



CAPTAIN'S TABLE

Take a seat at the Captain's Table!
Here you can carve out a little slice of Nubb's
for your own private lobster shack experience.
Groups of 8 - 12 will enjoy a casual, authentic Maine,
family-style meal and dedicated service.
See reverse side for reservation information.

THE FOOD

SNACKS + SHAREABLES

LOADED HUMMUS BOARD FOR THE TABLE

preserved lemon, roasted peppers, capers, herbs, toasted seeds,
rainbow chard relish, naan CGF/GF/V
4.50 per person

CHEF'S BOARD FOR THE TABLE

charcuterie, farm stand cheese, house jam, spiced nuts, coastal
honey,
crostini + crackers CGF
5.50 per person

COASTAL BOARD

chilled 1/2 pound lobster, cocktail shrimp (6), oysters (6),
mignonette, tabasco MKT

SAMPLER EXPERIENCES

All items are served family-style

add tater tots or sweet potato tots for the table +12

ICONIC NUBB'S | 55

clam chowder
assorted mini rolls of lobster + shrimp rolls
french fries

COASTAL SMOKE SAMPLER | 60

burnt end totchos
nubb's wings + assorted sauces
coastal smoked chicken and pork sliders
french fries

SURF + TURF | 70

clam chowder
mini lobster rolls
beef brisket sliders
house made slaw

SHACK ATTACK | 80

nubb's wings + assorted sauces
loaded hummus board
shrimp cocktail
lobster totchos

THE WINE

Wines are Served By The Bottle

SPARKLING WINE: DOMAINE CHANDON Brut, California 68

SPARKLING ROSÉ: HILLIGER SECCO Burgenland, Austria 60

PROSECCO: MIONETTO ORGANIC Treviso, Veneto, Italy DOC 56

SAUVIGNON BLANC: HUIA Marlborough, New Zealand 56

PINOT GRIGIO: SCARPETTA Friuli, Italy DOC 48

RIESLING: AUGUST KESSELER “R” Rheingau, Germany 44

CHARDONNAY: LOUIS LATOUR Macon Lugny, France 68

ROSE: BIELER PÈRE ET FILS Cotes de Aix, Provence, France 52

PINOT NOIR: FOLLY OF THE BEAST Central Coast, California 48

MERLOT: ORIN SWIFT ‘ADVICE FROM JOHN’ California 94

CABERNET SAUVIGNON: MAC & BILLY Paso Robles, California 68

THE COCKTAILS, BEER + OTHER BEVERAGES:

Upon arrival, your server will share a current list of signature cocktails, and craft and popular beers. Nubb's offers a full bar selection as well as non-alcoholic options.

Some cocktail and non-alcoholic beverage options can be ordered by the pitcher.

THE TACK TO TAKE

- Reservations for Captain's Table can be made on OpenTable.com. Simply visit the Nubb's Lobster Shack page.
- Captain's Table Private Dining Space can be reserved for a minimum of eight (8) guests, up to a maximum of 12.
- The rental fee is \$250 and secures a two (2) hour reservation. A credit card will be taken upon booking.
- Food menu choices should be made prior to the day of your event. Upon securing your reservation, our crew will contact you at the number you supply, to confirm your menu choices.
- Captain's Table hours coincide with Nubb's Lobster Shack hours. These hours change seasonally and can be found at cliffhousemaine.com or via the Nubb's OpenTable listing.
- Cancellations must be received 72 hours in advance to avoid forfeiture of \$250 rental fee.
- A 20% gratuity and Maine State Sales Tax will be automatically added to your final bill.

THANK YOU FOR JOINING US!

GF - Gluten Free, CGF - Can be made Gluten Free, DF - Dairy Free, V - Vegetarian
We do not use peanuts or fry in peanut oil. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

cliffhousemaine.com • 207.361.6275