

TABLE SNACKS

- Deviled Eggs, Crispy Chorizo 7
- + Lobster 7
- Smoked Bluefish Dip 14
- Sesame Crackers, Vegetable Crudité
- Roasted Garlic Hummus 12
- Sesame Crackers, Vegetable Crudité
- Jumbo Pretzel 12
- Poupon Mustard & Hot Honey
- Edamame 5
- Lemon Salt Steamed Soybeans
- Daily Ceviche* 14
- Daily Ceviche, Leche de Tigre, subtle lime & limo pepper, Wontons

SMALL PLATES

- Baked Clams 13
- Crispy Calamari 16
- tomato chili jam
- Jumbo Wings
- 6 pc \$10 | 12 pc \$18
- Hot Honey or Buffalo
- Choice of Ranch or Blue Cheese
- Crunchy Rice Tuna 12
- Spicy Mayo, Spicy Jalapeno
- Lobster Poutine (1 – 3 pp) 24
- Warm lobster, Lobster Bisque Gravy, Cheddar Curd over French Fries

SALADS & SOUP

- Clam Chowder New England Style with Bacon 12
- Cup Of New England Clam Chowder 5
- Cauliflower, Fennel, Almond & Arugula 13
- Endive, Avocado, Orange, Lemon Aioli 14
- Caesar Salad, House Croutons 13

- + Lobster Salad 15
- + Grilled Shrimp 15
- + Grilled Chicken 10

RAW BAR

OYSTERS

- Daily Oysters* 18 / 32
- Oyster Rockefeller 16
- Local Oyster, Homemade Cream Spinach, Pecorino Cheese
- Served with mignonette & cocktail sauce

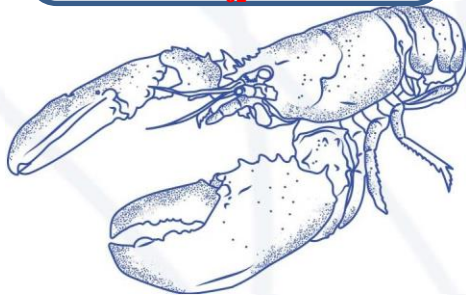
PLATTERS & TOWERS

- TACKLE BOX (1pp)* 25
- 6 Oysters, 2 Clams, Daily Seafood Salad, 2 Shrimp Cocktail
- THE SUNSET (2pp)* 45
- 10 Oysters, 4 Clams, Daily Seafood Salad, 2 Shrimp Cocktail, Ceviche
- MANNA (3pp)* 85
- 20 Oysters, 8 Clams, Daily Seafood Salad, Ceviche, King Crab, Tartare
- LOBSTER INN (4 – 6 pp)* 165
- 36 Oysters, 12 Clams, 8 Shrimp Cocktail, Daily Seafood Salad, Ceviche, King Crab, Tartare, ½ Chilled Lobster, Hackleback Caviar

RAW BAR

- Shrimp cocktail (5pc) 15
- Cocktail, Horseradish, Basil
- Clams - little necks* 12
- Chilled lobster MKT

- Hackleback Caviar
- Domestic Sturgeon Roe
- Nutty and slightly sweet mild flavor
- Served with blini pancakes, shaved egg, red onion, chives, crème fraiche
- 62



HANDHELDS

- Lobster Burger 29
- Cilantro, Asian Slaw, Craboli, Scallion
- Lobster Grilled Cheese 26
- Asiago, Gruyere, White Cheddar, Compound Butter
- Lobster Roll, Classic or Connecticut MKT
- Tartar or Butter & Bisque

- ADD TO HANDHELDS
- Brussels Sprouts 4 | Fries 3 | Creamed Spinach 3

- Beer Battered Cod Sandwich 14
- Tomato, Arugula, Cilantro, Red Onion, Tartar Sauce

- Falafel Burger 16
- Caramelized Onion Naan, Tzatziki Sauce, Tomato, Cucumber, Baby Gem Lettuce

- Smash Burger 14
- Baby Gem Lettuce, Crispy Shallots, Fancy Sauce, American cheese
- add bacon 2 add 3rd patty 5

LOBSTERS

- Famous Lobster Inn Splat 95
- Lobster, Mussels, Clams, Shrimp, Chorizo, Corn, Potatoes & Craboli
- Lobster Simply Steamed MKT
- Corn on the Cob, Baby Reds, Drawn Butter Broiled 5
- Surf & Turf MKT
- Broiled Whole Lobster, 6Oz Strip Steak, Corn, Creamed Spinach
- Tomalley roe kept unless requested otherwise

BIG PLATES

- Fluke Milanese
- Crispy Fluke served over Arugula & Balsamic Cherry Tomatoes
- Spicy Thai curry or White Wine Garlic Mussels
- Served with white rice
- Cod fish & chips, tartar sauce
- Clam Pot Pie
- Carrots, Potato, Clam, Celery, Bacon, Onion, Peas & Pie Crust
- Clam linguine
- Garlic, Lemon, Parsley, Breadcrumbs, Pepper Flakes
- Lobster bisque ramen
- Soft Boiled Egg, Chili Tofu, Fennel

- 27
- 21
- 19
- 18
- 24
- 27

SIMPLY GRILLED

- Local Catch of the day MKT

- Tuna 29

- Salmon 26

- 12oz Strip Steak 32

- Grilled Chicken Paillard 25

- Blackened or Natural
- Choice of Baked Potato OR Fried Rice

- All served with romesco sauce, arugula salad & charred lemon

SIDES

- Creamed spinach 9
- Crispy brussels sprouts 8
- garlic butter, hot honey
- French fries 6
- Old Bay, Cajun, or plain
- Garlic potatoes 6

- Corn on the cob 4
- Little house salad 6
- Asian slaw 6
- Vinegar, Quick Pickled Cabbage, Carrots, Cilantro, Mint
- Lobster Mac & Cheese 13



*Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illnesses.
Please always inform your server of any allergies or intolerances before placing your order.