



## SOUPS

**TIM'S CLAM CHOWDER | 12 OZ \$9 / 8 OZ \$6**

Chef Tim's award winning New England Clam Chowder

 **LOBSTER BISQUE | 12 OZ \$9 / 8 OZ \$6**

A premier New England recipe

## SALADS

 **LOBSTER SALAD STUFFED AVOCADO | MP**

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

**HOUSE | \$13**

Greens, tomatoes, avocado, onions, artichoke hearts & piquillo peppers. Served with our homemade dressings: Creamy Garlic & Toasted Sesame Vinaigrette

**TOSSED | \$11**

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

**CAESAR | \$11**

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

**ADD: LOBSTER SALAD MP, 4 OZ TUNA \$13, 4 OZ SALMON \$12, 4 JUMBO SHRIMP \$12, CHICKEN \$7, AVOCADO \$3, BACON \$3**

## TACOS

 **LOBSTER | MP**  
**FRIED COD | \$17**  
**FRIED SHRIMP | \$15**  
**BLACKENED CHICKEN | \$17**

Two flour tortillas, your choice of protein, slaw, house made salsa, pickled onions, chiptole crema **ADD: AVOCADO \$3**

## APPETIZERS

 **LOBSTER RAVIOLI | \$18**

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

 **LOBSTER EGG ROLLS | \$15**

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

**FRIED CALAMARI | \$16**

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

**BLACKENED TUNA SASHIMI | \$16**

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

**BLACKENED SHRIMP | \$15**

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

**SHRIMP SCAMPI | \$15**

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

**TUNA POKE | \$15**

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

**SALMON POKE | \$15**

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

## FRIED PLATES

**FISH & CHIPS | \$20**  
**WHOLE BELLY CLAMS | MP**  
**SHRIMP & CHIPS | \$19**  
**CHICKEN TENDERS | \$17**

**SUBSTITUTE: CHEESY FRIES \$4, TRUFFLE FRIES \$2**

## SANDWICHES



### LOBSTER GRILLED CHEESE | MP

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



### LOBSTER REUBEN | MP

Fresh Lobster meat, Swiss cheese, cole slaw & Thousand Island dressing on a griddled bun

### BLACKENED TUNA SANDWICH | \$18

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

### BLACKENED SALMON SANDWICH | \$17

Cajun seasoned & blackened, arugula, piquillo peppers, pesto mayo on a griddled bun

### CODFISH REUBEN | \$17

Fried Cod, Swiss cheese, cole slaw & Thousand Island dressing on a griddled bun

### FISHWICH | \$16

Fried Cod, American cheese, lettuce, tomato & tarter sauce on a griddled bun

### SHRIMP ROLL | \$13

Fried Baby Shrimp on a griddled roll

### WHOLE BELLY CLAM ROLL | MP

Fried whole belly clams on a griddled roll

### CHEESEBURGER | \$16

8 oz burger, American cheese, lettuce & tomato on a griddled bun

### CHICKEN SANDWICH | \$16

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

### THE SALTY | \$16

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

## SIDES

French Fries	\$6	Fried Pickles	\$5
Truffle Fries	\$8	Street Corn	\$5
Cheesy Fries	\$9	Cole Slaw	\$5
Onion Rings	\$6	Seasonal Veg	\$6

## LOBSTER ROLLS



### HOT LOBSTER ROLL | MP

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



### LOBSTER SALAD ROLL | MP

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



### LOBSTERCADO | MP

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



### L.C.H. | MP

Lightly fried Lobster meat with arugula & truffle aioli

## ENTREES



### LAZY LOBSTER | MP

Fresh Lobster meat out of the shell, half ear of corn, served with drawn butter

### PORTUGUESE FISH | \$26

Cod baked with a ritz cracker, celery, onions, shrimp & scallop stuffing. Topped with a linguica-panko crust, over marinara sauce

### CODFISH AU GRATIN | \$20

Cod baked in a parmesan cream sauce, topped with a panko crust

### BAKED COD | \$19

Simply baked cod topped with a panko & parmesan crust

### BAKED STUFFED SHRIMP | \$24

5 Shrimp baked with a ritz cracker, celery, onions, shrimp & scallop stuffing

### SALMON | \$24

Blackened or Grilled, choice of sauce: Lemon Caper or Mango Beurre Blanc

### TUNA | \$26

Blackened or Grilled, choice of sauce: Lemon Caper or Mango Beurre Blanc

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".