

Nubb's

lobster shack MAINE

SNACKS

THE CLIFF'S CLAM CHOWDER \$12

Salt Pork, Thyme, Potatoes, Oyster Crackers (GF)

CHICKEN WINGS \$15

Lost Woods Hot Sauce, Sriracha-Garlic, or Chipotle BBQ (GF)

PEEL + EAT SHRIMP Half lb \$15 or Full lb \$24

Citrus & Spice, Cocktail Sauce (GF)

TUNA POKE BOWL \$18

Avocado Aioli, Chili Aioli, Sesame, Tamari Soy, Rice, Crispy Wontons

MEZZA PLATTER \$15

Hummus, Olives, Roasted Peppers, Greek Salad

LOBSTER TOTCHOS \$19

Tator Tots, Brown Butter Lobster Meat, Cheese Sauce, Jalapeño Cheese Curds (GF)

COVE TOTCHOS \$19

Tator Tots, Clam Chowder, Cheese Curds, Fried Clam Bellies (GF)

CLASSIC MAC + CHEESE \$7

Add Lobster +MKT, Add Pulled Chicken or Pulled Pork +10

HAND HELD'S

Served with a small fry (upgrade to a large fry, sweet potato tots, or GF Bread for \$2)

MAINE LOBSTER ROLL Single \$28 | Double \$34

Soft Shell, Buttered Brioche Roll - Classic or Brown Butter

NUBB'S SIGNATURE DOUBLE BURGER \$16

Lettuce, Backyard Tomatoes, Local Cheddar, Bacon (+2)

CHICKEN SALAD SANDWICH \$13

Apples, Almonds, Dried Cranberries, Onion, Celery

ALL-NATURAL HOT DOG \$9

New England Style Buttered Bun

NUBB'S GRILLED CHEESE \$9

The Cheesiest Cheese, Local Sourdough

LOBSTER GRILLED CHEESE \$28

Lobster Meat, Cheese, Local Sourdough

WHITE ALBACORE TUNA SANDWICH

Celery, Onion, Mayo, Buttered Brioche Roll \$11

Make it a Tuna Melt | Cheddar and Tomato \$13

GRILLED CAJUN CHICKEN SANDWICH \$14

Spice Dusted Chicken Breast, Tasso Remoulade, Lettuce, Tomato, Smoked Gouda

CRABCAKE SANDWICH \$17

Citrus Aioli, Lettuce, Tomato, Brioche Roll

FALAFEL BURGER \$13

Brioche, Artichoke-Spinach Tzatziki

CHICKEN TENDERS \$12

SEAFOOD ROLLS & BASKETS

Fried in GF batter. Served with a small fry (upgrade to a large fry, sweet potato tots, or gluten free buns for \$2)

IPSWICH CLAM BELLY \$20 | \$29

LIGHTLY FRIED MAINE OYSTERS \$19 | \$26

FRIED FISH SANDWICH \$19

FISH + CHIPS \$19

SEAFOOD PLATTER \$34

Fish, Oysters, Clam Bellies

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MAINES

STEAMED MAINE LOBSTER 1 lb \$29 | 2 lb \$46 (GF)

LOBSTER BUNDLE 1 lb \$35 | 2 lb \$52

Lobster, Native Corn, Slaw (GF)

GULF SWORDFISH KABOBS \$24

Vegetables, Rice, Citrus Aioli, Pesto Oil (GF)

GRILLED SALMON FILET \$24

Vegetables, Rice, Old Bay, Citrus Aioli (GF)

NUBB'S WOOD SMOKER

Served with a small fry (upgrade to a large fry, sweet potato tots, or gluten free buns for \$2)

PULLED PORK Sandwich \$14 | Plate \$19

PULLED CHICKEN Sandwich \$13 | Plate \$17

ST. LOUIS STYLE DRY RUB RIBS Half Rack \$18 | Full Rack \$24

KIDS

Served with Small Fry & Soft Drink \$10

CHICKEN TENDERS

GRILLED CHEESE

HOT DOG

BURGER

SIDES + SALADS

FOX POTATO CHIPS \$3.5 (GF)

POWER BLEND SLAW \$4 (GF)

Kale, Cabbage, Brussel Sprouts, Broccoli, Aioli

CRINKLE CUT FRIES \$6 (GF)

SWEET POTATO TOTS \$7 (GF)

SWEET NATIVE CORN \$4 (GF)

GREEK FARM SALAD \$8

Cucumber, Feta, Tomatoes, Artichoke, Garbanzo, Olives, Peppers,
Greek Dressing (GF)

GREEN SALAD Side \$5 | Entree \$9

Spring Mix, Tomatoes, Cucumber, Radish, Carrots (GF)

House Blueberry Balsamic Vinaigrette, Ranch, Blue Cheese, Balsamic

Add: Chicken Salad or Breast +8, Tuna Poke + 11, Falafel + 8, Lobster +MKT

SWEETS

HAND DIPPED MAINE ICE CREAM \$6

WHOOPIE PIE \$5

TRIPLE DARK CHOCOLATE BROWNIE \$6

MAINE BLUEBERRY PIE \$8

A LA MODE +\$4

