

Lobster Shanty Opening Week Menu

We're still working out the kinks™

Starters, Appetizers & Snacks

Wicked Spicy Crab Cake \$15
Spicy crab cake with a roasted corn & black bean salad over greens with a side of fresh lemon mayo. Made to order, worth the wait, no whining.

Fried Calamari \$14
*Rings & tentacles, if you just want rings you probably don't really like calamari.
Your choice: ☞ With Lemon Garlic Aioli
☞ Tossed in Buffalo sauce with a side of blue cheese*

Lobster Rangoon \$12
Served with a sweet chili dipping sauce

Beer Cheese & Pretzel ☞ \$7
Beer queso served with a warm pretzel

Nachos ☞ \$10
House fried chips, fresh jalapeños, black olives, tomatoes, & scallions smothered in queso.

Poutine \$10
*Fries, Cheddar Cheese Curds & Beef Gravy
Try it with your favorite additions, such as Pulled Pork, a fried egg or jalapeños!*

Supernova Scotia \$23
Fries, Cheddar Cheese Curds & our own chowder topped with a whopping 6 oz of local fried clams

Corn Dog \$4
A state fair staple; meat & sweet on a stick

Fried Pickles ☞ \$9
Maitland Mountain Farms spicy pickle chips fried and crunchy, served with Misery Island Sauce

Chicken Tenders \$9
Available tossed Buffalo style, OR with BBQ, Ranch, Misery Island, Honey Mustard or Sweet Chili sauce

Extra Sides: \$6 each

French Fries, Sweet Potato Fries, Tater Tots, Onion Strings, Pickled Beets ◀, Cole Slaw ◀, Wilted Spinach & Bacon ◀, Black Bean & Corn Salad ◀

Soups

New England Style Clam Chowder ☆
Our Signature Chowder is made with fresh chopped local clams, clam juice & our amazing house bacon

Smoky Black Bean & Corn Chili ◀ ☞ Cup \$6
Spicy, Vegan & made with Love Bowl \$8

Salads

 2 sizes; small or entrée

House Salad ◀ ☞ \$6 / \$9

Caesar Salad \$6 / \$9

Grilled Romaine ◀ Entrée size only \$12
Topped with crumbled bacon & blue cheese

Make your salad a meal!

Add: Steak tips \$9.50, Chilled lobster meat \$9, Grilled Shrimp \$7.50, Grilled Chicken Breast \$5.50

Dressings: Balsamic Vinaigrette, Citrus-Herb, Blue Cheese, Misery Island, K's Sriracha Ranch, or Ranch

Sammiches

All Sammiches are served with Maitland Mountain Farms pickles and your choice of fries, tots or slaw.

Pearl Hot Dog \$7.50
Pearl makes a mighty fine wiener

Grilled Cheese ☞ \$7
*Choice of Sourdough or Whole Grain
American, Swiss or Pepper Jack
Add Lobster \$9, Chicken \$5.50, Tomato \$1.75*

Pulled Pork  \$14
Topped with spicy BBQ sauce & our own Cole Slaw

Fried Fish Sammich \$15
Fresh filet of white fish, fried golden brown

Crab Cake Sammich \$18
Our famous crab cake, made slightly more portable

Grilled Chicken Sammich \$12

Sammich Toppings:

Bacon, \$2.75 Cheeses, \$1 each: Shredded Mozzarella, American, Swiss, Pepper-Jack, Shredded Cheddar-Jack, or Blue Cheese. Add a Fried Egg, \$1. Add sliced Portabella Mushroom \$2 Add Pulled Pork, \$6 Caramelized Onions or Fresh Jalapenos, 75¢

* Before placing your order, please inform your server if a person in your party has a food allergy

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

* For your convenience, an 18% gratuity will be added to parties with five or more guests. * Split checks maximum: 3.

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Lobster Rolls 6 oz. of meat! \$25

Served in a buttered, toasted roll, with fries

Traditional: (Served chilled)

Sweet lobster meat tossed lightly with our own lemon mayo and diced celery on a bed of lettuce

OR

Connecticut Style: (Served Warm)

Delicately warmed lobster meat tossed in sweet butter; simple & delicious

Too Many Lobster Dishes

Boiled Lobster ★ ◀ Market Price
Locally caught, served with drawn butter & lemon

Lobster Mac & Cheese \$19
Our own three-cheese sauce & elbows mixed with lobster meat, topped with buttery Ritz crumbs

Baked Lobster 'Pie' \$25
Succulent lobster meat blended with fresh herbs, wine & butter and topped with Ritz crumbs, served with your choice of fries.

Lobster Rangoon \$12
Served with a sweet chili dipping sauce

You can add lobster to any dish \$9

- Top your salad with chilled lobster
- Top your poutine with warm lobster
- On a burger? Yes, please.
- We can even super-size your lobster roll if that's the kind of Awesome you need in your life right now.

Fried Seafood Boxes

Each are served with Fries & tartar sauce

Shrimp 6 oz \$16

Calamari 7 oz \$16

Whole Belly Clams 6 oz \$19 ★

Shantastic™ T-shirts & Hoodies

Ask your server if we have your size.

As seen on DDD  

Local ★

Gluten Free ◀

Vegetarian ↻

Burgers

Served with your choice of Fries, Tots or Slaw.

Shanty Burger \$12

Our Shantastic™ 8 oz. burger

Red Eye Burger \$14

Topped with bacon, cheese, a fried egg & Sriracha

Millionaire Burger \$18

A burger topped with caramelized onions & a wedge of fried brie. We replace the lettuce & tomato with wilted spinach & bacon and then drizzle the whole thing with balsamic glaze.

