

STARTERS

7.95 TO 16.95

CRAB STUFFED PORTABELLA MUSHROOM

BAKED WITH A CHEDDAR CHEESE TOPPING

MUSSELS “HARBORSIDE”

WITH GARLIC, SHALLOTS, WHITE WINE, TOMATOES & BASIL SEASONING-A LOCAL FAVORITE

SHRIMP COCKTAIL

FOUR LARGE STEAMED SHRIMP SERVED WITH OUR OWN TANGY COCKTAIL SAUCE

FRIED CALAMARI

LIGHTLY FRIED & SERVED WITH YOUR CHOICE OF A SPICY TOMATO-BASIL SAUCE OR CHILI LIME AIOLI

SCALLOPS WRAPPED IN APPLE SMOKED BACON

SERVED WITH A MAPLE BUTTER DIPPING SAUCE

MAINE CRAB CAKES

SERVED WITH A SPICY TOMATO BASIL SAUCE & ROASTED RED BELL PEPPER HOLLANDAISE

LOBSTER RAVIOLIS

FIVE RAVIOLIS STUFFED WITH MAINE LOBSTER, TOPPED WITH OUR BOURSIN CHEESE SAUCE,

OYSTERS ON THE HALF SHELL

FOUR NATIVE OYSTERS SHUCKED TO ORDER

TUNA CARPACCIO

*THINLY SLICED AHI TUNA LIGHTLY ENCRUSTED WITH CRACKED PEPPERCORN
GARNEISHED WITH ASIAGO CHEESE & CAPER AIOLI*

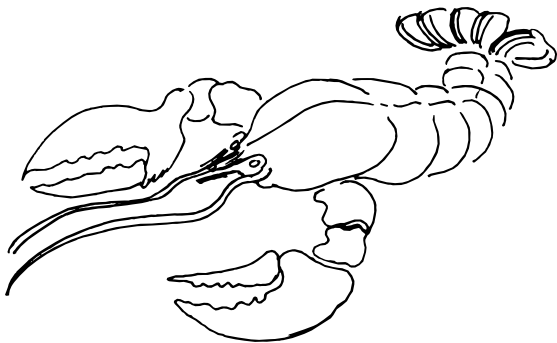
BAKED MAINE CRAB AND ARTICHOKE DIP

HOT OUT OF THE OVEN & SERVED WITH CROSTINI

BUFFALO WINGS

SERVED WITH CELERY, CARROTS & OUR HOME MADE BLUE CHEESE DRESSING

NATIVE STEAMED CLAMS



SOUPS & SALADS

3.95 TO 14.95

LOBSTER STEW

COOKED TO ORDER, THE CHEF COMBINES FRESH PICKED LOBSTER MEAT, SHERRY, BUTTER & CREAM, WITH A SEASONING OF FRESH SCALLIONS AND HERBS

CAPE NEDDICK CLAM CHOWDER

DAILY SOUP SPECIAL-CHEF'S WHIM

HARBORSIDE GARDEN SALAD

GENEROUS MIX OF FRESH GREENS, RED ONION, CHERRY TOMATO, CUCUMBERS AND SHREDDED CARROT: YOUR CHOICE OF HOUSE MADE DRESSINGS

CAESAR SALAD

TRADITIONAL MIX OF CRISP ROMAINE LETTUCE, SHREDDED PARMESAN CHEESE & CROUTONS LIGHTLY DRESSED WITH OUR CAESAR DRESSING & ANCHOVIES; MAY ALSO BE SERVED WITH GRILLED CHICKEN, SHRIMP OR FRESH MAINE LOBSTER MEAT

LOBSTER SALAD

LARGE MIXED GREEN & VEGETABLE SALAD TOPPED WITH JUST PICKED LOBSTER MEAT & YOUR CHOICE OF DRESSING

ALL OF THE MEALS AT THE CAPE NEDDICK LOBSTER POUND ARE PREPARED TO ORDER USING LOCAL INGREDIENTS, DELIVERED DAILY. PLEASE LET YOUR SERVER KNOW, IN ADVANCE, OF ANY SPECIAL DIETARY RESTRICTIONS, AND WE WILL DO OUR BEST TO ACCOMMODATE YOU.

