

APPETIZERS

Lobster Rangoons	11
Served with our sweet Thai chili sauce	
Shrimp Cocktail	14
Five colossal shrimp served with cocktail sauce	
PEI Mussels Scampi	10
PEI mussels sautéed with a white wine garlic butter sauce; served with garlic bread	
Spinach and Artichoke Dip	8
With nacho chips.	
Spicy Calamari	10
Panko coated fried calamari tossed with diced tomatoes, olive oil, banana peppers, Italian seasoning and pepper flakes served with spicy aioli	
Seafood Stuffed Mushrooms	9
Lobster, scallop and shrimp stuffing topped with melted Fontina cheese	
Scallops Wrapped in Bacon	13
Deep-fried and tossed in brown sugar.	
Fried Clam Starter	Market Price
6oz local clams golden fried served with tartar sauce	
Maryland Crabcakes	12
Maryland blue crab meat with lemon and aromatic ingredients served with sweet and spicy red pepper jelly	
Chicken Tenders	8
5 tenders, breaded in crushed tortilla chips, served plain or tossed in your choice of sauce - Buffalo, sweet Thai chili, honey mustard, orange sesame or BBQ.	
Chicken Wings	7
8 jumbo wings served plain or tossed in your choice of sauce.	
Lobster Quesadilla	16
Lobster, house made black bean salsa, fresh tomato, fresh scallions and a blend of cheeses.	
Blackened Chicken Quesadilla	12
Grilled chicken seasoned with cajun spice, jalepenos, carmalized onions, diced tomatoes and a blend of cheeses.	
Popcorn Shrimp	10
Fried bay shrimp served plain or with buffalo or orange sesame sauce.	
Native Steamers	Market Price
Local soft shelled clams served with broth and melted butter	

SOUPS & SALADS

New England Clam Chowder	cup 4 bowl 6
Lobster Bisque	cup 5 bowl 7
Creamy lobster based soup with chunks of freshly shucked lobster	
House	Sm 4 Lg 7
Romaine and iceberg lettuce, cucumbers, tomatoes, shredded carrot and red onion with honey thyme balsamic dressing	
Caesar	9
Chopped hearts of romaine with toasted croutons and parmesan cheese with home made caesar dressing	
Caprese Salad	10
Sliced vine ripe tomatoes, fresh mozzarella and fresh basil finished with EVOO and dark balsamic drizzle	
Greek	9
Chopped iceberg and romaine lettuce, shredded carrots, red onion, cucumber, green pepper, tomato wedges, kalamata olives, and feta cheese with home made creamy greek dressing	
Wedge	9
Wedge of iceberg lettuce, crumbled bleu cheese, red onion, bacon bits, and tomato wedges topped with house bleu cheese dressing	

TOP YOUR SALAD WITH

6 oz Steak Tips \$6 | 3 Grilled Chicken Tenders \$4 | 5 oz Grilled Sea Scallops \$9
3 Jumbo Grilled Shrimp \$9 | 3 oz Fresh Lobster Salad \$11

SANDWICHES

*All Sandwiches Come With Choice Of 1 Side
Add Cheese \$.75 American, Swiss, Cheddar, Bleu, Fontina*

Clam Roll	Market Price
Fresh fried local clams served in a warm buttered and grilled roll.	
Fish Sandwich	9
Fresh haddock coated in crushed corn flakes and fried golden brown, served on a bulkie roll with lettuce and tomato.	
Haddock Burrito	10
Fresh blackened haddock, rice, black bean salsa, and a blend of cheeses rolled in a warm flour tortilla.	
Chicken Caprese Panini	10
Grilled chicken breast, vine ripe tomatoes, fresh mozzarella, fresh basil served on a grilled French roll.	
Island Chicken Sandwich	9
Deep fried chicken breast breaded in crushed tortilla chips, romaine lettuce, grilled pineapple, and chipotle mayo served on a bulkie roll.	
Black Lobster Burger - B.Y.O	9
8 oz Angus beef burger grilled to your liking with lettuce and tomato served on a bulkie roll.	
Fish Tacos	9
3 flour tortillas, fried haddock, house made pico de gallo, red cabbage, lettuce and cheese.	
Veggie Wrap	9
Sautéed mushrooms, red pepper, broccoli, carrots and red onion sautéed in garlic shallot butter rolled in a flour tortilla w/ our shredded cheese blend.	

