

SOUPS

TIM'S CLAM CHOWDER | 12 OZ ~ \$10 / 8 OZ ~ \$8

Chef Tim's award winning New England Clam Chowder



LOBSTER BISQUE | 12 OZ ~ \$10 / 8 OZ ~ \$8

A premier New England recipe

SOUP IN A BREAD BOWL | \$16

Clam Chowder or Lobster Bisque baked in a bread bowl

APPETIZERS



LOBSTER RAVIOLI | \$17

4 raviolis baked in a parmesan cream sauce, topped with a panko parmesan crust



LOBSTER EGG ROLLS | \$14

Fresh lobster meat, cabbage, carrots, green onion, served with a sweet Thai chili sauce



LOBSTER AVOCADO COCKTAIL | \$19

Fresh lobster meat, avocado, diced mango, sweet pepper vinaigrette & tarragon mayo



LOBSTER ARANCINI | \$15

risotto balls stuffed with lobster meat, bell peppers, parmesan cheese & scallions, breaded with panko crumbs & fried, served with Mornay & Marinara sauce

FRIED CALAMARI | \$15

Shishito peppers & bell peppers, drizzled with a sweet Thai chili sauce

BLACKENED TUNA SASHIMI | \$15

Fresh tuna Cajun seasoned & blackened. Sliced & served raw in center. Sauce beurre blanc

BLACKENED SHRIMP | \$14

4 Jumbo shrimp, Cajun seasoned & blackened. Sauce beurre blanc

SHRIMP SCAMPI | \$14

4 Jumbo shrimp, sautéed in oil, butter, herbs, garlic, touch of white wine

COCONUT SHRIMP | \$14

Shrimp coated in a blend of breadcrumb & shredded coconut, deep fried until golden brown. Served with a sweet thai chili sauce

TUNA POKE | \$14

Diced raw tuna with ginger, sesame oil & soy glaze. Served with seaweed salad, avocado, shredded carrot & daikon radish

SALMON POKE | \$14

Diced raw salmon with ginger, sesame oil & soy glaze. Served with seaweed salad, avocado, shredded carrot & daikon radish

CHICKEN WINGS | \$12

6 Chicken Wings: Buffalo, Korean BBQ or Plain. Served with your choice of Creamy Garlic or Blue Cheese Dressing

SALADS



LOBSTER SALAD STUFFED AVOCADO | \$31

Lobster salad stuffed into half of an avocado on a bed of lightly dressed arugula

HOUSE | \$14

Greens, tomatoes, avocado, onions, artichoke hearts & roasted red peppers. Served with our homemade dressings: Creamy Garlic & Toasted Sesame Vinaigrette on the side

TOSSED | \$11

Just mixed greens. Served with our homemade dressings: Creamy Garlic & Toasted Sesame Vinaigrette on the side

CAESAR | \$12

Chopped romaine hearts, tossed with homemade dressing, grated parmesan & croutons

GRILLED ROMAINE | \$14

Grilled romaine hearts, pickled red onions, roasted red peppers, crumbled feta, toasted almonds, House vinaigrette

ADD ONS: LOBSTER SALAD \$25, 6 OZ TUNA \$18, 6 OZ SALMON \$17, 4 JUMBO SHRIMP \$13, CHICKEN \$9, AVOCADO \$3, BACON \$3

LOBSTER ROLLS

All Served w/ potato chips & pickle spear

(GLUTEN FREE BREAD AVAILABLE)



HOT LOBSTER ROLL | \$31

Simplicity at its finest! Warm Lobster meat, on a griddled roll, side of drawn butter



LOBSTER SALAD ROLL | \$29

Fresh Lobster meat mixed with mayo, scallions, and celery on a griddled roll



LOBSTERCADO | \$29

Fresh Lobster meat with arugula, avocado & sriracha mayo on a griddled roll



L.C.H. | \$29

Lightly fried Lobster meat with arugula & truffle aioli on a griddled roll

TACOS



LOBSTER		\$30
FRIED COD		\$17
FRIED SHRIMP		\$16
BLACKENED CHICKEN		\$17

Two flour tortillas, your choice of protein, slaw, house made salsa, pickled onions, chipotle crema

ADD: AVOCADO \$3

SANDWICHES

All Served w/ potato chips & pickle spear
(GLUTEN FREE BREAD AVAILABLE)



LOBSTER GRILLED CHEESE | \$31

Fresh Lobster meat, camembert, Swiss & American cheese, artichoke hearts & roasted red peppers on country white bread



LOBSTER REUBEN | \$29

Fresh Lobster meat, Swiss Cheese, cole slaw & Thousand Island dressing on marble rye



