



RESTAURANT WEEK 2026

AVAILABLE ALL DAY | \$42

APPETIZERS

SEAFOOD CHOWDER -[GF]

Haddock, Shrimp, Clams, Lobster, Scallops

LOBSTER RANGOONS

apricot gastrique

LOBSTER & SWEET CORN BEIGNETS

M.E. Lobster, Local Sweet Corn, Smoked Paprika Cream

COCONUT SHRIMP

coconut breaded shrimp, sweet chili sauce

ENTREES

LOBSTER ROLL [GF]

Lightly Dressed With Lemon Mayo, Sea Salt Fries, Toasted Brioche, Pickle +2 Butter Poached

LOBSTER TAILS [GF]

2 Grilled Lobster Tails, Twice Baked Potato, Asparagus, Chive-Lemongrass Butter

LOBSTER RISOTTO

Brie Cheese, Asparagus Tips, NH Mushrooms, Chives

MAKE IT SURF & TURF [GF]

Add 4oz Bacon Wrapped Filet Mignon, Bearnaise | \$12

DESSERT

APPLE CRISP A LA MODE

CHOCOLATE TORTE [GF]

GF - Items marked MAY be prepared gluten free. Please inform your server of any allergies or dietary restrictions