

# THE BAIT SHED

Trap to Table for 100 Years

## Nibbles

STEAMED MAINE CLAMS  
lemon • butter

GARLIC ROPE GROWN MUSSELS  
garlic butter • arugula

OYSTERS ON THE HALF SHELL  
cocktail sauce • lemon half dozen • dozen

SNAP & EAT LOBSTER CLAWS

SHRIMP COCKTAIL

PEEL & EAT SHRIMP

CRAB CLAW COCKTAIL

SEAFOOD TACOS  
lobster • crab • shrimp

AHI OR SALMON POKE  
raw ahi or salmon • sesame soy dressing

## Soups • Salads

CLAM CHOWDER

HADDOCK CHOWDER

LOBSTER BISQUE

GREEK SALAD plain • chicken • lobster

CAESAR plain • chicken • lobster

## Flatbreads

LOBSTER  
garlic sauce • chives

MAINE CRAB  
artichoke • garlic cream • feta • arugula

COLD WATER SHRIMP  
cream cheese • red onion • cocktail sauce

NEO  
tomato • basil • fresh mozzarella

## Sandwiches

house slaw • chips • pickle

LOBSTER ROLL

CRAB ROLL

SHRIMP ROLL

SRIRACHA SALMON SLIDERS

CHICKEN SALAD

## Traditional Plates

corn • roll • red potato salad

LOBSTER DINNER  
sm • med • select\

TWIN LOBSTER DINNER  
sm • med • select

MONSTAH  
2.5 lb. minimum • hard shell

LAZY MAN'S LOBSTER  
meat of two lobsters

ST LOUIS STYLE RIBS

\*The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness. As well, eating solid food greatly increases your risk of choking and we'd also like to remind you that walking upright greatly increases your risk of falling.\*