Scary Uncle Sully Burger *no substitutions* \$16

Topped with bacon, Pepper-jack, American, Swiss & fresh jalapenos

Clyde Burger \$15

Crusted with Sesame Seeds & Cracked Pepper then topped with blue cheese


Portabella Veggie Burger ↻ \$13

A GFY burger topped with a marinated mushroom cap, grilled & delicious

Entrees

Boiled Lobster ★ ◀ Market Price
Locally caught, served with drawn butter & lemon

Mac & Cheese \$10
Our three-cheese sauce topped with toasted buttery Ritz crumbs; dress it up: Add Lobster \$9 Add Tomato & Spinach \$2.75 Add Grilled Chicken \$5.50 Add Bacon \$2.75 Top with 6 oz fried clams \$13

Guinness Marinated Steak Tips  \$20
Our famous stout marinated tips, served with wilted spinach & bacon and your choice of fries

Fried Fish & Chips \$19
Fresh white fish fried golden brown served with house made Cole Slaw and your choice of fries.

Baked Haddock \$19
With fresh herbs, wine & butter and topped with Ritz crumbs, served with your choice of fries.

Baked Shrimp \$17
Mixed with fresh herbs, wine & butter and topped with Ritz crumbs, served with your choice of fries.

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Lobstertini \$13.50

Absolut Vodka & Lobster Essence served with a twist of lemon & garnished with a chilled lobster claw; our Shantastic™ version of a dirty martini.

Beer

Draft

Local & Craft brews, see today's selection

Harpoon IPA ★ Guinness Mayflower ★
Cisco ★ Far From the Tree hard cider ★

Cans

12 oz.

Budweiser	\$4
Bud Light	\$4
Miller Lite	\$4
Coors Light	\$4
Mayflower Seasonal	\$5

Cans

Tall Boys

'Gansett	\$3.75
Rolling Rock	\$3.75

Bottles

Harpoon UFO	\$5
Sierra Nevada	\$5.50
Stella Artois	\$5
Sam Adams	\$5
Corona Light	\$5
Michelob Ultra	\$4.50

Hard Cider

Down East	can	\$5.50 <
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Whines

Reds

Coppola Claret Cabernet	\$9
Douglas Hill Merlot	\$7.50
Echelon Pinot Noir	\$8

Whites

Sterling Chardonnay	\$7.50
Stellina di Notte Pinto Grigio	\$8
New Harbor Sauvignon Blanc	\$8

Sparkling

Coppola Sofia	\$9
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Non Alcoholic Beverages

Flat Sodas

Coke, Diet Coke, Ginger Ale or Sprite

Lemonade or Iced Tea \$3

Coffee \$3

Weak Tea \$2

Special Tonics *Bottle* \$4

Ginger Beer, Root Beer or Raspberry Lime Rickey

Tepid Juices \$3.75

Cranberry, OJ, Pineapple, Grapefruit, Tomato or Moo

Lobster Shanty Specialty Drinks

Triple G ★ \$8.50

Deacon Giles Original Gin, Grapefruit juice & our house Ginger Beer.

Perfect Storm \$8.50

The ingredients are top secret, suffice to say, it is a fruity rum drink

Great Molasses Flood \$8.50

Goslings, Ginger Beer, Molasses & Love

Winter Island Wave \$8.50

Tequila, orange & pineapple with a Blue Curaçao splash

Hawaiian Karate Chop \$8.50

Our Adult version of fruity Hawaiian Punch

Persephone's Manhattan \$10

Jefferson's Bourbon, ginger simple syrup, triple sec, bitters, pomegranate juice & a cherry

Hot & Dirty Pickle Martini \$12

Hendricks's Gin, Sriracha, Maitland Mountain Farms pickle brine & pickle garnish

Sangria Madness! \$9

Liquor

Vodka

- Absolut ◦ Absolut flavors: Ruby Red, Pear, Citron, Peppar
- Three Olives Espresso & other rotating flavors
- 888 flavors: Blueberry, Cranberry, Orange, Vanilla < ★
- Stolichanaya ◦ Stoli Razz ◦ Stoli O
- Pearl Cucumber ◦ Ketel One ◦ Tito's <
- Grey Goose ◦ Grey Goose Citron

Gin

- Journeyman ◦ Bombay Sapphire ◦ Hendricks
- Deacon Giles ★ ◦ Knockabout ★ ◦ Tanqueray

Rum <

- Sailor Jerry ◦ Bacardi ◦ Mt. Gay
- Goslings ◦ Malibu ◦ Deacon Giles ★
- Captain Morgan ◦ Folly Cove ★

Tequila <

- Herra Dura Anejo ◦ Herra Dura Reposado
- Patròn Silver ◦ Sauza Gold
- Espolòn Blanco ◦ Espolòn Reposado

Scotch, Whisky etc.

- Dewar's ◦ Jameson ◦ Jim Beam
- Bulleit Bourbon ◦ Canadian Club ◦ Crown Royal
- Templeton Rye ◦ Jack Daniels ◦ Southern Comfort
- Maker's Mark ◦ Hennessy Cognac ◦ Seagram's 7
- Johnny Walker Black ◦ Jefferson's Bourbon

Cordials & Liqueurs

- Jägermeister ◦ Fernet Branca ◦ Grand Marnier ◦ Fireball
- Campari < ◦ Chambord ◦ Cointreau ◦ Kahlua
- Drambuie ◦ Irish Crème ◦ Frangelico ◦ B&B
- McGillicuddy's Mint ◦ Disaronno ◦ Sambvca ◦ St. Germain