



FROM THE KITCHEN

LOBSTER ROLL (Maine style)	\$16
Fresh steamed lobster, hand-picked and tossed with a light touch of mayo, minced celery, lemon juice and tarragon. Served on a buttered and toasted top-split bun.	
JUMBO LOBSTER ROLL (Maine style)	\$20
It's bigger than a regular lobster roll.	
NEW ENGLAND CLAM CHOWDER	\$8
Classic preparation of the New England staple, using fresh Connecticut hard shell clam juice, butter, cream, onions, Yukon gold potatoes, thyme, parsley and fresh cracked pepper.	
BAJA FISH TACOS	\$9
Crispy battered Gloucester pollock with citrus cabbage slaw, chipotle-lime mayo, radishes and cilantro, served on grilled corn tortillas. [2 per order].	
SPICY GREEN THAI CURRY MUSSELS	\$14
Fresh Maine mussels steamed in coconut milk, spicy green curry, lime, fish sauce and garnished with fresh Thai basil. Duis vitae quam enim. Mauris vitae.	
KELP NOODLE PAD THAI	\$12
Raw kelp noodles with julienned vegetables tossed in a tamarind dressing and garnished with chopped cashews, sesame oil, and cilantro. [Raw, vegan, gluten-free]	
SOCKEYE SALMON CRUDO	\$10
Sockeye Salmon from the Cook Inlet of Alaska, thinly sliced and served raw dressed with extra virgin olive oil, citrus, sea salt, fresh cracked pepper and dill.	



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