

Happy Mother's Day

BEVERAGES

Mom's Time Out

You deserve it! A refreshing cocktail made with Malibu Rum, pineapple juice, Mist TWST and cranberry juice. 7.09 (190 Cal)

Wine Quartinos

Our quartinos are a perfect way to get a glass and a half of your favorite wine at a great value. All of our wines are available by the glass or quartino. (122-273 Cal)

Fresh Strawberry Margarita

Individually handcrafted with fresh strawberries, freshly squeezed lime juice and Sauza Hornitos 100% Agave Tequila. It's the perfect flavor combination. 7.89 (310 Cal)

Sparkling Strawberry Lemon Refresher

A handcrafted mocktail made with all-natural strawberry puree, freshly squeezed lemon and soda water. 3.29 (90 Cal)

APPETIZERS

Lobster Bisque

Rich, creamy and full of flavor. Made with real lobster meat and a hint of sherry. Cup 5.39 (410 Cal) Crock 6.49 (580 Cal)

Shrimp Flatbread

A crisp flatbread glazed with lemon butter sauce and topped with shrimp tossed in roasted red pepper pesto, fresh tomatoes, provolone and mozzarella cheese. 8.99 (730 Cal)

ENTRÉES

Twin Petite Filet Mignon*

Two seasoned filet mignons flame broiled to perfection and served on a cheesy bacon marmalade crouton topped with fresh grilled asparagus. Served with au jus and one side. 18.99 (1100 Cal)

Fresh New England Baked Scallops

A local favorite from Georges Bank. Sweet and tender scallops baked with herb-seasoned crumbs and butter. Served with two sides and a grilled lemon for a burst of flavor. 17.99 (640 Cal)

Colossal Lobster Roll

Our signature! 100% North Atlantic sweet and tender lobster meat blended with just the right amount of mayo and celery, piled high on a grilled brioche roll and served with french fries and coleslaw. 18.49 (1250 Cal)

Hot Buttered Colossal Lobster Roll

Warm and buttery! 100% North Atlantic lobster meat piled high on a grilled brioche roll. Served with french fries and coleslaw. 19.99 (1340 Cal)

BLT Colossal Lobster Roll

A new twist on our signature Colossal Lobster Roll with applewood smoked bacon, lettuce and tomatoes. Served on a grilled brioche roll with french fries and coleslaw. 19.99 (1340 Cal)

Baked Coastal Combo

Fresh Georges Bank sea scallops, shrimp, North Atlantic cod and lobster meat topped with herb-seasoned breadcrumbs and baked to perfection. Served with a fresh grilled lemon and one side. 18.49 (960 Cal)

Prime Rib* (Available Saturday after 4pm and all day Sunday)

Tender prime rib crusted with a blend of seasonings and slow-roasted for hours. Sliced to order and served in its natural juices with a side of creamy horseradish sauce. Served with two sides: Bistro Salad, potato or vegetable. 12 oz. 17.59 (680 Cal) 18 oz. 21.59 (960 Cal)

DESSERT

Baked Chocolate Chip Cookie Skillet

A warm and gooey New England classic. A fresh skillet-baked chocolate chip cookie topped with Gifford's of Maine's famous creamy vanilla bean ice cream and a drizzle of chocolate sauce. 5.99 (1070 Cal)

Additional nutrition information available upon request. 2,000 calories a day is used for general nutrition advice, but calorie needs vary. Calorie counts for menu items do not include sides, unless specific side items are listed.

*Cooked to order. "Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions." All weights are prior to cooking.

Before placing your order, please inform your server if a person in your party has a food allergy.