LOBSTER BLT | \$30

Fresh Lobster meat, Bacon, Lettuce, Tomato, Pesto Mayo on a griddled brioche bun

ADD: AVOCADO \$3

BLACKENED TUNA SANDWICH | \$21

Tuna steak, cajun seasoned & blackened rare, arugula, sriracha mayo on a griddled brioche bun

BLACKENED SALMON SANDWICH | \$20

Cajun seasoned & blackened, arugula, roasted red peppers, pesto mayo on a griddled brioche bun

CODFISH REUBEN | \$17

Fried Cod, Swiss Cheese, cole slaw & Thousand Island dressing on marble rye

FISHWICH | \$16

Fried Cod, American cheese, lettuce, tomato & tartar sauce on a griddle brioche bun

ASIAN FISH SANDWICH | \$17

Fried Cod, Korean BBQ sauce, cole slaw on marble rye

SHRIMP ROLL | \$14

Fried Baby Shrimp on a griddled roll
Served with Cocktail sauce

WHOLE BELLY CLAM ROLL | \$26

Fried whole belly clams on a griddled roll
Served with Tartar sauce

CHICKEN SANDWICH | \$16

Blackened or Grilled, American cheese, lettuce, tomato, & mayo on a griddled brioche bun

ASIAN CHICKEN SANDWICH | \$17

Fried Chicken Breast, Korean BBQ sauce, cole slaw on marble rye

BUFFALO CHICKEN SANDWICH | \$17

Fried Chicken Breast, Buffalo sauce, lettuce, tomato, Blue cheese dressing, on a griddled brioche bun

THE SALTY | \$16

Two Chicken Tenders, avocado, bacon, pickles, tomato, American cheese & sriracha mayo on a griddled brioche bun

BBQ PULLED PORK SANDWICH | \$16

Jerk infused BBQ Pulled Pork, Swiss Cheese, cole slaw, pickles on a griddled brioche bun

CHEESEBURGER | \$15

6 oz Burger, American Cheese, lettuce, tomato & mayo on a griddle brioche bun

SANDWICH ADD ONS:

- BACON \$3
- AVOCADO \$3

ATTENTION..... BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY. PLEASE BE AWARE....FOODS FROM ANIMALS SUCH AS MEAT, POULTRY, FISH, SHELLFISH & EGGS WHEN EATEN RAW OR UNDERCOOKED CAN SOMETIMES CONTAIN HARMFUL VIRUSES & BACTERIA THAT CAN POSE A RISK OF FOOD ILLNESS. IF YOU FEEL THAT YOU WOULD BE PLACED AT RISK, YOU SHOULD PROBABLY AVOID RAW FISH OR SHELLFISH MEAT OR SEAFOOD ORDERED AS IN "RARE" & "UNDERCOOKED".

ENTREES



1 1/4 LB BOILED LOBSTER | \$31

Served with Corn on the cobb, melted butter & lemon



LAZY LOBSTER | \$31

Fresh Lobster meat out of the shell, Corn on the cobb, melted butter & lemon

PORTUGUESE FISH | \$27

Cod baked with a ritz cracker, celery, onions, shrimp & scallop stuffing. Topped with a linguica-panko crust, over marinara sauce served with farro-orzo blend & garden vegetable

CODFISH AU GRATIN | \$22

Cod baked in a parmesan cream sauce, topped with a panko crust served with farro-orzo blend & garden vegetable

BAKED COD | \$21

Simply baked cod topped with a panko & parmesan crust served with farro-orzo blend & garden vegetable

BAKED STUFFED SHRIMP | \$25

5 Shrimp baked with a ritz cracker, celery, onions, shrimp & scallop stuffing served with farro-orzo blend & garden vegetable

SALMON | \$24

Blackened or Grilled, served with farro-orzo blend & garden vegetable. choice of sauce: Lemon Caper or Mango Beurre Blanc

TUNA | \$25

Blackened or Grilled, served with farro-orzo blend & garden vegetable. choice of sauce: Lemon Caper or Mango Beurre Blanc

FRIED PLATES

Served w/ Fries

FISH & CHIPS		\$21
WHOLE BELLY CLAMS		\$36
BABY SHRIMP		\$18
CHICKEN TENDERS		\$18

AVAILABLE AS: BUFFALO, KOREAN BBQ OR PLAIN

CHICKEN WINGS		\$19
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AVAILABLE AS: BUFFALO, KOREAN BBQ OR PLAIN

SUB: ONION RINGS, COLE SLAW, CAJUN FRIES
CHEESY FRIES \$3, TRUFFLE FRIES \$3.

SIDES

French Fries	\$7	Fried Pickles	\$5
Cajun Fries	\$7	Street Corn	\$5
Truffle Fries	\$9	Cole Slaw	\$6
Cheesy Fries	\$9	Onion Rings	\$7
Garden Vegetable		\$6	