

Starters

Steamers

steamed with garlic butter
market price

Brown Ale Mussels

leeks, garlic, butter, fresh thyme
15

Crab Cakes

micro greens, tarragon aioli, roasted red peppers
14

Slab Bacon Scallops

thick cut bacon, peach & fennel jam
17

Garlic Bread

fresh baked loaf, garlic, romano & fresh herbs
7

Buffalo Chicken

green onion, pickled carrot, bleu cheese
9

Buffalo Scallops

house made buffalo, green onion, bleu cheese
16

Onion Rings

hand sliced and breaded
7

Tuna Wontons*

sesame crust, wasabi aioli, ginger teriyaki, seaweed
16

Curry Rubbed Tuna*

cucumber, pickled carrot, ginger, wasabi aioli
17

Fried Calamari

hot cherry peppers, creole remoulade

Soup & Salad

New England Clam Chowder

cup 6
bowl 7
bread bowl 9

Lobster Bisque

cup 7
bowl 8
bread bowl 10

Garden Salad

mixed greens, garden vegetables
6

Grilled Romaine Caesar

flash grilled romaine heart, grilled roma tomato & onion,
baguette, romano
10

Striker Salad

mixed greens, fire roasted tomato, pickled onion, goat cheese,
grilled asparagus
11

Salad Add Ons

Grilled Chicken 8
House Steak Tips* 10
Grilled Swordfish 12
Seared Tuna* 12

Dressings

Creamy Italian
Bleu Cheese
Ranch
Creamy Caesar
Balsamic Vinaigrette

Mains

served with 2 sides
served with french fries & coleslaw until 4pm
vegetable & starch available after 4pm

Baked Haddock

white wine, chefs crumbs, butter
19

Baked Stuffed Haddock

scallop & shrimp stuffing, topped with lobster bisque
23

Baked Scallops

white wine, chefs crumbs, butter
24

Baked Atlantic Trio

haddock, scallops, shrimp, white wine, chefs crumbs, butter
25

Lobster Pie

chefs crumbs, butter, lemon
23

Pan Seared Sesame Ahi Tuna*

wasabi aioli, pickled ginger root, seaweed, seared rare
21

Grilled Mahi Mahi

fresh pico de gallo, jalapeno aioli
21

Grilled Atlantic Swordfish

lemon, olive oil, fresh herbs
21

Char-Grilled Chicken Breast

olive oil, garlic, lemon, fresh herbs
14

Summer Steak Tips*

marinated & charcoaled, grilled pineapple, roasted red peppers
19

14oz Rib Eye*

hand cut, seasoned & grilled
29

Pasta

Seafood Alfredo

lobster, shrimp, scallops, linguine
26

Fra Diavolo

scallops, shrimp, lobster, calamari, spicy red sauce, linguine
25

Shrimp Scampi

white wine, garlic, butter, lemon, herbs

New England Hand Sandwiches

served with french fries

Haddock Sandwich

lettuce, tomato, onion, coleslaw, grilled brioche
14

Lobster Roll

lettuce, grilled split top roll, coleslaw
21

Lobster BLT

slab bacon, lettuce, tomato, grilled brioche, coleslaw
22

Fish Tacos

soft tortillas, haddock, crunchy cabbage, pico de gallo, jalapeno aioli
15

Clam or Scallop Roll

grilled split top roll, coleslaw
market price

Char-Grilled Chicken

lettuce, tomato, onion, pickle
11

8oz Classic Cheeseburger *

lettuce, tomato, onion, pickle, grilled brioche
11

House Burger *

cajun rub, vermont white cheddar, grilled onion, slab bacon

Fried Baskets

served with french fries

Chicken Tenders

10
add buffalo \$1

Shrimp

coleslaw
13

Fish & Chips

coleslaw
14

Clam

market price

Scallop

coleslaw
17

Oyster

15

Fried Dinners

served with french fries and coleslaw

Oyster

20

Shrimp

17

Scallops

22

Fish & Chips

17

Clams

market price

Haddock Filet

19

Captains Platter

haddock, scallops, shrimp, clams
29

Seafood Combo

(any two items)
23

Steamed

Sides \$4

1 lb Lobster

market price

Twin Lobsters

market price

New England Clam Bake

1 lb lobster, steamers, corn on the cob, fingerlings
market price

French Fries

Coleslaw

Vegetable

Baked Potato

Rice

Please advise your server if you or anyone in your party has a food allergy.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness, especially if you have certain medical conditions.

Prices subject to change due to fluctuating market prices. For parties of 6 or more an 18% gratuity will be added.