

LUNCH MENU

SOUP & SALAD

SOUP OF THE DAY

Daily creation

Cup	6.5
Bowl	9.5

NEW ENGLAND CLAM CHOWDER

Creamy baby clam chowder with smoked bacon, onions & potatoes

Cup	6.5
Bowl	9.5

CAESAR SALAD

10

Romaine lettuce tossed in homemade dressing, topped with crispy bacon, croutons & parmesan

HOUSE SALAD

9

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

GREEK SALAD

12

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

SHAREABLES

CRISPY CALAMARI

13

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

FRIED SMELTS

14

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

EAST COAST OYSTERS

18

Half Dozen Oysters served on the half shell accompanied by dill mignonette, horseradish, citrus onion & fried capers

MUSSELS

14

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	16.5	Halibut	\$MP
Cod	16.5	Shrimp	23
Pickarel	18.5	Scallops	24

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

BASQUE STEW

15.5

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

PENNE POMODORRO

16.5

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

SAMBUCA SHRIMP PENNE

16.5

Tiger shrimp, spinach & diced tomatoes in a Sambuca cream sauce topped with parmesan

FISH TACO

15.5

Battered white fish served with cilantro-lime sour cream, red cabbage & pico de gallo drizzled w/ sriracha

CRAB CAKE & CAESAR SALAD

16.5

2 handmade panko fried crab cakes with house made garlic aioli (served w/caesar salad & lemon)

ATLANTIC SALMON

19

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

RAINBOW TROUT

22

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

SIDES

The following can be added to any plate:

Rice	4	Salmon or Trout	10
Roasted Baby Potatoes	5	Garlic Tiger Shrimp	10
Roasted Butter & Chive Mashed Potatoes	5	Seared Chicken Breast	11
Seasonal Vegetables	6	Seared Sea Scallops	\$MP
Sautéed Garlic Spinach & Mushrooms	6	Steamed Lobster	\$MP

* \$MP: Market Price