

FOR STARTERS

French Onion Soup

A bubbling crock of our house-made onion soup, topped with crostini & Swiss
\$7

Fried Calamari

Lightly fried calamari served w/ Dijon tartar or marinara
\$11

Steamed Maine Clams

Local dug clams, served with hot broth & butter.
\$18

Bacon-Wrapped Scallops

Broiled and served w/ maple cream sauce.
\$16

Steamed Mussels

Steamed in garlic & white wine.
\$14

Lobster Dip

Our creamy house-made lobster sauce in a bread bowl
Market Price

Chicken Wings

Tossed in your choice of BBQ Or Hot sauce. Served with carrots, celery & your choice of ranch or bleu cheese.
\$12

Fried Mushrooms

Lightly breaded served w/ ranch or marinara.
\$8

FRESH FROM THE RAW BAR

Shrimp Cocktail

Jumbo Gulf Shrimp, served chilled w/lemon & cocktail sauce.
\$10

Oysters on the Half Shell

Melpeque oysters shucked to order, served w/cocktail sauce, lemon & horseradish.
½ dozen \$14 a la carte \$2.50

Littleneck Clams

Shucked to order, and served with cocktail sauce, lemon & horseradish
½ dozen \$12 a la carte \$2

CHOWDERS

Maine Clam Chowder

Cup \$7 Bowl \$10

Fresh Picked Maine Lobster Stew

Cup: Market Price Bowl: Market Price

Maine Fish Chowder

Cup \$7 Bowl \$10

In keeping with Maine tradition our chowders and stew are a thinner base, as compared to a New England Chowder or Bisque. Our chowders are made fresh in house daily using the freshest fish or clams, simmered with chopped onions and potatoes, and seasoned with a bit of salt & pepper. Our lobster stew is simplicity at its best! We sauté fresh picked lobster meat in butter with a dash of salt & pepper, and add our non dairy based creamer. We hope you try these local delights!

FROM THE GARDEN

Caesar Salad

Romaine lettuce tossed w/ caesar dressing, parmesan cheese & croûtons.
\$8

Garden Salad

Romaine Lettuce, mixed greens, tomatoes, onions, peppers, mushrooms, carrots, & radishes
\$7

Nuts n' Berries

Mixed Greens tossed with seasonal berries, candied pecans, cheese crumbles, & topped with house vinaigrette.
\$11

Cook's Famous Coleslaw

Our world famous coleslaw mixed w/ our signature dressing. A must try!
\$3

Add Chicken \$5 Add Fish \$8 Add Lobster Market Price

18% may be added to parties of 6 or more.

We make every attempt to identify ingredients that may cause allergic reactions for those with food allergies. Please inform the manager if you have a food allergy. We will not assume any liability for adverse reactions to food consumed, or items one may come into contact with while eating at this establishment. We prepare menu items to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

LOBSTER! LOBSTER! LOBSTER!

All entrées are served with Cook's award winning coleslaw, and your choice of potato, french fries, rice or vegetable.

Pick your Lobsters Weight: 1.25lb ~ 1.5 lb ~ 2 lb ~ 2.5 lb ~ 3 lb ~ 3.5 lb ~ 4 lb

Choose your Preparation: Hot Boiled ~ Traditional Baked Stuffed ~ Seafood Baked Stuffed

*All Lobster Entrées are priced daily to reflect the most current 'Market Price' so we can give you the best deal possible for our freshest product. Unlike many restaurants our lobsters are always fresh from the boat, never frozen!
Your server will gladly tell you todays market price!*

Sautéed Lobster

Fresh picked lobster meat sautéed in butter, served over hot buttered crumbs.

The 'Point' Shore Dinner

1.25 lb lobster, steamers, corn on the cob & potato.

How would you like your lobster?

Hot Boiled ~ Seafood Baked Stuffed ~ Traditional Baked Stuffed

Lobster Newburg

Fresh picked lobster meat sautéed in a sherry cream sauce, served with toast points.

Land & Sea

A juicy 6 oz. steak accompanied by Two-split lobster tails prepared broiled OR boiled.

Lobster Casserole

Fresh Maine lobster meat bound in a creamy white wine sauce, served over button mushrooms & topped w/ crumbs.

Split Tail Special

Three fresh from the boat lobster tails, split & served with hot drawn butter.

FROM THE SEA

All entrées are served with Cook's award winning coleslaw, and your choice of potato, french fries, rice or vegetable.

Fried Haddock

Lightly fried & served w/ tartar sauce. A local favorite!

\$18

Fried Shrimp

Lightly fried & served with tartar or cocktail sauce.

\$19

Fried Sea Scallops

Lightly fried sea scallops served with tartar sauce.

\$24

Fish & Chips

Beer battered haddock fried to a golden brown, served w/fries & tartar sauce.

\$18

Combination Seafood Platter

Why not have it all? Enjoy a generous portion of Fried Clams, Fried Haddock, Fried Scallops & Fried Shrimp.

\$31 or \$36 with a ½ lobster tail

Fried Clams

Local whole belly clams deep fried in your choice of batter or crumbs.

\$23

Broiled Haddock

Broiled to perfection in your choice of lemon or garlic butter

\$18

Broiled Seafood Medley

A wonderful sampler of fresh Haddock, Scallops, Shrimp, lobster, and our house-made lobster sauce.