ENTREES FROM THE SEA

16.95 – MARKET PRICE

CAPE NEDDICK DOWNEAST SHORE DINNER

CHOOSE NATIVE STEAMED CLAMS OR MUSSELS FOLLOWED BY A HOT MAINE BOILED LOBSTER

BOILED MAINE LOBSTER

FROM THE WATERS OFF CAPE NEDDICK ~ KEPT FRESH AND LIVE IN OUR SALT WATER TANKS

BAKED STUFFED LOBSTER

1 ¼ MAINE LOBSTER STUFFED WITH A BLEND OF CRAB MEAT, MAINE SHRIMP, SWEET BUTTER & SPIRITS

**LARGER AND TWIN LOBSTERS MAY BE OFFERED DEPENDING ON PRICE AND AVAILABILITY.
PLEASE ASK YOU SERVER.**

BAKED STUFFED SHRIMP

FOUR LARGE GULF SHRIMP BAKED WITH OUR SEAFOOD STUFFING

BROILED SCALLOPS

*SCALLOPS, MUSHROOMS & LEEKS BROILED IN LEMON BUTTER WITH GARLIC, WHITE WINE
& FRESH BLACK PEPPER*

BAKED HADDOCK

8OZ HADDOCK FILET BAKED WITH WINE & BUTTER; TOPPED WITH HERBED BREAD CRUMBS

HARBORSIDE SEAFOOD BAKE

*THE FRESHEST LOBSTER, SCALLOPS AND SHRIMP BAKED IN A BRANDY CREAM SAUCE; TOPPED WITH
SEASONED BREAD CRUMBS & SWISS CHEESE*

SHRIMP SCAMPI

*SHRIMP SAUTÉED WITH GARLIC, SHALLOTS, & WHITE WINE BUTTER SAUCE; FINISHED WITH FRESH BASIL
OVER LINGUINI*

CHEF'S SALMON

8 OZ SALMON FILET ~ PREPARATION VARIES DEPENDING ON THE WHIM OF THE CHEF

CAPTAIN'S PLATTER

*A SELECTION OF SHRIMP, CLAMS, SCALLOPS & HADDOCK, LIGHTLY BREADED & DEEP FRIED TO
PERFECTION*

WE ALSO OFFER DAILY SPECIALS FEATURING THE FRESHEST SEAFOOD AND MEAT PRODUCTS

**DINNER ENTREES ARE SERVED WITH YOUR CHOICE OF POTATO, RICE OR FRENCH FRIES, THE
DAILY VEGETABLE AND OUR WARM SEASONED BREAD**

FROM THE GRILL

16.95 – 20.95

FILET MIGNON 8OZ

PRIME 8 OZ FILET SERVED OVER OVEN-ROASTED PORTABELLA MUSHROOM WITH BÉARNAISE SAUCE

NEW YORK SIRLOIN 12OZ USDA CHOICE

HAND CUT, CHAR-GRILLED & TOPPED WITH A CARAMELIZED ONION & MADEIRA WINE COMPOUND BUTTER

PORK TENDERLOIN

LIGHTLY BREADED & TOPPED WITH OUR BASS ALE CHEDDAR CHEESE SAUCE & BRANDIED APPLES

COMBOS

16.85 – 28.95

FILET MIGNON AND LOBSTER

*GRILLED PRIME 8OZ FILET TOPPED WITH SAUTEED MAINE LOBSTER MEAT & ROMA TOMATOES
IN A SCAMPI BUTTER SAUCE*

FILET AND BAKED STUFFED SHRIMP

A PRIME 8 OZ FILET OF BEEF & TWO LARGE BAKED STUFFED SHRIMP

ORIENTAL STIR-FRY

*A MIX OF THE DAY'S VEGETABLES STIR-FRIED WITH A SOY-GINGER SAUCE; MAY ALSO BE ORDERED WITH
YOUR CHOICE OF CHICKEN, SHRIMP & SCALLOPS OR TENDERLOIN TIPS*

