



SOUPS

TIM'S CLAM CHOWDER | 12 OZ ~ \$10

Chef Tim's award winning New England Clam Chowder



LOBSTER BISQUE | 12 OZ ~ \$10

A premier New England recipe

SOUP IN A BREAD BOWL | \$16

Clam Chowder or Lobster Bisque baked in a bread bowl

SMALL PLATES



LOBSTER RAVIOLI | \$19

4 raviolis baked in a parmesan cream sauce, topped with a panko parmesan crust



LOBSTER ARANCINI | \$16

risotto balls stuffed with lobster meat, bell peppers, parmesan cheese & scallions, breaded with panko crumbs & fried, served with Mornay & Marinara sauce

FRIED CALAMARI | \$16

Shishito peppers & bell peppers, drizzled with a sweet Thai chili sauce

BLACKENED TUNA SASHIMI | \$16

Fresh tuna Cajun seasoned & blackened. Sliced & served raw in center. Sauce beurre blanc

BLACKENED SHRIMP | \$15

4 Jumbo shrimp, Cajun seasoned & blackened. Sauce beurre blanc

SHRIMP SCAMPI | \$15

4 Jumbo shrimp, sautéed in oil, butter, herbs, garlic, touch of white wine

COCONUT SHRIMP | \$15

Shrimp coated in a blend of breadcrumb & shredded coconut, deep fried until golden brown. Served with a sweet thai chili sauce

TUNA POKE | \$15

Diced raw tuna with ginger, sesame oil & soy glaze. Served with seaweed salad, avocado, shredded carrot & daikon radish

SALMON POKE | \$15

Diced raw salmon with ginger, sesame oil & soy glaze. Served with seaweed salad, avocado, shredded carrot & daikon radish

CHICKEN WINGS | \$12

Buffalo, Korean BBQ or Plain

SALADS



LOBSTER SALAD STUFFED AVOCADO | \$35

Lobster salad stuffed into half of an avocado on a bed of lightly dressed arugula

HOUSE | \$14

Greens, tomatoes, avocado, onions, cucumbers & roasted red peppers. Served with our homemade dressings: Creamy Garlic & Toasted Sesame Vinaigrette on the side

TOSSED | \$11

Just mixed greens. Served with our homemade dressings: Creamy Garlic & Toasted Sesame Vinaigrette on the side

CAESAR | \$12

Chopped romaine hearts, tossed with homemade dressing, grated parmesan & croutons

WEDGE BABY | \$14

Baby iceberg, Great Hill Blue cheese, bacon & tomatoes

ADD ONS: LOBSTER SALAD \$29, 6 OZ TUNA \$18, 6 OZ SALMON \$17, 4 JUMBO SHRIMP \$14, CHICKEN \$11, AVOCADO \$3, BACON \$3

Toasted sesame vinaigrette contains Gluten

LOBSTER ROLLS

All Served w/ potato chips & pickle spear
(GLUTEN FREE BREAD AVAILABLE)



HOT LOBSTER ROLL | \$36

Simplicity at its finest! Warm lobster meat, on a griddled roll, side of melted butter



LOBSTER SALAD ROLL | \$34

Fresh lobster meat mixed with mayo, scallions, and celery on a griddled roll



LOBSTERCADO | \$34

Fresh lobster meat with arugula, avocado & sriracha mayo on a griddled roll



L.P.X. | \$34

Lightly fried lobster meat with arugula, hot honey on a griddled roll



SANDWICHES

All Served w/ potato chips & pickle spear



LOBSTER BLT | \$34

Fresh lobster meat, bacon, lettuce, tomato, pesto mayo on ciabatta

ADD: AVOCADO \$3

BLACKENED TUNA SANDWICH | \$21

Tuna steak, cajun seasoned & blackened rare, arugula, sriracha mayo on ciabatta

BLACKENED SALMON SANDWICH | \$20

Cajun seasoned & blackened, arugula, roasted red peppers, pesto mayo on ciabatta

CODFISH REUBEN | \$19

Fried cod, Swiss Cheese, cole slaw & Thousand Island dressing on ciabatta

FISHWICH | \$18

Fried cod, American cheese, lettuce, tomato & tartar sauce on ciabatta

ASIAN FISH SANDWICH | \$19

Fried cod, Korean BBQ sauce, cole slaw on a seeded brioche

SHRIMP PO BOY | \$15

Fried baby shrimp, cole slaw, LPX sauce on a griddled roll

WHOLE BELLY CLAM ROLL | \$33

Fried whole belly clams on a griddled roll. Served with tartar Sauce

CHICKEN SANDWICH | \$18

Blackened or Grilled, American cheese, lettuce, tomato, & mayo on ciabatta

ASIAN CHICKEN SANDWICH | \$18

Fried chicken breast, Korean BBQ sauce, cole slaw on a seeded brioche

BUFFALO CHICKEN SANDWICH | \$18

Fried chicken breast, Buffalo sauce, lettuce, tomato, blue cheese dressing on a seeded brioche

THE SALTY | \$17

Two chicken tenders, avocado, bacon, pickles, tomato, American cheese & sriracha mayo on a seeded brioche

PESTO CHICKEN SANDWICH | \$18

Blackened or Grilled, pesto, Swiss, arugula, roasted red peppers, grated parmesan on ciabatta

PULLED PORK SANDWICH | \$17

Jerk infused BBQ pulled pork, Swiss cheese, cole slaw & pickles on a seeded brioche

SMASH BURGER | \$16

American cheese, onions, pickles & LPX sauce on a seeded brioche

SANDWICH ADD ONS:

- BACON \$3
- AVOCADO \$3

ENTREES



LAZY LOBSTER | \$36

Fresh lobster meat, corn on the cob, melted butter & lemon

CODFISH AU GRATIN | \$24

Cod baked in a parmesan cream sauce, topped with a panko crust

BAKED COD | \$23

Simply baked cod topped with a panko & parmesan crust

SALMON | \$25

Blackened or Grilled

Choice of sauce: Lemon Caper or Mango Beurre Blanc

TUNA | \$26

Blackened or Grilled

Choice of sauce: Lemon Caper or Mango Beurre Blanc

FRIED PLATES

Served w/ Fries

FISH & CHIPS | \$23

WHOLE BELLY CLAMS | \$40

BABY SHRIMP | \$19

CHICKEN TENDERS | \$18

AVAILABLE AS: BUFFALO, KOREAN BBQ OR PLAIN

CHICKEN WINGS | \$19

AVAILABLE AS: BUFFALO, KOREAN BBQ OR PLAIN

SUB: ONION RINGS, COLE SLAW, CAJUN FRIES

CHEESY FRIES \$4, TRUFFLE FRIES \$4

SIDES

French Fries \$8 Fried Pickles \$6

Cajun Fries \$8 Street Corn \$6

Truffle Fries \$9 Cole Slaw \$7

Cheesy Fries \$9 Onion Rings \$8

ATTENTION..... BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY. PLEASE BE AWARE....FOODS FROM ANIMALS SUCH AS MEAT, POULTRY, FISH, SHELLFISH & EGGS WHEN EATEN RAW OR UNDERCOOKED CAN SOMETIMES CONTAIN HARMFUL VIRUSES & BACTERIA THAT CAN POSE A RISK OF FOOD ILLNESS. IF YOU FEEL THAT YOU WOULD BE PLACED AT RISK, YOU SHOULD PROBABLY AVOID RAW FISH OR SHELLFISH MEAT OR SEAFOOD ORDERED AS IN "RARE" & "UNDERCOOKED".