\$28

Broiled Sea Scallops

Maine Sea Scallops broiled over crumbs, in lemon or garlic butter.

\$24

Seafood Newburg

Haddock, shrimp, scallops & lobster sautéed in a sherry cream sauce. Served with toast points.

\$31

Shrimp Scampi

Succulent gulf shrimp sautéed in scampi butter w/ onions & peppers. Served over rice or pasta.

Small Shrimp \$20 - \$26 Jumbo Shrimp

~Ask Your Server about adding a Whole Lobster or Lobster Tail to any entrée ~

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FROM THE MAINELAND

All entrées are served with Cook's award winning coleslaw, and your choice of potato, french fries, rice or vegetable.

Hand Breaded Chicken Tenders

*Chicken Tenders lightly breaded
and, fried to perfection.*
\$12

Chicken of the Day

*Ask your server about our
sure to please chicken entrée.*
\$18

Pasta Medetarino

*Fresh vegetables sautéed in a
garlic sauce, over pasta.*
\$17

Hand-Cut 10oz. Sirloin

*Our juicy 10oz. sirloins are cut in
house and grilled to perfection.*
\$27

SANDWICHES

All Sandwiches are served with french fries or coleslaw, pickle and potato chips.

All Natural Beef Burger

*Grilled to your liking, served w/
lettuce, tomato, onion & mayo.*
\$10 or w/ cheese & bacon for \$11

Grilled Chicken Sandwich

*Grilled or Fried to perfection & topped
with lettuce, tomato, onion & mayo.*
\$10 or w/ cheese & bacon for \$11

Seafood Tacos

*Flour tortillas filled with your chosen seafood, coleslaw, shredded
lettuce, house made picco, sour cream and guacamole.*
Fish \$12 ~ Lobster Market Price ~ Shrimp \$12

Fried Haddock Sandwich

*A generous portion of haddock,
lightly fried served w/tartar sauce.*
\$12

Fresh Picked Lobster Roll

*3.5oz of freshly picked Maine lobster
Almost an entire lobster in every roll!*
Market Price

Homemade Desserts

Blueberry Pie

*Wild Maine Blueberries
tucked into a homemade flaky
pie crust, served warm or cold*

Indian Pudding

*This very traditional New
England dessert with flavors of
molasses and all spice is served
warm & topped w/ ice cream.*

Brownie ala Mode

*A homemade brownie, warmed up
and topped with vanilla ice cream,
chocolate sauce, & whipped cream.*

**Make it an Apertif by adding
your favorite cordial!**

Cheesecake

*Homemade cheesecake with a
graham cracker crust. Enjoy
Plain or with strawberries,
chocolate or raspberry sauce.*

Carrot Cake

*This is the best carrot cake EVER!
From the moist cake, to the rich cream
cheese frosting, it's sure to please!*

Chocolate Torte

*A dense, rich, flourless
chocolate torte*

Petite Parfaits

*These sweet treats are perfect if you
haven't quite saved room for dessert!*

Ice Cream

*Vanilla, Chocolate, Coffee,
Sherbet & Blueberry*

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Our Story

Since 1955, we have been serving the freshest, local seafood available. Anything not landed by area fisherman is caught in the waters of the Atlantic. As for our lobster its hard to beat our boat to plate freshness, as you watch the next catch come into our dock. In keeping with our high standards for freshness and quality, everything is prepared to order. The stew, chowders, and sauces are homemade daily. Our coleslaw is a delicious combination of freshly shredded cabbage, combined with our own unique dressing; something we hope you will try! All of our delicious desserts are baked in house by our very own, local pastry chef. From the blueberry pie, made with Maine Blueberries, to the very unique New England style Indian pudding. If we are currently out of something it is because we are unable to get a product that meets our high standards, we would rather be out of something than serve an inferior product to our guests.

From the end of June through Labor Day, Casco Bay Lines offers a nature cruise departing our dock at noon, daily. There are also various fishing and sailing charters that leave right from our dock. Our point is a fantastic place to host a lobster bake, wedding, or party. We also hold many special events during the year such as beer and wine dinners, fireworks in July, tuna and sport fishing tournaments, among others.

We hope you will get a taste of the local flavor that has made Cook's Lobster House a Maine landmark for over half a century. To add to your experience of dining by the sea, we suggest a walk along our point to enjoy the unparalleled view of the worlds only Cribstone Bridge. The bridge was built in 1927 to connect Bailey Island & Orr's Islands. However, the design for the 1,150 foot bridge presented some unique problems because of the tides in the area. Finally, it was decided to build a crib bridge using granite slabs from nearby quarries, similar in design to a bridge that had been observed in Scotland and no longer exists. The granite slabs were sufficiently heavy enough to withstand the pounding of wind and waves. The open cribbing or cellular construction permitted the tide to ebb and flow freely without increasing the normal tidal current to any great degree. Interestingly enough guardrails weren't added until 1961. Prior to its construction, a flag was placed on either shore to signal a boatman to row over and pick up travelers. On July 19, 1984 the bridge was dedicated as a historic civil engineering landmark. The bridge is also listed on the National Register of Historic Places. The Bailey Island Bridge is believed to be the only surviving granite Cribstone bridge in the world.

We Hope You Enjoy Your Visit!

~The Cook's Crew~