

DINNER

SMALL BITES

Lobster Sliders | buttermilk biscuit | 8 each | 3 for 22

Stuffed Clam | cherrystone, chorizo, bread crumbs | 5 each | 3 for 13

Fish Taco | napa cabbage, cilantro lime crema | 6

RAW BAR * See daily list

Raw Bar Tower | Colossal Tower | Jumbo Shrimp | Littleneck Clams

• We carry a large selection of locally farmed Maine Oysters

FOR THE TABLE to share or not

Fried Calamari | cherry pepper relish | 11

Onion Rings | beer battered, chipotle | 8

Fried Brussel Sprouts | Romano cheese, bacon, scallions | 8

Lobster Bruschetta | garlic butter, tomato, cheddar, parmesan, aged balsamic drizzle | 19

Maine Crab Cakes | pan seared, microgreens, lemon-basil aioli | 15

Traditional Mussels | leeks, herbs, garlic, cream | 18

Steamers | Allagash White, garlic | 21

Chicken Tenders | natural + hormone-free, barbeque or house made buffalo sauce | 11

Fried Maine Cheese | cheddar curd, marinara | 10

Fried Pickles | spicy ranch | 7

SALADS

Seasonal Salad | greens, strawberries, shaved asparagus, goat cheese, red onion, toasted hazelnuts, creamy lemon mint dressing | 15

RMG House | tomatoes, cukes, red onion, blue cheese crumble | 10

Lobster Cobb | romaine, bacon, avocado, egg, red onion, blue cheese crumble | 26

Classic Caesar Salad | romaine, parmesan, croutons | 10

+ Add Grilled Protein to any Salad | chicken 6 | shrimp 9 | salmon* 12

Dressings | house balsamic, lemon herb vinaigrette, buttermilk ranch, blue cheese, creamy lemon mint dressing

SOUPS

New England Clam Chowder | 9

Haddock Chowder | 8 (GF)

Kale Soup | 6 (GF)

SIDES

Mac n' Cheese | 6

Mashed Potatoes | 4
w/ house made gravy | +1

Grilled Corn | 4

Griddled Cornbread | 4

Veggie of the Day | 4

French Fries | 4

MAINES

Jambalaya | local whitefish, mussels, shrimp, chicken, andouille sausage | 30

Baked Haddock | lemon herb crumb, veggies, herbed rice | 22

Grilled Salmon | asparagus, herbed rice, basil pesto | 24

Grilled Scallops | corn, spinach, crispy potatoes, bacon cream sauce | 30

Sirloin | mashed potatoes, seasonal veggies, blue cheese butter | 28

Filet Mignon | rosemary potatoes, asparagus, demi-glace | 32

+ **Add to any Steak** | crabcake 7 | shrimp 9 | scallops 12

The Burger | grass fed, all-natural, aged cheddar, caramelized onion, tomato | 13

+ **Add Bacon** | 2

Buttermilk Fried Chicken | natural+hormone free, mashed potatoes, house made gravy, coleslaw | 19

Roasted Garlic Penne | cream sauce, cherry tomatoes, spinach | 14
(Vegan option available. Please ask your server.)

+ **Add to any Pasta** | chicken 6 | shrimp 9 | mussels 9 | salmon 12 | lobster 14

LOBSTAH | ask about our jumbo lobsters

Steamed Maine Lobstah | 1 ½ lb Maine lobster, choice of two sides | 34

Baked Stuffed Lobstah | 1 ½ lb Maine lobster, 2 sides | 48
Please allow 25 minutes

Tableside Clambake For Two | 2 - 1lb lobsters, mussels, steamers, kielbasa, corn | 65

Lobster Roll | mayo or hot buttered | regular 25 | The Big Lobster Roll 30 | add clam chowder 5

Lobster Mac n' Cheese | crumb topping | 25

SEAFOOD SHACK FAVS

French Fries, Cole Slaw, House Made Tartar Sauce

Maine's Best Fish & Chips | Allagash beer batter | 22

Fried Clams | whole belly clams | 27

Fried Oysters | 25

Jumbo Fried Seafood Charger | clams, haddock, scallops, shrimp, onion rings | 40

We're happy to accommodate any food allergies or preferences. Please let your server know!

We have **GLUTEN-FREE (GF)*** burger rolls, hot dog rolls and crumb topping for baked items.

***(GF) GLUTEN-FREE** Disclaimer: Please keep in mind that any items prepared without gluten products are made in a facility that handles many other wheat products.

* This food is or may be served raw or undercooked. Consumption of this food may increase the risk of food borne illness.