ADDITIONAL TOPPINGS \$1.00

*Bacon, Carmalized Onions, Sauteed Mushrooms, Red And Green Peppers,
Grilled Pineapple, Jalepenos, Black Bean Salsa, Pico De Gallo*

FRIED SEAFOOD & PLATTERS

*All Fried Seafood And Platters Are Served With
French Fries, Coleslaw And Onion Ring Topping*

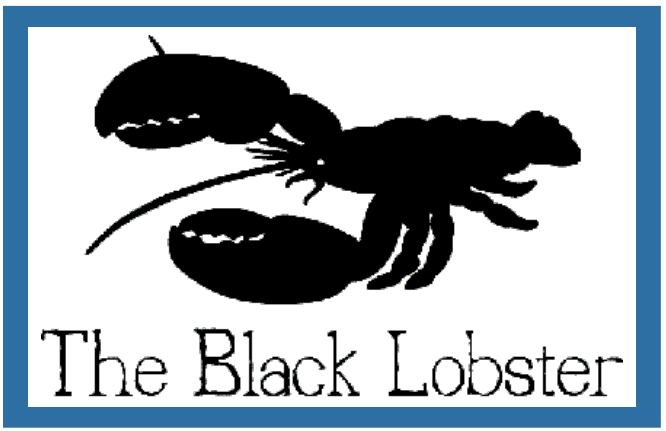
Clams	lg or sm	Market Price
Haddock	lg 21 sm 15	
Chicken Fingers	lg 15 sm 10	
Fried Chicken Wings	lg 15 sm 10	
Shrimp	lg 20 sm 13	
Scallops	lg 26 sm 17	
Seafood Plate	25	
Clams, Scallops, Haddock bits.		
Fisherman’s Platter	29	
Clams, Scallops, Shrimp, Haddock bits		

LOBSTERS

*All Lobsters Are Local And Priced Daily
Served With Drawn Butter And One Side*

Single	Market Price
Twin	Market Price
Baked Stuffed Lobsters	Market Price
Lobster of your choosing topped with classic cracker crumbs and baked until golden brown.	
Add Scallops	12
Add Lobster	12

The “Classic Maine” Lobster Roll	4oz 19 8oz 34
Freshly shucked lobster meat with mayonaise, chopped iceberg lettuce in a warm buttered roll. Served with french fries and cole slaw.	
The “Connecticut” Lobster Roll	4oz 19 8oz 34
Freshly shucked lobster meat served warm with melted butter on a grilled buttered roll. Served with french fries and cole slaw.	
The “Cape Cod” Lobster Roll	4oz 19 8oz 34
Freshly shucked lobster meat tossed with seasoned mayo (Old bay and lemon zest), chopped celery and lettuce. Served on a grilled buttered roll with French fries and coleslaw.	



ENTREES

- Baked Haddock.**lg 21 | sm 15
Fresh local haddock topped with classic cracker crumbs and baked until golden brown. Served with garlic mashed and seasonal vegetables.
- Haddock Magnarite**..... 23
Local pan fried haddock with capers, roasted red peppers and artichoke hearts sauteed in a garlic shallot batter, lemon and white wine sauce. Served with jasmine rice
- Baked Scallops**.....lg 26 | sm 17
Fresh local sea scallops topped with our classic cracker crumbs and baked until golden brown. Served with garlic mashed and seasonal vegetables.
- Grilled Scallops** 27
Fresh sea scallops dipped in cajun spices over jasmine rice with grilled asparagus and black bean salsa
- Steak Tip Dinner**lg 19 | sm 13
Marinated Tips and char-broiled to your liking. Served with your garlic mashed and corn on the cob.
- Baked Stuffed Shrimp**lg 24| sm 16
Jumbo gulf shrimp stuffed with seafood stuffing (lobster, shrimp and scallops) topped with our creamy lobster bisque. Served with jasmine rice and seasonal vegetables.
- Chicken Broccoli Ziti**lg 19 | sm 13
Chicken tenders and broccoli in a creamy parmesan cheese sauce with ziti served with garlic bread
- Chicken Piccata**lg 19| sm 13
Chicken breast lightly breaded and pan fried with mushrooms and capers sauteed in a garlic shallot butter, lemon and white wine sauce. Served over fettuccini with garlic bread.
- Seafood Florentine**..... 25
Local haddock, sea scallops, and gulf shrimp, topped with artichoke hearts, spinach, fontina cheese and classic cracker crumbs. Served with garlic mashed and seasonal vegetable.
- Pasta del Mar**..... 26
Sea scallops, gulf shrimp, calamari, PEI mussels in a garlic cream sauce with mushrooms, scallions and diced tomatoes over egg fettuccine. Served with garlic bread
- Black Lobster Macaroni and Cheese** 28
Freshly Shucked Lobster meat with pasta shells in a creamy cheese sauce topped with classic cracker crumbs and baked until golden brown
- Seafood and Mushroom Risotto**..... 27
Creamy parmesan risotto filled with sea scallops, gulf shrimp, lobster, mushrooms, red peppers and fresh scallions. Served with garlic bread.
- Black Lobster Pie** 29
Freshly shucked lobster meat poached in butter and light cream, finished with classic crumbs and baked until golden brown. Served with drawn butter and garlic mashed and steamed broccoli.

