts coated with garlic parmesan sauce, panko and buttery crumb topping with fresh shaved parmesan

BAKED SEAFOOD STUFFED HADDOCK **36**

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

BOURBON MARINATED STEAK TIPS **29**

10 oz of tender steak tips marinated in a sweet bourbon sauce with sauteed onions and peppers

HADDOCK FILET **27**

11oz filet, broiled or fried, delicately seasoned and perfectly enjoyable

PAN SEARED AHI TUNA **26**

Seared and cooked to your liking. Served on a bed of rice pilaf with fresh sauteed vegetables. Garnished with pickled ginger and cucumber wasabi

BBQ RIBS

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

1lb HALF RACK 27 | 2lb FULL RACK 41

STEAMED LOBSTER DINNER **MP**

(Available June 27 – Labor Day)

Fresh caught Maine lobster, steamed and served with drawn butter

RAINBOW TROUT **24**

Pan seared in butter, lemon and garlic

FRIED SEAFOOD DINNERS

Each delicately fried in a light house crumb

GOLDEN FRIED SCALLOPS – 8oz **MP**
Large, tender sea scallops fried to perfection.

FRESH WHOLE BELLY CLAMS – 8oz **MP**
Perfectly fried whole belly clams

FRIED SHRIMP – 12oz **23**
Large fried shrimp

CAPTAIN'S PLATTER **MP**
A full pound of seafood! Scallops, Haddock, Whole Belly Clams, and Shrimp all fried to golden perfection! Go for the gold and add the lobster!



ADD TO ANY ENTRÉE

Steamed, buttered lobster meat **MP**

Side garden or caesar salad **6**

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

