

LUNCH MENU

SOUP & SALAD

SOUP OF THE DAY

Daily creation

Cup	6
Bowl	9

NEW ENGLAND CLAM CHOWDER

Creamy seafood chowder full of surf clams, baby clams, smoked bacon & baby potatoes.

Cup	6
Bowl	9

CAESAR SALAD

8

Romaine lettuce tossed in Caesar vinaigrette, topped with real bacon bits, parmesan & garlic croutons.

HOUSE SALAD

9

Mixed greens, & red onion tossed in balsamic vinaigrette, topped with pear & candied pecans.

GREEK SALAD

11

Mixed greens, red onion, cucumber, tomato, red pepper & black Kalamata olives tossed in Greek dressing, topped with feta cheese.

SHAREABLES

CRISPY CALAMARI

12

Lightly floured squid rings tossed in Old Bay seasoning & oregano served with cocktail sauce.

FRIED SMELTS

13

Lightly floured smelts tossed in Old Bay seasoning served with cocktail sauce.

EAST COAST OYSTERS

15

Half Dozen Oysters served on the half shell accompanied by red wine vinegar dill mignonette, citrus onion & fried capers.

MUSSELS

13

1Lb of mussels served in your choice of sauce:
- *White wine butter with parsley & leeks.*
- *Tomato sauce & leeks.*
- *Daily Special*

FISH & CHIPS

LAPOINTE FISH & CHIPS

Lapointe's beer battered fish accompanied by fresh cut fries, coleslaw & tartar sauce. Substitute for gluten free tempura batter for \$2.

Haddock	15	Halibut	\$MP
Cod	15	Shrimp	21
Pickarel	17	Scallops	21

FISH & CHIPS SPECIAL

Daily creation of battered fish accompanied by fresh cut fries, coleslaw & tartar sauce

MAINS

SOUP & SANDWICH SPECIAL

\$MP

Daily sandwich creation accompanied by a cup of the daily soup.

FISH TACO

14

Cilantro-lime sour cream, red cabbage & pico de gallo drizzled w/ sriracha

BASQUE STEW

14

White fish, vegetables & baby potatoes sautéed in a creamy siracha & rosemary rosé sauce.

CRAB CAKE & CAESAR SALAD

15

2 Handmade Panko fried Crab cakes with house made Garlic Aioli (served w/Caesar Salad & Lemon)

PENNE POMODORRO

15

Fusilli pasta, tiger shrimp, bay scallops, leeks & confit tomatoes served with tomato sauce and topped with Parmesan cheese.

ATLANTIC SALMON

17

Seared salmon fillet served with your choice of a maple glaze or spicy maple glaze or arugula pesto accompanied by a cup of the daily soup.

SAMBUCA SHRIMP PENNE

15

Tiger Shrimp, Spinach and diced tomatoes in a Sambuca cream sauce topped with Parmesan

RAINBOW TROUT

19

Blackened Rainbow Trout fillet drizzled with roasted red pepper & lemon sauce, served with roasted baby potatoes and sautéed garlic spinach & mushrooms.

SIDES

The following can be added to any plate:

Rice	3
Roasted Baby Potatoes	4
Roasted Butter & Chive Mashed Potatoes	4
Seasonal Vegetables	5

Sautéed Garlic Spinach & Mushrooms	5
Salmon or Trout	9
Garlic Tiger Shrimp	9
Seared Chicken Breast	10
Seared Sea Scallops	\$MP
Steamed Lobster	\$MP

* \$MP: Market Price