



WELCOME

OPEN DAILY AT 11AM

FRESH SEAFOOD

LOCALLY FISHED & HARVESTED

STEAMED LOBSTER • FISH TACOS • FRIED CLAMS

100% ANGUS BURGER • HADDOCK FISH & CHIPS

LOBSTER, CRAB & SHRIMP ROLLS

WINE • MAINE CRAFT BREWS

APPETIZERS

Stuffed Clams: Three stuffed clams topped with bacon and parmesan cheese 7.99

Shrimp Cocktail: Jumbo shrimp with cocktail sauce 9.99

Fried Calamari: Golden battered calamari served with marinara sauce 10.99

Mussels: Prepared in a garlic white wine sauce served with rustic bread 12.99

Steamed Clams: Served with broth and drawn butter 13.99

Pretzel Sticks: Served with Raye's Maine made mustard and lemon dill aioli 6.99

Smoked Bluefish Plate: Chilled smoked bluefish served with a side of rustic bread, caperberries, pickles, horseradish, and lemon dill aioli 11.99

Firecracker Shrimp: Golden battered shrimp tossed in a spicy sweet sauce. Served with celery and choice of blue cheese or ranch 9.99

Lobster Caprese Salad: Fresh lobster and mozzarella cheese with tomato, red onion, basil, ground pepper, sea salt, and extra virgin olive oil 13.99

Seafood Spinach Dip: Four cheese spinach artichoke dip served with rustic bread and house-made potato chips topped with Crab 12.99 or Lobster 15.99

Crab Quesadilla: A combination of Jonah crab and Monterrey Jack cheese grilled together with Pico De Gallo. Served with a side of salsa, avocado purée, and sour cream 8.99

Fried Lobster: Lightly battered lobster meat served with a side of butter 19.99


Oysters*: Assorted varieties 2.50 Each/26.00 dozen

Beer Battered Onion Rings: 4.99

SOUPS

Clam Chowder Cup 5.99/Bowl 7.99


Lobster Bisque: Traditional Maine bisque; thick and creamy, topped with lobster claw Cup 6.99/Bowl 8.99

Lobster Shrimp Chowder: Loaded with lobster, Gulf of Maine shrimp, and potatoes  Cup 7.99/Bowl 9.99

SALADS

Caesar: Romaine lettuce, shaved parmesan cheese, croutons, Caesar dressing 6.99

Garden: Mixed greens, tomato, cucumber, red onion, shredded cheese, and croutons 6.99

Haddock Taco Salad: Blackened haddock served over mixed greens with tomato, onion, pickled cabbage, avocado purée, shredded cheese in a tortilla bowl  13.99

Add Grilled chicken 6.00

Cranberry walnut chicken salad 6.00

Grilled shrimp 6.00


Lobster 10.00


SEAFOOD ROLLS


Served on a buttered New England style toasted hot dog roll.


Served with french fries or housemade potato chips and cole slaw - Substitute either side with choice from Sides selection for \$1.79


Lobster: Succulent fresh Maine claw, knuckle, tail meat. Choose from the options below:


Saco: Mixed with mayo served over iceberg lettuce 17.99 

OOB: Warm mixed with butter 17.99 

Town Line: Mixed with mayo topped with melted butter served over iceberg lettuce 17.99 

Biddeford Pool: Mixed with mayo, bacon, lettuce, and tomato 17.99 

Kennebunkport: Mixed with cilantro lime aioli with red pepper pickled cabbage, Pico de Gallo, and cajun seasoning 18.99 

Old Port: Mixed with sriracha chili aioli served over iceberg lettuce topped with avocado purée and baja sauce 18.99 

Crab: Maine Jonah crab mixed with mayo served over iceberg lettuce 12.99

Shrimp: Battered fried cold water shrimp tossed in lemon dill aioli served over iceberg lettuce 10.99

Clam: Lightly battered whole belly clams served over iceberg lettuce 13.99


Scallop: Lightly battered scallops served over iceberg lettuce 13.99

SANDWICHES

Served with french fries or housemade potato chips and cole slaw - Substitute either side with choice from Sides selection for \$1.79

