

# LUKE'S *at* TENANTS HARBOR

## SAMPLERS

FRIED WHOLE BELLY CLAM.....	8
FRIED CLAM STRIPS.....	5
FRIED SHRIMP.....	5
FRIED HADDOCK (beer battered).....	6
STEAMERS.....	11
JONAH CRAB CLAWS.....	8
GRILLED LOBSTER TAIL	
Half/full.....	6/11
CHILLED LOBSTER TAIL	
Half/full.....	6/11

## PLATTERS

ALL PLATTERS SERVED W/ 2 SIDES AND A PICKLE.

LOBSTER DINNER w/ garlic lemon butter...MP	
GRILLED LOBSTER TAIL.....	19
STEAMERS.....	14
FRIED WHOLE BELLY CLAM.....	18.5
FRIED CLAM STRIP.....	13
FRIED HADDOCK (beer battered).....	14
FRIED SHRIMP.....	13.5
FISHERMAN'S PLATTER.....	22
Haddock, whole belly clams, shrimp.	
TASTE OF MAINE.....	24
1/2 lobster roll, 1/2 crab roll, 1/2 shrimp, 2 crab claws.	
NOAH'S ARK.....	46
Two 1/2 lobster rolls, two 1/2 crab rolls, two 1/2 shrimp rolls, 4 crab claws.	

## SANDWICHES

LOBSTER ROLL.....	16.5
CRAB ROLL.....	13
SHRIMP ROLL.....	9
FRIED SHRIMP ROLL.....	8
FRIED WHOLE BELLY CLAM ROLL.....	12
FRIED CLAM STRIP ROLL.....	8
FRIED HADDOCK ROLL (beer battered).....	8
LOBSTER GRILLED CHEESE.....	13
PLAIN GRILLED CHEESE.....	5
HOT DOG.....	3.5

**MAKE any SANDWICH a COMBO**  
CHOOSE 2 SIDES AND A PICKLE +3



## SIDES

LEMON HERB POTATO SALAD.....	2
POPPYSEED SLAW.....	2
GRILLED CORN w/garlic butter.....	2
(When seasonally available.)	
FRENCH FRIES	
plain or w/ Luke's secret seasoning.....	2
CAPE COD CHIPS.....	2

## SOUPS & SALADS

CLAM CHOWDER	
Small/Large/Bread Bowl.....	5/8/11
LOBSTER BISQUE	
Small/Large/Bread Bowl.....	6/11/14
WILD BLUE SALAD.....	15
A chilled lobster tail on a bed of baby arugula, house-pickled local blueberries, shredded red cabbage, white beans, and roasted sunflower seeds. The salad is served with homemade balsamic vinaigrette.	
VEGETARIAN (all of the above minus lobster).....	10

## DESSERTS

ICE CREAM	
1/2/3 Scoops.....	2/3/4
BLUEBERRY PIE	
Plain/a la mode.....	4/5
SODA FLOAT.....	5

## DRINKS

MAINE CRAFT SODAS.....	3
LUKE'S BLUEBERRY LEMONADE.....	3.5
WATER, SPARKLING, DIET PEPSI.....	2
TEA Hot/Iced.....	2/3
COFFEE Hot/Iced.....	2/3
CHOCOLATE MILK.....	3

## DRAFTS

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ALLAGASH WHITE .....	6
SHIPYARD LOBSTERMAN'S CHOICE .....	5
PEAK ORGANIC IPA .....	6
URBAN FARM DRY CIDER .....	7
FUNKY BOW G-STRING PALE ALE .....	7
BANDED HORN PEPPERELL PILSNER .....	7
ATLANTIC REAL ALE .....	6
OXBOW FARMHOUSE PALE ALE .....	8

## BOTTLES

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ATLANTIC BLUEBERRY .....	6
ALLAGASH BLACK .....	7
SHIPYARD EXPORT .....	5
ANDREW'S ENGLISH PALE ALE .....	5
MAINE BEER PEEPER .....	10
GEAGHANS SMILING IRISH BASTARD .....	5
BAXTER TARNATION (CAN) .....	5
PEAK ORGANIC SUMMER (CAN) .....	5

## WINES

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*By the bottle:*

BREAKWATER DRY REISLING .....	30
BREAKWATER ROSE .....	30
STORYPOINT CHARDONNAY .....	30
JOE GOTT SAUVIGNON BLANC .....	30
WILLIAM HILL CABERNET SAUVIGNON .....	25
BRIDLEWOOD PINOT NOIR .....	25
ENZA PROSECCO .....	30

*By the glass:*

HOUSE CHARDONNAY .....	5
HOUSE CABERNET .....	5
LA MAROQUETTE ROSE .....	6

## COCKTAILS +3 FOR MAINE CRAFT DISTILLED LIQUOR

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DARK 'N' STORMY .....	6
SALTY DOG .....	6
BIMINI SPECIAL .....	6
MS. THORNE .....	6
RUSTY NAIL .....	6
TOM COLLINS .....	6
ROCKLAND MARTINI .....	6
GIN & TONIC .....	6
WHISKEY GINGER .....	6
RUM & COKE .....	6