MIXED GRILL

CHAR GRILLED MEDLEY OF SHRIMP, SCALLOPS, TENDERLOIN, VEGETABLES AND MAINE LOBSTER TAIL

“HARBORSIDE” CURRY

*MILD CURRY & SWEET COCONUT CREAM SERVED OVER HOUSE RICE WITH YOUR CHOICE OF
CHICKEN, SHRIMP & SCALLOPS, OR FRESH MAINE LOBSTER MEAT*

BOUILLABAISSÉ

WITH ½ MAINE LOBSTER

A POTPOURRI OF FISH AND SHELLFISH IN A UNIQUELY SEASONED BROTH

18% GRATUITY WILL BE ADDED TO ALL PARTIES OF SIX OR MORE

LIGHTER FARE

4.95 – 14.95

MAINE LOBSTER ROLL

SUCCULENT CHUCKS OF JUST PICKED LOBSTER MEAT FROM A 1#BOILED LOBSTER LIGHTLY TOSSED WITH MAYONNAISE, LEMON AND SEASONINGS

THE “POUND” BURGER

CHAR-GRILLED BEEF OR CHICKEN SERVED WITH LETTUCE, TOMATO AND SLICED ONION. MAY BE TOPPED WITH MELTED CHEESE, APPLE SMOKED BACON OR SAUTÉED MUSHROOMS FOR \$.50 EACH

PORTABELLA SANDWICH

GRILLED PORTABELLA MUSHROOM, SAUTÉED CARAMELIZED ONION, ROASTED RED BELL PEPPERS & CHEVRE CHEESE.

FISH AND CHIPS

FRESH DEEP FRIED HADDOCK, COLE SLAW & FRENCH FRIES

FRIED HADDOCK SANDWICH

TENDER DEEP FRIED HADDOCK FILET SERVED WITH LETTUCE & TARTER SAUCE ON A BULKY ROLL.

FRIED SEAFOOD BASKET

CHOOSE WHOLE BELLY FRIED CLAM BASKET, SCALLOP BASKET, OR MAINE SHRIMP BASKET; WITH FRENCH FRIES & COLE SLAW

GRILLED CHEESE AND CHIPS

CHICKEN TENDERS

6 OZ SERVING OF HAND-CUT CHICKEN TENDERS WITH CHOICE OF SWEET & SOUR, BBQ, BLUE CHEESE OR HONEY MUSTARD SAUCE.

CHILD’S LINGUINI

CHOICE OF BUTTER OR MARINARA SAUCE

ONION RINGS MAY BE SUBSTITUTED FOR FRENCH FRIES; \$1.50

SIDES

POTATO, WILD RICE PILAF, WARM BREAD BASKET OR HOME MADE COLE SLAW

BASKET OF FRENCH FRIES

BASKET OF ONION RINGS

DESSERTS

3.95 – 6.95

HOME MADE BLUEBERRY COBBLER OR APPLE CRISP
A LA MODE

DAILY DESSERT SPECIAL

CHOCOLATE PEANUT BUTTER PIE

ANNABELLE'S VANILLA ICE CREAM

ROOT BEER FLOAT

STRAWBERRY CREAM PIE (SEASONAL)

THE "POUND" BROWNIE SUNDAE

A WARM HOME MADE BROWNIE WITH ANNABELLE'S VANILLA ICE CREAM, HOT FUDGE SAUCE AND WHIPPED CREAM TOPPING

GUINNESS FLOAT

**BE SURE TO TAKE A LOOK AT OUR EXTENSIVE
DRINK AND WINE MENU. WE FEATURE SIGNATURE COCKTAILS,
FROZEN DRINKS AND LOCAL CRAFT BREWS ON TAP.**

**"POUND" BASEBALL HATS, T-SHIRTS, TOTE BAGS , SOUVENIR
GLASSES & GIFT CARDS ARE AVAILABLE FOR PURCHASE AT THE BAR**