



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

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

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

TACOS

All Served w/ potato chips & pickle spear

 **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**

APPETIZERS

 **LOBSTER RAVIOLI | \$17**

4 raviolis baked in 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. Two per Order.

FRIED CALAMARI | \$15

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

BLACKENED TUNA SASHIMI | \$15

Fresh tuna Cajun seasoned and 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 | \$11

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

FRIED PLATES

FISH & CHIPS | \$19
SHRIMP & CHIPS | \$18
CHICKEN TENDERS | \$17

SUBSTITUTE: CHEESY FRIES \$4, TRUFFLE FRIES \$2, ONION RINGS \$2



SANDWICHES

All Served w/ potato chips & pickle spear



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 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 | \$16

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

FISHWICH | \$15

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

SHRIMP ROLL | \$13

Fried Baby Shrimp on a griddled roll

CHEESEBURGER | \$14

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

CHICKEN SANDWICH | \$15

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

THE SALTY | \$15

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

SUBSTITUTE: BLACKENED OR GRILLED CHICKEN BREAST \$3

LOBSTER ROLLS

All Served w/ potato chips & pickle spear



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

ENTREES



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

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 | \$23

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

TUNA | \$25

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

SIDES

French Fries	\$6	Fried Pickles	\$5
Truffle Fries	\$8	Street Corn on the Cob	\$5
Cheesy Fries	\$9	Grilled Asparagus	\$6
Onion Rings	\$6	Cole Slaw	\$5

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".