

Over The Land

All Dinners include Choice of Boiled Red Potatoes, French Fries, Rice Pilaf, or Upcharge for Sweet Potato Fries, or Onion Rings. Also a Choice between Pickled Beet or Coleslaw.

Sirloin Steak Dinner – 12 oz. Sirloin Cut Fresh on Premise – Choice to add Lobster

Baby Back Rib Dinner – ½ Rack or Full Rack
Fried Chicken Tender Dinner

Hamburger Steak Dinner – 2-1/3lb. Beef Patties, with or without Gravy

Meat or Vegetable Lasagna – Served with Garlic Bread
Mac n Cheese – Served with Garlic Bread

Bacon Mac n Cheese – Served with Garlic Bread
Lobster Mac n Cheese – Served with Garlic Bread



Drinks

Soda – Pepsi, Diet Pepsi, Root Beer, Sierra Mist, Mountain Dew, Ginger Ale. Unsweetened Iced Tea & Pink Lemonade, Coffee (Bottomless) or Hot Tea, Shirley Temple, Milk – White or Chocolate, Juice – Apple, Cranberry, Orange, Bottled Water.

Alcoholic Drinks

Full Bar Available

Gigantic Shrimp Bloody Mary, Bloody Mary, Summer Cosmo, Margaritas, Blue Margaritas, Pina Colada, Melon Colada, Strawberry Daiquiri, Banana Daiquiri, Blue Hawaiian, Mudslide, Mimosa, Sex on the Beach, Mojito.

Wine

Featuring Barefoot Wine by the Glass or Bottle

Pinot Grigio, Chardonnay, White Zinfandel
Cabernet Sauvignon, Merlot, Pinot Noir

Beer

Domestic Bottle
On Tap
Local Micro
Imported Bottle

JOIN US ON FACEBOOK FOR DAILY SPECIALS



LUNCH MENU 12PM - 3PM

FULL LICENSED BAR

Outside Deck
Dining Patio

A REAL DOWN-EAST
EXPERIENCE!

Live Lobsters & Steamers
cooked in Giant Kettles
before your very eyes!



Eat In or Take-Out



207-282-0040

ALWAYS Fresh

Seafood, Ribs, Steak,
Chicken and More!

Family Owned & Operated
for Over 50 years of Maine tradition!



OPEN 7 DAYS A WEEK

41 Ocean Park Road
Saco, Maine

207-282-0040

LOBSTERCLAWMAINE.COM

MENU ITEMS SUBJECT TO CHANGE



Appetizers

- GF** Garden Salad
- GF** Shrimp Cocktail
- GF** Clam Chowder – Cup or Bowl
- Lobster Bisque – Cup or Bowl
- Steamed Clams**

- Chicken Strips (plain or hot)
- Onion Rings – Small or Large
- Haddock Bites
- Coconut Shrimp
- Calamari Rings

- Garlic Bread with or without cheese
- Mozzarella Sticks
- GF** Baconator – potato skins covered in cheese, bacon bits and sour cream

Side Orders

- Fried Clams – Small or Large
- Fried Shrimp – Small or Large
- Fried Scallops – Small or Large
- GF** French Fries – Small, Medium or Large
- Sweet Potato Fries – Small, Medium or Large
- Clam Cakes – Home Made in House
- Fresh Corn On The Cob
- Cole Slaw – Home Made Fresh in House

Children's Menu

10 and under please

- Kraft Mac N Cheese** – Served with Garlic Bread
- Hotdog** with French Fries
- Chicken Tenders** with French Fries
- Hamburger** with French Fries
- Cheese Burgers** with French Fries
- Shrimp** with French Fries
- Haddock** with French Fries
- Clam Strips** with French Fries

Fresh In The Kettle

#1 Steamed Clams – Small 1lb. or Large 2lb.

#2 Single Lobster Dinner – 1lb. or 1½lb.
You Choose from Boiled Red Potatoes, French Fries, or Rice Pilaf. Up Charge for Sweet Potato Fries or Onion Rings.
You also get to Choose from Pickled Beets or Coleslaw.

#3 Double Lobster Dinner – 1lb. or 1½lb.
You Choose from Boiled Red Potatoes, French Fries, or Rice Pilaf. Up Charge for Sweet Potato Fries or Onion Rings. You also get to Choose from Pickled Beets or Coleslaw.

#4 Downeast Feast
Lobster 1lb. or 1½lb., 1lb. of Steamed Clams, Corn on the Cob, Clam Broth, Roll and Butter.

Ask for Availability on all Crab Dinners

Snow Crab Dinner – 1lb. Order with Choice of 2 Sides
You Choose from Boiled Red Potatoes, French Fries, or Rice Pilaf. Up Charge for Sweet Potato Fries or Onion Rings. You also get to Choose from Pickled Beets or Coleslaw.

King Crab Dinner – 1lb. Order with Choice of 2 Sides
You Choose from Boiled Red Potatoes, French Fries, or Rice Pilaf. Up Charge for Sweet Potato Fries or Onion Rings. You also get to Choose from Pickled Beets or Coleslaw.

Platters

#10 Fisherman Catch –
Platter For 1 or Platter for 2
Fried Shrimp – Jumbo or North Atlantic, Fried Scallops, Fried Haddock, Fried Clams, French Fries, Coleslaw, and a Roll with Butter.

#11 Seafood Platter –
Platter for 1 (½ Lobster) or
Platter for 2 (1 Lobster),
Shrimp – Jumbo or North Atlantic and Clams, French Fries, Coleslaw, Roll and Butter. No Substitutions.



Under The Broiler

All Dinners include Choice of Boiled Red Potatoes, French Fries, Rice Pilaf, or Upcharge for Sweet Potato Fries, or Onion Rings. Also a Choice between Pickled Beet or Coleslaw.

#5 Lazy Man's Lobster Pie – Served on a Bed of Homemade Seafood Stuffing

#6 Baked Stuffed Shrimp – 6 Jumbo Gulf Shrimp, Lightly Seasoned and Stuffed with Homemade Seafood Stuffing

#7 Fresh Baked Haddock – Large Haddock Baked in a Buttery Cream Sauce

#8 Baked Stuffed Lobster – Baked from Scratch, Stuffed with Homemade Seafood Stuffing

#9 Broiled Sea Scallops – Fresh Sea Scallops Broiled in a Garlic Butter Wine Sauce

GF **Broiled Seafood Combo** – Fresh Haddock, Jumbo Shrimp, Sea Scallops



The Maine Event

All Dinners Include Fresh Coleslaw, French Fries, Roll with Butter or Upcharge for Substitution of Sweet Potato Fries or Onion Rings.

Lobster Roll Plate

Fried Clam Dinner – Fresh Maine Clams

Fried Shrimp Dinner – Native Pine Point Pinks, or Jumbo Fried Shrimp, or Jumbo Grilled Shrimp

Fried Scallop Dinner – Fresh Jumbo Sea Scallops

Fried Haddock Dinner – Fresh Haddock

Clam Cake Dinner – 2 Jumbo Sized Hand Made Clam Cakes

Fried Combos – Any 2 of the above Fried Seafoods

