

**RAW BAR** \* see list for locally farmed Maine oysters

Oysters | Jumbo Shrimp | Littleneck Clams

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## STARTERS

**New England Clam Chowder** | 12 | **Haddock Chowder** | 10 (GF)

**Crispy Calamari** | cherry pepper relish | 14

**Lobster Sliders** | buttermilk biscuit | 8 each

**Fried Brussels Sprouts** | parmesan cheese, Caesar dressing, bacon, scallions | 12

**Maine Crab Cakes** | pan seared, microgreens, lemon-basil aioli | 18

**Traditional Mussels** | leeks, herbs, garlic, cream | 19

**Steamers** | Allagash beer, garlic | 22

**Chicken Tenders** | hormone-free, barbeque or house made buffalo sauce | 14

**Fried Maine Cheese** | cheddar curd, marinara | 12

**Onion Rings** | Allagash battered, chipotle | 10

**Fried Buffalo Cauliflower** | buttermilk ranch dressing | 14

**Stuffed Clam** | cherrystone, chorizo, cracker crumbs | 6 each

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## SALADS

house balsamic, buttermilk ranch, blue cheese, caesar, Maine island dressing

**RMG House** | spring mix, tomato, cukes, red onion, blue cheese crumble | 12

**Lobster Cobb** | romaine, tomato, bacon, avocado, egg, red onion, blue cheese crumble | 29

**Classic Caesar Salad** | romaine, parmesan, croutons | 11

+ **Add Grilled Protein to any Salad** | chicken 8 | shrimp 10 | salmon\* 16 | lobster 18

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## BETWEEN THE BREAD

french fries or cole slaw | substitute onion rings or sweet potato fries | +3

**Lobster Roll** | mayo or hot buttered | 28 | add clam chowder +6

**Crab & Avocado Melt** | cheddar, havarti, griddled white | 18

**Haddock Reuben** | braised cabbage, swiss cheese, spicy tartar, griddled rye | 17

**Fried Chicken Sandwich** | hormone-free, lettuce, tomato, onion, maple mustard mayo, bacon | 17

**The Burger** | all-natural beef, aged cheddar, lettuce, tomato, caramelized onion | 15  
add bacon +2

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## MAINES

**Jambalaya** | haddock, mussels, shrimp, chicken, sausage | 32

**Grilled Scallops** | squash, spinach, crispy potatoes, bacon cream sauce | 34

**Baked Haddock** | lemon herb crumb, vegetable, herbed rice | 25

**Grilled Salmon** | vegetable, rice, basil pesto | 27

**Buttermilk Fried Chicken** | hormone free, mashed potato, house made gravy, coleslaw | 22

**Lobster Mac n' Cheese** | crumb topping | 28

**Lobster Risotto** | mushrooms, spinach, parmesan, balsamic drizzle | 34

**Clam Linguine** | garlic, white wine, herbs, chili flake, lemon | 27

**Roasted Garlic Penne** | cream sauce, cherry tomato, spinach | 14

(Vegan option available. Please ask your server.)

+ **Add to any Pasta** | chicken 8 | shrimp 10 | salmon\* 16 | lobster 18

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## STEAKS |

**Moxie BBQ Steak Tips\*** | french fries, cole slaw | 26

**Sirloin\*** | 10oz | roasted potato, brussels sprouts | 34

**Filet Mignon\*** | 8oz | mashed potato, glazed carrots | 39

+ **Surf up the Steak!** | crabcake 8 | shrimp 9 | scallops 12 | lobster tail 24

**Choose your sauce** +3 | Bernaise | Demi Glace | Blue Cheese Butter | Carmelized Onions and Mushrooms

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**LOBSTAH** | ask about our larger select lobsters (*\*Please allow 25 minutes*)

**Steamed Maine Lobstah** | 1 ¼ lb lobster, two sides | MP

**Baked Stuffed Lobstah** | 1 ¼ lb lobster, scallops, shrimp, haddock, crumb topping, two sides | MP

**Lobstah Milanese** | 1 ¼ lb. lobster, 6 shrimp, garlic, cayenne pepper, two sides | MP

**Lobstah Savannah** | 1 ¼ lb, scallops, shrimp, mushrooms, roasted peppers, Newburg sauce, provolone, two sides | MP

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## SEAFOOD SHACK FAVS

french fries, cole slaw, house made tartar sauce

**Maine's Best Fish & Chips** | Allagash beer batter | 24

**Fried Clams** | whole belly clams | MP

**Fried Scallops** | 28

**Fried Shrimp** | 26

**Jumbo Fried Seafood Charger** | clams, haddock, scallops, shrimp, onion rings | 45

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## SIDES

**Mac n' Cheese** | 7

**Griddled Cornbread** | 5

**Mashed Potato** | 4

**French Fries** | 4

**Veggie of the Day** | 5

**w/ house made gravy** | +1

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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.