



## SOUPS

### TIM'S CLAM CHOWDER | 12 OZ \$9 / 8 OZ \$7

Chef Tim's award winning New England Clam Chowder



### LOBSTER BISQUE | 12 OZ \$9 / 8 OZ \$7

A premier New England recipe

### SOUP IN A BREAD BOWL | \$15

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 Thai chili dipping sauce



### LOBSTER AVOCADO COCKTAIL | \$19

Fresh lobster meat, avocado, diced mango, Sweet Pepper Vinaigrette & Tarragon Mayo

### FRIED CALAMARI | \$15

Shishito peppers & bell peppers, drizzled with a 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

### 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 | \$29

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

### GRILLED ROMAINE | \$13

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

**ADD ONS: LOBSTER SALAD \$23, 6 OZ TUNA \$15, 6 OZ SALMON \$14, 4 JUMBO SHRIMP \$12, CHICKEN \$7, AVOCADO \$3, BACON \$3**

## LOBSTER ROLLS

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



### HOT LOBSTER ROLL | \$29

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



### LOBSTER SALAD ROLL | \$27

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



### LOBSTERCADO | \$28

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



### L.C.H. | \$28

Lightly fried Lobster meat with arugula & truffle aioli

## TACOS



LOBSTER | \$29

FRIED COD | \$16

FRIED SHRIMP | \$15

BLACKENED CHICKEN | \$16

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 | \$29

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



## LOBSTER REUBEN | \$28

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



## LOBSTER BLT | \$29

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

ADD: AVOCADO \$3

## BLACKENED TUNA SANDWICH | \$20

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

## BLACKENED SALMON SANDWICH | \$19

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

## CODFISH REUBEN | \$16

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

## FISHWICH | \$15

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

## ASIAN FISH SANDWICH | \$16

Fried Cod, Korean BBQ sauce, Cole Slaw on marble rye

## SHRIMP ROLL | \$13

Fried Baby Shrimp on a griddled roll

## WHOLE BELLY CLAM ROLL | \$24

Fried whole belly clams on a griddled roll

## CHICKEN SANDWICH | \$15

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

## ASIAN CHICKEN SANDWICH | \$16

Fried Chicken Breast, Korean BBQ sauce, Cole Slaw on marble rye

## BUFFALO CHICKEN SANDWICH | \$16

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

## BURGER | \$13

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

### ADD ONS:

- CHEESE \$1 (AMERICAN OR SWISS)
- BACON \$3
- AVOCADO \$3
- RED ONION
- PICKLES
- PICKLED RED ONIONS
- SRIRACHA MAYO

# ENTREES



## 1 1/4 LB BOILED LOBSTER | \$29

Served with Corn on the cobb, melted butter and lemon.



## LAZY LOBSTER | \$29

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

## PORTUGUESE FISH | \$25

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 | \$20

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

## BAKED COD | \$19

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

## BAKED STUFFED SHRIMP | \$24

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

## SALMON | \$23

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

## TUNA | \$24

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 | \$19

WHOLE BELLY CLAMS | \$35

BABY SHRIMP | \$18

CHICKEN TENDERS | \$17

AVAILABLE AS: BUFFALO, KOREAN BBQ OR PLAIN

CHICKEN WINGS | \$18

AVAILABLE AS: BUFFALO, KOREAN BBQ OR PLAIN

SUB: ONION RINGS, COLE SLAW, CAJUN FRIES

CHEESY FRIES \$3, TRUFFLE FRIES \$2.

## SIDES

French Fries \$6 Fried Pickles \$5

Cajun Fries \$6 Street Corn \$5

Truffle Fries \$8 Cole Slaw \$6

Cheesy Fries \$9 Onion Rings \$6

Garden Vegetable \$6

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".