

# 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 POKE  
raw ahi • sesame/soy • avocado

SEARED TUNA  
devil spice • seaweed salad • wasabi cream 12

### Soups • Salads

CLAM CHOWDER

HADDOCK CHOWDER

LOBSTER BISQUE

GREEK SALAD plain • chicken • lobster

CAESAR plain • chicken • lobster

ROASTED BEET SALAD  
arugula • goat cheese • spiced nuts

### Flatbreads

LOBSTER  
garlic sauce • chives

MAINE CRAB  
artichoke • garlic cream • feta • arugula

CHICKEN CAESAR  
garlic cream • red pepper • romaine • crouton

NEO  
tomato • basil • fresh mozzarella

### Sandwiches

house slaw • chips • pickle

LOBSTER ROLL

CRAB ROLL

SHRIMP ROLL

SLIDER TRIO  
mini lobster, shrimp and crab roll

CHICKEN SALAD

BURGER ON BRIOCHE  
cheddar • LTO

### 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

SEARED SCALLOPS

\*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.\*