Lunch
Open seasonally from April to mid-December, serving Lunch and Dinner daily plus Weekend Brunch. Monday thru Thursday 11 A.M. til’ 9 P.M. Friday 11 A.M. til’ 9:30 P.M. Saturday 7 A.M. til’ 9:30 P.M. Sunday 7 A.M. til’ 9 P.M.
Gift Cards available in all denominations. Menu items and prices subject to change.

Sandwiches

CRABCAKE SANDWICH
Fresh lump crabmeat lightly seasoned and pan-fried. Served on a toasted brioche roll with lettuce, tomato and chipotle remoulade. 15

MILE HIGH B.L.T.
Club-style B.L.T. stacked with Applewood smoked bacon, leaf lettuce, sliced tomato and mayonnaise. 11 | add Avocado 2

GRILLED PASTRAMI REUBEN
Thin sliced pepper-crusted pastrami served on grilled marble rye bread with melted Swiss cheese, Thousand Island dressing & saurkraut. 12

HADDOCK RACHEAL
Crispy fried haddock filet served on grilled marble rye with thousand island dressing, melted Swiss cheese, and our island coleslaw. 15

FRIED HADDOCK SANDWICH
Lightly breaded haddock filet deep-fried and served on a grilled brioche roll with lettuce, tomato and tartar sauce. 15

CAJUN BLACKENED HADDOCK SANDWICH
Cajun spice rubbed haddock filet fire-grilled on a toasted brioche roll with lettuce, tomato and chipotle remoulade sauce. 15

LOBSTER ROLL
Fresh picked lobster meat lightly dressed in mayonnaise and served on a grilled brioche bun with french fries and coleslaw. market price

CALIFORNIA SMOKED TURKEY & AVOCADO SANDWICH
Thin sliced all natural smoked breast of turkey topped with ripe avocado, tomato, baby field greens and smoked bacon. Served on a grilled brioche roll. 13

FRIED OYSTER PO’BOY
Crispy fried fresh shucked oysters served on a grilled brioche bun with lettuce, pickles, tomato & tangy dijon-horseradish sauce. 15

OVEN-ROASTED TURKEY CLUB
Oven-roasted turkey breast served on toasted club bread with Applewood smoked bacon, lettuce and tomato. 14

CRISPY CHICKEN RANCH SANDWICH
Crispy fried breast of chicken topped with applewood smoked bacon,请联系我。and melted Vermont cheddar cheese & tangy ranch dressing, served on a grilled brioche roll. 14

LOBSTER B.L.T.A. SANDWICH
Our homemade lobster salad served on a grilled brioche roll with lettuce, tomato, avocado and Applewood smoked bacon. market price

Our sandwiches served with your choice of french fries, housemade coleslaw or pasta salad and a dill pickle unless otherwise noted.

Sandwiches

Fried or Blackened Haddock Tacos
Crispy fried or Cajun blackened haddock served in grilled tortillas with pickled red onion, Napa cabbage-chipotle slaw, housemade pico d’gallo & avocado crema. 16

Burgers*

THE CAUSEWAY
A half-pound burger grilled to your liking, topped with lettuce and tomato on a grilled brioche roll. 11

THE RUST ISLAND CLUB
A half-pound burger stacked on toasted club bread with Applewood smoked bacon, lettuce and tomato. 13

THE JONES’ CREEK
A half-pound burger topped with crispy fried onion rings, melted Cheddar cheese, lettuce and tomato. Served on a grilled brioche roll. 12

THE LITTLE RIVER
A half-pound burger topped with Applewood smoked bacon and choice of melted cheese. Served on a grilled brioche roll with lettuce and tomato. 13

FIRE-GRILLED WAGU BURGER
8 oz. Wagyu burger fire-grilled to your liking with lettuce, tomato & Brioche bun. 14 | add Applewood Bacon 2 | add cheese 2 | add caramelized onions 2

THE WINGAERSHEEK
A half-pound burger fire-grilled with sautéed mushrooms & caramelized onions, topped with melted Swiss cheese, served on a grilled brioche roll. 12

THE AMERICAN
A half-pound burger grilled and topped with a fried egg, Applewood smoked bacon and melted American cheese, served on grilled brioche roll. 13

*Consuming raw or undercooked foods may increase the risk of foodborne illness.

Fried Dinners

FILET OF SOLE 17 | CALAMARI 16 | CHICKEN FINGERS 12
SCHROD 16 | SHRIMP 17
CLAMS, SCALLOPS or HADDOCK market price

Fisherman’s Platter
Deep fried clams, scallops, shrimp, calamari and haddock. market price
All of our fried dinners include french fries and housemade coleslaw.
**Appetizers**

**NEW ENGLAND CLAM CHOWDER**
Our homemade version of a New England classic. cup | bowl 6 | 8

**HADDOCK CHOWDER**
Haddock filet simmered in a creamy broth with potatoes, celery, Spanish onion and bay leaf. cup | bowl 7 | 9

**BOWL OF LOBSTER CHOWDER**
Fresh picked lobster meat simmered in a creamy chowder broth with celery, Spanish onions, rutab potatoes, bay leaf and scallion. market price

**TATONKA FINGERS**
Crispy fried chicken tenders tossed in our spicy house buffalo sauce with chunky blue cheese dipping sauce and celery sticks. 10

**CRISPY CALAMARI**
Crispy fried calamari rings served with our housemade spicy roasted plum tomato-caper dipping sauce. 14