Cranberry Walnut Chicken Salad: Chicken salad mixed with cranberries and walnuts with iceberg lettuce on a wrap 10.99

Cheeseburger*: All natural ½ pound 100% Angus chuck chargrilled burger on a toasted roll with lettuce, tomato, pickle, and onion 10.99

Haddock Tacos: Three blackened haddock tacos with pickled cabbage, cheese, lettuce, tomato, red onion, and avocado purée on flour tortillas served with lemon dill aioli 12.99 

Salmon Tacos: Three blackened salmon tacos with Pico De Gallo, red pepper pickled cabbage, avocado purée, lettuce, and cheese on flour tortillas served with lemon dill aioli 14.99

Haddock Sandwich: Hand battered haddock filet on a toasted roll with lettuce and tomato served with tartar sauce 10.99

Chicken Caesar Wrap: Chargrilled chicken, romaine lettuce, shaved parmesan cheese, and croutons mixed with Caesar dressing 10.99

Lobster Grilled Cheese: Thick cut sourdough grilled with fresh mozzarella, cheddar, swiss, tomato & lobster meat 19.99


DINNER BASKETS

Served with french fries or housemade potato chips and cole slaw - Substitute either side with choice from sides selection for \$1.79 †Available pan seared

Fried Clams: Golden brown whole belly clams with tartar sauce 19.99

Scallops†: Lightly battered day boat sea scallops with tartar sauce 17.99

Shrimp†: Battered shrimp with cocktail and tartar sauce 13.99

Haddock†: Battered haddock filet with tartar sauce  12.99

Chicken Tenders: Golden fried chicken tenders served with honey mustard or BBQ 9.99

Fried Oysters (when available): Lightly battered oysters served with cocktail and tartar sauce 17.99


Fisherman's Choice†: Choose two of your favorites from above (half portions) 18.99

Fisherman's Catch†: Choose three of your favorites from above (half portions) 24.99


STEAMED


Mussels: Prepared in a garlic white wine sauce with tomato and onion, served with rustic bread 12.99


Clams: Served with broth, drawn butter, cole slaw, and a roll 14.99


Lobster: Served with drawn butter, corn on the cob, cole slaw, and a roll Market price 


SEA SALT SPECIALTIES

Lobster Mac and Cheese: One of your favorite comfort foods with a Maine twist, with smoked Gouda, three cheese blend, and panko breading 19.99 


Lobster Tails: Three chargrilled half lobster tails seasoned with basil, garlic, butter, and parmesan cheese served over basmati rice and your choice of side Market price 


Catch of the Day Special*: Grilled fresh fish of the day served with basmati rice and asparagus 20.99 


Seafood Pasta: Scallops and shrimp tossed in olive oil, garlic, white wine with tomato, basil, parmesan, and asiago cheese served over angel hair pasta 19.99 


Shrimp Fajitas: Cajun shrimp with sautéed peppers served with a side of shredded cheese, sour cream, salsa, Pico De Gallo, and flour tortillas 14.99 

Sweet & Sour Shrimp and Haddock: Fried shrimp and haddock bites with broccoli, green, red, and yellow peppers tossed in a sweet & sour sauce. Served over basmati rice 14.99 

Coconut Shrimp and Haddock: Fried shrimp and haddock bites with broccoli, green, red, and yellow peppers tossed in a sweet, creamy coconut sauce. Served over basmati rice 14.99 

Lobster Quesadilla: Lobster and Monterey Jack Cheese grilled together with Pico de Gallo and served with a side of salsa, avocado purée, and sour cream 17.99 


Gumbo: Sausage and shrimp sautéed with tomato, onion, and peppers mixed with spicy gumbo served over rice 14.99 

Steak Tips*: Pan seared steak tips & sautéed peppers. Served with potato of the day and vegetable of the day 13.99 

Make it a Surf & Turf, add a chargrilled lobster tail 9.99

SIDES

All sides are 2.99

French Fries, Housemade Potato Chips, Sweet Potato Fries, Waffle Fries, Cole Slaw, Corn on the Cob, Side Salad, Side Caesar Salad, Basmati Rice, Vegetable of the Day, Potato of the Day  = Local Favorites!

Prices are subject to change. Menu last updated 3/28/2018
*Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness