

## **S T A R T E R S**

### **Lobster Bisque 4.99/6.99**

Sherry, cream, Maine lobster

### **Clam Chowder 3.99/4.99**

Potato, clams, onion, cream

### **Onion Rings 8.99**

Hand cut, chipotle ranch

### **Chicken Wings 8.99**

Sweet chili, teriyaki, hot, medium or BBQ

### **Boneless Tenders 8.99**

Sweet chili, teriyaki, hot, medium or BBQ

### **Maine Steamers 14.99**

Broth, drawn butter & lemon

### **Crispy Brussels 8.99**

Crisp bacon, sweet cider reduction

### **Lobster Fritters 10.99**

Béarnaise sauce

### **Italian Flatbread 10.99**

Grilled flatbread, olive oil, balsamic, Italian meats, hot peppers and asiago

### **School Street Corn 7.99**

Native corn, lemon pepper mayonnaise, cotija cheese

### **Fried Cauliflower 7.99**

Buffalo, gorgonzola, celery

### **Fishtales Nachos 9.99**

Corn tortilla chips, cheddar, pulled chicken or beef, pickled jalapeño, tomatoes

## **S A L A D S**

### **Caesar Salad 9.99**

Romaine, house Caesar dressing, crouton, parmesan

### **Chipotle Salad 15.99**

Tomatoes, cucumbers, cheddar, scallion, tortilla chips, grilled chicken

### **Baby Kale Salad 11.99**

Gorgonzola, walnut, apples, cider vinaigrette

### **Lobster Cobb Salad 21.99**

Tomatoes, avocado, bacon, egg, cucumber, gorgonzola, chilled lobster meat

### **Arugula Salad 10.99**

goat cheese, dried fruit, pistachios, balsamic

### **Beet Salad 11.99**

Goat cheese, greens, honey, citrus vinaigrette

### **Heirloom Tomato Salad 11.99**

Burrata cheese, basil, olive oil, balsamic, crouton

**Salad Toppers: Grilled Chicken 6 / Sirloin Tips 8 / Shrimp 7 / Salmon 8 / Scallops 8**

## **S E A F O O D**

All baked seafood comes with choice of potato and vegetable, soup or salad

### **Haddock 18.99**

Seafood stuffing, lobster sauce

### **Swordfish 19.99**

Grilled, herb butter

### **Scallops 20.99**

Baked, butter, breadcrumbs or Bacon and Vermont Cheddar

### **Salmon 18.99**

Pan seared, lemon butter

### **Stuffed Shrimp 18.99**

Seafood stuffing, butter, breadcrumbs

### **Lazy Lobster 29.99**

Butter, tarragon, sea salt

## **F R I E D   S E A F O O D**

All fried seafood comes on a bed of fries with house coleslaw

### **Fish & Chips 15.99**

Battered, fried Atlantic Cod, tartar sauce

### **The Fish Tale Platter 26.99**

Atlantic cod, clam strips, gulf shrimp, sea scallops, tartar, cocktail sauce

### **Sea Scallops 20.99**

Lightly breaded, golden fried, lemon pepper aioli

### **Whole Clams MKT**

Lightly breaded, golden fried, tartar sauce

### **Fried Shrimp 15.99**

Lightly breaded, golden fried, cocktail sauce

### **Clam Strips 15.99**

Lightly breaded, golden fried, tartar sauce

# ENTREES

Entrees come with soup or salad

## Ribeye 20.99

Mashed potato, baby carrot, scallion butter

## Bone in Chicken Breast 18.99

Oven roasted, cheesy grits, mushrooms, green beans and jus

## Mac & Cheese 13.99

3 Cheese mornay, cavatappi pasta, toasted bread crumbs

Add lobster 10 Add Chicken 8 Add Steak Tips 9

## Sirloin Tips 17.99

House cut and marinated, mashed sweet potato, Brussel sprouts

## Seared Scallops 22.99

Cauliflower, bacon

## Linguini Bolognese 18.99

Local beef, pancetta, ricotta, parmesan

## Seafood Scampi 23.99

Chefs fresh daily seafood selection, linguini, garlic, olive oil

## School Street Meatloaf 15.99

Bacon wrapped, mashed potatoes, gravy, chef's vegetable

# SIDES

Baked Potato 3

Mashed Sweet Potato 4

Mashed Potato 3

Baby Carrots 5

Fried Cauliflower 5

Brussel Sprouts 5

Rice Pilaf 3

Hatfield Fries 3

French Fries 3

Sweet Potato Fries 3

*Please inform your server of any Allergies in your party*

*\*\*\* Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs, may increase your health risk of food-borne illness, especially if you have medical conditions \*\*\**