

Easter Weekend

April 3rd - April 4th

BEVERAGES

Pink Paloma

Sauza Hornitos Tequila, Ocean Spray Grapefruit and Cranberry juices topped with sparkling Cupcake Prosecco. 7.79

Mom's Time Out

You deserve it! A refreshing cocktail made with Malibu Rum, pineapple juice, Sierra Mist and cranberry juice. 7.79

ENTRÉES

Fresh Dijon Crusted Haddock

A fresh, local North Atlantic haddock filet crusted with Dijon mustard and panko crumbs oven baked and drizzled with Dijon cream sauce. Served with fresh grilled Dijon asparagus and one side. 16.99

Ultimate Lobster & Shrimp Topped Sirloin*

A tender 8 oz. top sirloin flame broiled to perfection topped with North Atlantic sweet and tender lobster meat tossed in lemon sauce and a grilled shrimp skewer. Served with two sides. 22.99

T-Bone Steak*

A juicy, flavorful 18 oz. T-Bone steak seasoned and flame broiled to perfection. Served with choice of two: potato, House Salad, or vegetable. 19.99

Lobster Topped Seafood Trio

North Atlantic schrod, tender shrimp and local North Atlantic sea scallops baked with seasoned cracker crumbs and butter. Topped with tender lobster meat tossed in lemon sauce. Served with two sides. 22.99

DESSERT

Baked Chocolate Chip Cookie Skillet

Indulge your sweet tooth with a warm and gooey New England classic. A fresh skillet-baked chocolate chip cookie topped with Gifford's of Maine creamy vanilla bean ice cream and a drizzle of chocolate sauce. 5.99

Make It a Three Course Meal

Add a cup of Soup of the Day, Seafood Chowder or a House Salad and a Petite Treat™ Dessert for only 4.59.

Prices and menu items may vary.

*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.

