

Starters

Steamers ^{GF} (MP)

garlic, butter, stock

Old Brown Dog Mussels 15

leeks, brown ale, garlic, fresh thyme

Pan Seared Crab Cakes 14

tarragon aioli, micro green salad

Slab Bacon Scallops ^{GF} 16

apricot preserve, pickled fennel

Garlic Bread 7

garlic, romano, herbs

Fried Calamari 14

creole remoulade, cherry pepper, lemon

Buffalo Chicken 9 / Buffalo Scallops 16

pickled carrot, spring onion, gorgonzola

Tuna Wontons* 16

sesame crust, wasabi aioli, pickled ginger root, wakame, wonton chips

Lobster Poutine 18

fries, lobster, smoked bacon, cheddar curd, bisque, spring onion

Hand Battered Onion Rings 7

Soup & Salad

New England Clam Chowder

cup 6 bowl 7 bread boule 9

Lobster Bisque

cup 7 bowl 8 bread boule 10

Grilled Romaine Caesar 11

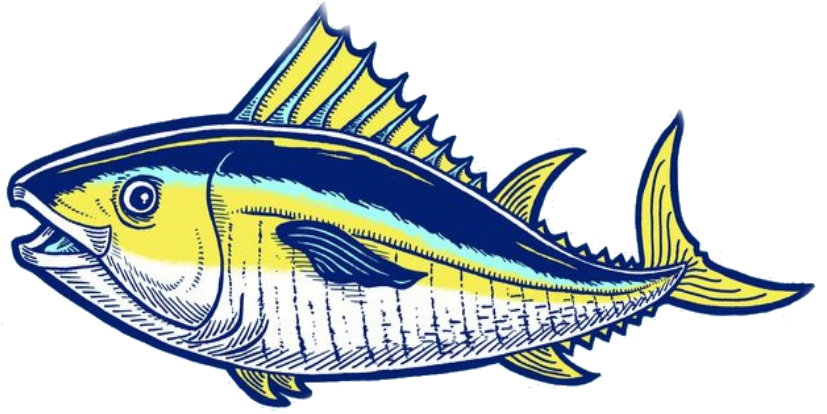
grilled romaine heart, roasted roma tomato, grilled onion, baguette

Striker Salad ^{GF} 11

mixed greens, roasted tomato, pickled onion, goat cheese, grilled asparagus

Garden Salad v 6

add: lobster 14 grilled chicken 9 steak 12 swordfish 14 sesame tuna* 14 scallops 14 shrimp 12 swordfish 14



Mains

Served with fries & coleslaw before 4pm. Starch and vegetable options available after 4pm.

Baked Haddock 19

white wine, chef's crumbs

Stuffed Haddock 24

shrimp & scallop stuffing, lobster bisque

Atlantic Trio 25

shrimp, scallop, haddock, chef's crumbs, white wine

Baked Sea Scallops 24

white wine, chef's crumbs

Lobster Pie 23

chef's crumbs, butter

Grilled Atlantic Swordfish ^{GF} 21

olive oil, lemon, garlic, thyme

Grilled Chicken Breast ^{GF} 14

roasted garlic, lemon, olive oil, rosemary

Pan Seared Sesame Ahi Tuna* 21

seared rare, pickled ginger root, wasabi aioli, wakame

Braised Short Rib 24

rosemary, danish bleu demi-glace

Steak

8oz Filet Mignon* ^{GF} 32

poblano & wild thyme butter

14oz NY Strip* ^{GF} 28

poblano & wild thyme butter

Summer Steak Tips* 19

Charcoaled with grilled pineapple & roasted bell pepper

Pasta

Seafood Alfredo 26

lobster, shrimp, scallops, imported romano, cream, linguine, baguette

Fra Diavolo 25

shrimp, scallops, lobster, calamari, spicy red sauce, linguine, baguette

Shrimp Scampi 24

white wine, roasted garlic, lemon, roma tomato, herbs, baguette

New England Hand Sandwiches (with french fries)

Haddock Sandwich 14

lettuce, tomato, onion, brioche, coleslaw

Char Grilled Chicken 11

lettuce, tomato, onion, brioche, house brined pickles

Fish Tacos 15

2 soft tortillas, haddock, grilled summer corn, pico de gallo, roasted pineapple, jalapeno aioli, cilantro

Lobster Roll 25

fresh lobster, mayo, romaine lettuce, split top, coleslaw

Steamed MP

1 lb Lobster GF

2 sides, drawn butter

Twin Lobsters GF

2 sides, drawn butter

New England Clam Bake GF

1 lb lobster, 1 1/2 lbs of steamers, fingerlings, corn on the cob, keilbasa, drawn butter, stock

Fried (served with french fries & coleslaw)

Fish & Chip basket 14 plate 17

Scallop basket 17 plate 23

Shrimp basket 13 plate 18

Whole-Belly Clams (no coleslaw) basket (MP) plate (MP)

Haddock Filet plate 19

Chicken Tender (no coleslaw) basket 10

Seafood Combo (any 2 seafood items) 23

Captains Platter 29

Haddock, shrimp, scallops, clams

Clam or Scallop Roll (MP)

split top roll, coleslaw

Lobster BLT 26

slab bacon, fresh lobster, brioche, coleslaw

8oz Angus Cheeseburger* 11

lettuce, tomato, onion, brioche, house brined pickles

House Burger* 14

cajun rubbed, vermont white cheddar, slab bacon, grilled onion, house brined pickles, brioche

Sides \$4

French Fries

Coleslaw GF

Vegetable GF

Baked Potato GF

Rice

Corn on the Cob GF

Please advise your server if you or anyone in your party has a food allergy. *Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness, especially if you have certain medical conditions. Prices subject to change due to fluctuating market prices. For parties of 6 or more, an 18% gratuity will be added.

Children's Menu

Grilled Chicken ^{gf} 7
served with one side

Fish & Chips 7
served with french fries

Baked Haddock 9
served with one side

Cheese Burger 6
served with french fries and house pickles

Fried Chicken Tenders 6
served with french fries

Hot Dog 5
served with french fries

Grilled Cheese 5
served with french fries and house pickles

Garden Salad ^{gf v} 6
add grilled chicken 7

Pasta 6
marinara or butter, garlic bread

Sides

Before 4pm: corn on the cob, french fries, coleslaw

After 4pm: baked potato, rice, vegetable of the day, corn on the cob, fries, coleslaw