

Starters

Soup of the Day	Cup	\$3.50	Tossed Salad	\$3.99
	Bowl	\$4.99	Cucumber & Tomato Salad	\$3.99
Clam Chowder	Cup	\$3.50	Large Caesar Salad	\$6.99
	Bowl	\$4.99	Small Caesar Salad	\$4.99
Lobster Bisque	Cup	\$4.50	Caprese Salad	\$8.99
	Bowl	\$5.99	Greek Salad	\$7.99
Smoked Trout Pate		\$6.99	Maine Stone Crab Claws	\$7.99
Mustard Shrimp		\$8.99	Hot & Spicy Crab Dip	\$8.99
Scallops wrapped in Prosciutto		\$10.99	Crab Cake Appetizer	\$8.99
Antipasto Salad for 2		\$9.99		

On the Slider Side

Meatball Sliders **\$9.99**

Our home-made meat balls on a grilled artisan roll topped with a slice of Parmigiano-Reggiano cheese, with a side of marinara

Kobe Beef Sliders **\$11.99**

Kobe beef mini burgers char-grilled and served on a grilled artisan roll topped with lettuce & tomato

Crab Cake Sliders **\$11.99**

Mini versions of our native Maine crab cakes sauteed and served on a grilled artisan roll served with a side of spicy mustard cream sauce

Lobster Roll Sliders **Mkt Price**

A full lobster portion lightly tossed with mayo and served on a grilled artisan roll and topped with romaine lettuce

Early Bird Menu

\$11.99

Chicken Parmigiana

Char-grilled chicken breast topped with marinara, provolone & parmesan & baked

Apricot Chicken

Char-grilled chicken breast finished with a apricot brandy glaze

Chicken Alfredo

Char-grilled chicken breast topped with our own alfredo sauce over farfalle

Chicken Salsa Rosa

Char-grilled chicken breast topped with a blend of alfredo & marinara over farfalle

Chicken Marinara

Char-grilled chicken breast topped with our homemade marinara over linguine

Baked Stuffed Haddock

Fresh Haddock covered in our crabmeat & shrimp stuffing and baked

Shrimp Marina

Shrimp sautéed in our homemade marinara sauce and served over linguine

Shrimp Fra Diavlo

Shrimp sautéed in our hot & spicy red sauce and served over linguine

Early Bird Pasta Menu

Seconds on Us

\$11.99

- Pasta Marinara** Your choice of pasta topped with our own red sauce made here with whole ripe tomatoes
- Pasta Alfredo** Your choice of pasta topped with our creamy parmesan sauce
- Pasta Salsa Rosa** Your choice of pasta topped with our distinct blend of alfredo & marinara sauces
- Pasta Primavera** Fresh broccoli, cauliflower, red pepper & carrots with alfredo sauce over farfalle
- Linguine al Pesto** A heaping serving of linguine tossed with our own fresh basil garlic sauce
- Linguine Genovese** Linguine topped with a blend of our alfredo & pesto sauce
- Pasta w/Meatballs** Our own homemade meatballs slow cooked in marinara sauce & served over the pasta of your choice
- Eggplant Parmigiana** Fresh grilled eggplant on a bed of farfalle topped with marinara sauce, provolone & parmesan cheeses and baked
- Mediterranean Pasta**
Artichoke hearts, red peppers, capers & chopped garlic, in olive oil topped with a sprinkling of feta cheese over farfalle

(Whole wheat penne is available as an alternative. Just ask your server.)

Lobster-Lobster-Lobster

Lobster and Shrimp Alfredo	\$23.99
Freshly picked lobster meat and shrimp in our creamy parmesan sauce over farfalle	
Lobster Fra Diavlo	\$23.99
Freshly picked lobster meat in our hot & spicy red sauce over linguine	
Lobster Poor Boy	\$23.99
Freshly picked lobster meat in our cream sherry sauce over farfalle	
Lobster Scampi	\$23.99
Freshly picked lobster meat sautéed in a mix of fresh herbs, garlic and butter over linguine	
Lobster Sauté	\$23.99
Freshly picked lobster meat over cracker crumbs covered in butter and baked	
Lobster Super Sauté	\$35.99
Our regular sauté with 50% more freshly picked lobster meat	
Hot Boiled Lobster	Market Price
1 1/8 to 1 1/4 lb. Fresh local lobster boiled to order	
Twin Boiled Lobster	Market Price
Two boiled lobsters for one person (no sharing please)	

