

the
WHITE APRON



THE CLASSIC LOBSTER BAKE

Fresh Maine Lobsters – Steamed w/ Drawn Butter (gf)
Steamed Mussels, Tomato, White Wine, Garlic, Herbs, Lemon, Butter (gf)
Grilled Sweet Corn on the Cob (gf, v)
Roasted Gold Potatoes, Garlic, Sea Salt, Lemon (gf, v)
Farmer’s Salad - Field Greens, Fusion Tomatoes, Cucumbers, Pickled Red Onion,
Sunflower Seeds, Balsamic Vinaigrette (gf, df, v)
House Made Soft Rolls & Toasted Ciabatta (v)

THE WHITE APRON LOBSTERBAKE

Fresh Maine Lobsters – Steamed w/ Drawn Butter (gf)
Steamed Mussels, Tomato, White Wine, Garlic, Herbs, Lemon, Butter (gf)
Classic New England Clam Chowder
Grilled Sweet Corn on the Cob (gf, v)
Roasted Gold Potatoes, Garlic, Sea Salt, Lemon (gf, v)
Green Cabbage Slaw (gf, v)
House Made Soft Rolls & Toasted Ciabatta (v)

THE “WORKS” LOBSTER DINNER

RAW BAR

Poached Jumbo Shrimp & Local Oysters (best available) (gf, df)
Spicy Cocktail Sauce, Ginger-Shallot Mignonette, Hot Sauce & Lemon (gf, vg)
Steamed Maine Lobsters w/ Drawn Butter (gf)

OR

Maine Lobster Rolls w/ Lemon-Herb Aioli on Griddled Butter Rolls (\$6.00 supplement)

Steamed Mussels, Tomato, White Wine, Garlic, Herbs, Lemon, Butter (gf)
Classic New England Clam Chowder
Grilled Sweet Corn on the Cob (gf, v)
Roasted Gold Potatoes, Garlic, Sea Salt, Lemon (gf, v)
Green Cabbage Slaw (gf, v)
Farmer’s Salad - Field Greens, Fusion Tomatoes, Cucumbers, Pickled Red Onion,
Sunflower Seeds, Balsamic Vinaigrette (gf, df, v)
House Made Soft Rolls & Toasted Ciabatta (v)