**MUSSELS SICILIAN STYLE**
Rope grown P.E.I. mussels steamed in olive oil, white wine, garlic-butter and fresh parsley. 15

**SCALLOPS SATAY**
Grilled day-boat sea scallops, Asian style Napa cabbage slaw, Mirin vinaigrette & spicy Thai peanut-chili dipping sauce. 15

**FRIED NATIVE CLAMS (seasonal)**
Lightly breaded native clams deep-fried, served with tartar sauce. market price

**LUMP CRABCAKE**
Fresh blue lump crabmeat lightly seasoned and pan-fried. Served with baby field greens, lemon-herb vinaigrette, and a spicy chipotle remoulade. 13

**SPICY LITTLENECKS**
Littleneck clams steamed in a spicy saffron lobster broth with Thai chilies, Tasso, garlic, roasted plum tomatoes and white wine. 14

**COCONUT BATTERED SHRIMP**
Crispy fried large shrimp tossed in our house buffalo sauce. Served with celery sticks and blue cheese dipping sauce. 12

**BUFFALO SCALLOPS**
Fresh day-boat sea scallops crispy fried and tossed in our house buffalo sauce. Served with celery sticks and blue cheese dipping sauce. 15

**ACHI SASHMIni TUNA TOWER**
Sesame crusted Ahi tuna seared rare over baby field greens with shitake mushrooms, grape tomatoes, cucumber & ponzu-citrus vinaigrette, garnished with pickled ginger, tobikko & crispy wontons. 15

**LOBSTA LAND SAMPLER**
A combination of coconut battered shrimp, crispy calamari and our homemade crabcake. Served with a trio of dipping sauces. 17

**Salads**

**LOBSTA LAND HOUSE SALAD**
Baby field greens tossed with dried cranberries, toasted walnuts, apple and housemade walnut, gorgonzola, balsamic dressing. 10

**CAESAR SALAD**
Hearts of romaine tossed in our housemade Caesar dressing with shaved parmesan and garlic croutons. 10

**MEDITERRANEAN SALAD**
Baby field greens tossed with artichoke hearts, grape tomatoes, banana peppers, feta cheese, cucumber, Bermuda red onion and kalamata olives with focaccia crostini and red wine vinaigrette. 11

**Add to these salads**

- chicken | shrimp | salmon | steak tips | lobster salad market price

**WINGAERSHEEK WEDGE SALAD**
Fresh cut wedge of iceberg lettuce topped with Applewood smoked bacon bits, grape tomatoes, Bermuda red onion and chunky blue cheese dressing. 10

**FIRE-GRILLED SALMON & FRIED GOAT CHEESE SALAD**
Fire-grilled salmon filet over baby mesclun greens with fried chèvre cheese, grape tomatoes, cucumber, Bermuda onion and lemon-herb vinaigrette. 10

**LOBSTER & AVOCADO SALAD**
Fresh picked lobster, avocado, pink grapefruit, Bermuda onion & baby field greens tossed with housemade tarragon-champagne vinaigrette. market price

**SESAME CRUSTED SASHIMI TUNA SALAD**
A tower of Wakame seaweed, seasoned brown sushi rice, avocado and Ahi sashimi tuna dressed with a mirin-wasabi vinaigrette, garnished with pickled ginger, tobikko & crispy wontons. 20

**LOBSTA Land Specialties**

**BAKED SCHROD HADDOCK**
Schrod haddock filet baked with lemon butter and seasoned cracker crumbs. Served with choice of two sides. market price

**FILET OF SOLE MEUNIERE**
Filet of sole sautéed in lemon butter with fresh parsley. Served with your choice of two sides. 18

**TERIYAKI GRILLED SIRLOIN TIPS**
Our housemade teriyaki marinated Black Angus sirloin tips fire-grilled to your liking. Served with your choice of two sides. 18

**LOBSTA LAND BOUILLABAISSE**
Fresh market fish, littleneck clams, mussels and shrimp simmered in a plum tomato and saffron broth with garlic, shallots, caramelized fennel, white wine and fresh herbs. Served with focaccia crostini. 18

**PAELLA**
Market fish, shrimp, mussels, littleneck clams and lobster in a saffron and chorizo risotto with scallions, plum tomatoes, garlic, peas and cilantro. 20

**FRIED FISH & CHIPS**
Haddock filet lightly breaded and deep-fried. Served with French fries, coleslaw and tartar sauce. 16

**COCONUT-BATTERED SHRIMP**
Large shrimp deep fried in a crunchy coconut batter with a honey-ginger dipping sauce and Thai cucumber salad. 16

**MARYLAND CRABCAKES WITH CHIPOTLE REMOULADE**
Our housemade Maryland style crabcakes pan-seared, over baby field greens salad dressed with lemon-herb vinaigrette and served with chipotle remoulade. 20

Some menu selections are priced daily in order to provide our guests with the freshest possible seafood.

**Lobsters**

**STEAMED HARD-SHELL LOBSTERS**
Our lobster dinners include your choice of a garden or Caesar salad and potato or vegetable. 1 lb | 1½ lb | 1¾ lb | 2 lb market price

Any size lobster can be prepared bake stuffed with sautéed shrimp, sea scallops and lobster for an additional 15

**LATEY MAN’S LOBSTER**
Fresh picked lobster meat baked in our seasoned cracker crumbs and lemon butter. Served with choice of salad and potato or vegetable. market price

**STEAK & LOBSTER**
Fire-grilled 8 oz. Black Angus top-sirloin, served with choice of petite lobster caserole or a boiled 1¼ pound lobster. market price