Lobster & Native Stone Crab Feast

Cup of Lobster Bisque

or Clam Chowder

Baked Potato or Pasta Marinara

Hot Boiled Local Lobster

or

1 1/2 lbs. Chilled Native Stone Crab Claws

Brownie a la Mode

Only \$23.99

Lobster Sauté Feast \$26.99

Hail Caesar!

Lobster Scampi Caesar Salad	\$25.99
Freshly picked lobster meat sautéed in a mix of fresh herbs, garlic and butter served over our large Caesar Salad	
Native Crab Cake Caesar Salad	\$21.99
Fresh Maine Crab Cakes pan sautéed & served over our large Caesar Salad	
Fresh Grilled Salmon Caesar Salad	\$21.99
Fresh Atlantic Salmon char-grilled & served over our large Caesar Salad	
Grilled Bistro Steak Caesar Salad	\$20.99
Our popular marinated Bistro steak char-grilled & served over our large Caesar Salad	
Shrimp Scampi Caesar Salad	\$17.99
Shrimp sautéed in a mix of fresh herbs, garlic and butter & served over our large Caesar Salad	
Grilled Chicken Caesar Salad	\$17.99
An 8oz. Chicken breast marinated in Italian herbs , char-grilled & served over our large Caesar Salad. Ask for it Cajun Style if you like it spicy!	
(If you prefer a large mixed green salad instead of a Caesar, no problem. Just inform your server)	

Hot Off the Grill

Black Angus Ribeye Steak	\$25.99
A center cut 12oz. Choice Ribeye grilled to your liking & lightly topped with our own roast garlic & herb butter. Served with roasted garlic mashed potatoes.	
The Bistro Cut Steak	\$21.99
A 10-12oz. Choice cut of tender marinated beef grilled to your liking & served with au jus over roasted garlic mashed potatoes.	
Grilled Salmon Moutarde	\$20.99
An 8oz. Filet on fresh Atlantic Salmon char-grilled & finished in the oven with our Dijon mustard cream sauce. Served with roasted garlic mashed potatoes.	

Seafood

Baked Stuffed Scallops	\$19.99
Fresh local scallops covered in our crabmeat & shrimp stuffing and baked	
Shrimp & Scallop Alfredo	\$18.99
Sauteed shrimp & scallops in our creamy parmesan cheese sauce over farfalle	
Shrimp, Scallop or Shrimp & Scallop Scampi	\$18.99
Shrimp &/or scallops sauteed in fresh herbs, garlic & butter over linguine	
Native Maine Crab Cakes	\$18.99
Fresh Maine crabmeat & our special seasonings sauteed & served with a spicy mustard cream sauce	
Haddock Scampi	\$15.99
Fresh Haddock topped with our signature scampi butter & baked on cracker crumbs	
Baked Stuffed Haddock	\$15.99
Fresh Haddock covered in our crabmeat & shrimp stuffing and baked	
Linguine with Clam Sauce	\$14.99
Our own clam sauce made with clams, olive oil, herbs and garlic. Served over linguine with fresh native little neck clams	

CHICKEN

Chicken Parmigiana	\$15.99
Char-grilled chicken breast topped with marinara, provolone & parmesan & baked	
Apricot Chicken	\$15.99
Char-grilled chicken breast finished with a apricot brandy glaze	
Chicken Alfredo	\$15.99
Char-grilled chicken breast topped with our own alfredo sauce	
Chicken Salsa Rosa	\$15.99
Char-grilled chicken breast topped with a blend of alfredo & marinara over farfalle	
Chicken Fra Diavlo	\$15.99
Chicken breast sauteed with red peppers in spicy red sauce over linguine	
Garlic Chicken	\$15.99
Pan sauteed chicken breast in a butter and garlic sauce	

Poor Boy's Pasta Bowl

\$11.99

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