

Lobster

Served with rice pilaf & vegetable of the day



STEAMED LOBSTER 1-1/4 POUND *A Parkside Favorite.*

Fresh steamed lobster. \$Market

TRADITIONAL SHORE DINNER

Cup of clam chowder, 1 ¼ pound lobster & native steamed clams, blueberry pie and coffee. \$29.99

BAKED STUFFED LOBSTER

A whole 1-1/4 pound lobster stuffed with Parkside's own seafood dressing and baked with white wine & lemon butter. \$26.99

LOBSTER SAUTE

Locally caught, freshly picked Maine lobster with a citrus-cream sauce. \$27.99

LAZY MAN'S LOBSTER

Locally caught, freshly picked lobster sautéed with butter and ready to enjoy. We do the work for you. \$29.99

Seafood

Served with rice pilaf & vegetable of the day.



BOUILLABAISSE *A Parkside Favorite*

Medley of sautéed haddock, salmon, scallops, Maine shrimp, Peekytoe crabmeat and white wine in a saffron-infused tomato broth with garlic croutons and a rouille sauce. \$28.99

ACADIA CRABCAKES

Two house crab cakes with almond breading served with our sweet chipotle aioli. \$19.99

BAKED SEA SCALLOPS

Fresh scallops baked with a lemon-herb vinaigrette. \$20.99

GULF SHRIMP SCAMPI

Sautéed in olive oil, garlic, sun-dried tomatoes and fresh basil, served with linguini and pesto sauce. \$18.99

SESAME TUNA

Fresh Ahi Tuna pan seared to perfection served with wasabi and pickled ginger \$20.99

BAKED ALMOND CRUSTED SALMON

Served with a Champagne beurre blanc. \$18.99

BAKED STUFFED HADDOCK

Fresh haddock filet stuffed with our own seafood dressing and topped with our signature creamy white wine cheese sauce. \$16.99

Vegetarian

TORTA RUSTICA

Sautéed fresh vegetables, wrapped in puffed pastry, topped with a tomato-basil sauce. \$19.99