SIDES

- | | |
|--------------------------------|-----------------------------|
| Seasonal Vegetables | Grilled Asparagus |
| Pineapple Slaw | Traditional Coleslaw |
| Risotto | French Fries |
| Sweet Potato Fries | Onion Rings |
| Red Bliss Garlic Mashed | Sauteed Spinach |
| Steamed Broccoli | Corn on the cob |
| Jasmine Rice | |



SPECIALTY DRINKS

- Best Bloody Mary Evah!**
Absolut Citron with house made Bloody Mary mix, garnished with a freshly cooked lobster claw, 2 jumbo gulf shrimp with carrots & celery.
- Shipwrecked at Misery Island**
Sailor Jerry Spiced Rum Triple Sec, Peach Schnapps, pineapple juice and sour splash.
- Dark & Stormy**
Gosling Black Seal Rum and ginger beer with a squeeze of lime.
- Nantucket Bound**
Triple Eight Blueberry vodka and lemonade with a squeeze of lime.
- Pain Killah**
Captain Morgan, pineapple juice, coco lopez, and orange juice topped with fresh nutmeg.
- Mojito**
Captain Morgan White Rum, mint, lime juice, simple syrup topped with club soda and squeeze of lime.
- Stumbling Islander**
Mt Gay Rum, pineapple and cranberry juice with squeeze of lime.
- Moscow Mule**
Absolut Vodka & ginger beer with a squeeze of lime
- High Tide**
Malibu Coconut, Amaretto, pineapple and cranberry juice topped with lemon and lime soda
- Goose Berry Island**
Cuervo Gold, Cointreau, orange and cranberry juice.
- Milagro Margarita**
Milagro Silver, Grand Marnier and sour mix
- Sex on West**
Ketel One Vodka, Peach Schnapps, orange and cranberry juice
- Pineapple Express**
Titos Handmade Vodka and ginger beer topped with a splash of pineapple juice and squeeze of lime
- East Coast Island Tea (SRP)**
“Inspired by Soul Rebel Project”
Absolut Vodka, Tanqueray, Captain White, Cuervo Gold, Triple Sec, sour mix and a splash of sprite
- Kettel Cove**
Ketel One Vodka, orange juice and lemon lime soda.

WINES

- Featured House (Douglas Hill)**
glass 6 - bottle 17
- Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon, Sauvignon Blanc, Chardonnay & White Zinfandel

WHITE WINES	glass	bottle
New Harbor Sauvignon Blanc (Marlborough)	8	24
Alisa Pinot Grigio (Italy)	7	21
Stellina Di Notte Pinot Grigio (Italy)	8	24
Fleur du Cap Chardonnay(South Africa)	7	21
Cupcake Chardonnay (California)	8	24
A by Acia Unoaked Chardonnay (California)	9	28
Frisk Prickly Riesling (Australia)	7	21
Black Lobster White Sangria (Salem)	9	
B&G Rose D’Anjou (France)	7	21
RED WINES		
Snap Dragon Cabernet (California)	7	21
Coppola Claret Cabernet (California)	9	28
Votre Santa Pinot Noir (California)	8	24
Ruta 22 Malbec (Mendoza)	8	24
Black Lobster Red Sangria (Salem)	9	

BEER

- Bottled Beer**
- Bud | Bud Light | Michelob Ultra |Stella Artois | Coors Light
Miller Lite | Red Stripe | Corona | Heineken | Amstel Light
Mike’s Hard Lemonade | Twisted Tea
O’Doul’s Original & Lager (N/A)
- Draft Beer**
- Ask your server about our Rotating Draft Beers