BOOZE

DRAFT BEER

Allagash - White

Bunker - Machine Pilz

Stowe Cider - Tips Up

Baxter - Rotating

Maine Beer Co. - Lunch

Peak Organic - IPA

Shipyard - Lager

Local Rotating Brewery

BOTTLES & CANS

Peak Organic - india pale ale (12oz)	6
Shacksbury - dry cider (12oz)	8
Narragansett - lager (16oz)	5
Baxter (12oz)	6
Shipyard Export (12oz)	6
Miller Lite (12oz)	4
Budweiser (12oz)	4
Modelo (12oz)	5

We're thrilled to continue offering sustainable seafood directly from the source with the best views in Portland, and so appreciate your understanding and patience as we navigate this new world of restaurants.

-The Luke's Team

COCKTAILS

Freezer Negroni 12
New Amsterdam gin, Campari, sweet vermouth, angostura bitters

Winter Mule 10
Ice Pik vodka, lime, spicy ginger brew, cinnamon bitters

Sea Sidecar 11
Capel Pisco, lime, apple butter, simple

Lemon of Pink 10
raspberry-infused Ice Pik vodka, lemon, simple

Hot Boozy Cider 10
Evan Williams, hot apple cider, cinnamon bitters, clove bitters

Blood Orange Margarita 11
Altos tequila, lime, blood orange juice, triple sec, simple

Does a Bear Spritz in the Woods? 11
Ice Pik vodka, prosecco, peach-ginger purée

Santa's Little Helper 10
rum, egg nog, shaved nutmeg

Bog Cabin 10
New Amsterdam gin, cranberry reduction, grapefruit, mint lemon verbine, cinnamon bitters, simple

Jungle Boogie 11
Goslings rum, cappelletti, cane sugar, pineapple, lime, Peychaud's bitters

WINE

	5oz/8oz/bottle
Bluet - Maine wild blueberry sparkling wine (250ml can)	12/NA/NA
Zardetto - prosecco	10/NA/NA
Ravines - dry riesling	12/17/48
Rotation - chardonnay	9/13/36
Paul D - rosé	9/13/36
Bench - pinot noir	12/17/48
Grady - cabernet sauvignon	12/16/48
Santa Carolina - sauvignon blanc	9/13/36
Purato - pinot grigio	9/13/36

HOUSE RULES

1. If you see Sealy Dan, you must try and get a selfie with him from your table, and tag us **@lukesportland** on instagram.
2. Wine **CAN** be drank alone.
3. Lobster costumes **encouraged**.
4. We prefer **RED** claws over white claws.
5. You **CAN'T** drink only one Freezer Negroni.
6. We will **sanitize** high touch points and bathroom touch points **every 15 minutes** to keep you safe!
7. We will all be **wearing masks**, we ask that you do as well when you are not seated at your table.
8. Please remain **6 feet** from other guests while dining at Luke's.
9. We ask that only **two people** be in line for the restroom at a time.

NOT BOOZE

CRAFT SODA

Luke's Blueberry Lemonade	4
Maine Root - Spicy Ginger Brew	4
Maine Root - Root Beer	4
Green Bee - Honeycomb Cider	4
Athletic Brewing N/A	6

FOUNTAIN DRINKS 3

Iced Tea, Lemonade, Coke, Diet Coke, Sprite, Ginger Ale, Club Soda

All of our straws are 100% compostable, but feel free to ask if you'd like them omitted.

LUKE'S LOBSTER

60 PORTLAND PIER

All of our rolls are served with 1/4 lb (4 oz) chilled, wild-caught lobster, crab, or shrimp in a toasted, buttered bun with mayo, lemon butter, and our seasoning--the way Luke grew up eating them in Maine. We source directly from fishermen we know and trust in an industry Luke's family has been part of for three generations. We've perfected the craft of steaming and picking in our own production company in Maine, and bring it direct to you in pristine form.

APPS

Fried Haddock Bites 14
w/ house-made tartar

Fried Whole Belly Clams *when available 25
w/ house-made tartar

Popcorn Chicken Pail 13
w/ buttermilk kelp dressing,
Captain Mowatt Canceaux sauce

Acadian Ploye and Cucumber Seaweed Salad 12
Atlantic Sea Farms kelp w/ sliced cucumber and tahini dressing on a buckwheat pancake, w/ togarashi, wasabi sesame seeds

Crab and Mushroom Dip 18
Jonah Crab meat and local oyster mushrooms served w/ tortilla chips

STEAMERS, SOUPS, AND SALADS

Bangs Island Mussels 16
steamed in apple cider w/ fennel, apple, and cream, served w/ grilled sourdough

Steamed Maine Clams 18
w/ butter, broth, lemon

New England Clam Chowder 10/12

Lobster Bisque 12/15

Lighthouse Salad 14
locally-sourced vegetables and seasonal fennel w/ kelp buttermilk dressing

- add lobster (+12), crab (+9), shrimp (+6), haddock (+9), or popcorn chicken (+6)

OUR CLAIM TO FAME

ROLLS & SANDWICHES

	4oz/6oz
Spicy Honey Butter Lobster Roll - w/ chips, pickle	21/27
Lobster Roll - w/ chips, pickle	19/25
Crab Roll - w/ chips, pickle	17/22
Shrimp Roll - w/ chips, pickle	14/18

Luke's Trio 23
1/2 lobster roll, 1/2 crab roll, 1/2 shrimp roll, w/ chips, pickle

Lobster Grilled Cheese - w/ chips, pickle 16

Crab Grilled Cheese - w/ chips, pickle 14

Lobster BLT 19
lobster on a toasted sesame bun w/ applewood smoked bacon, greens, tomato, mayo, served w/ fries

Haddock Sandwich 18
broiled w/ lemon butter or lightly beer-battered & fried

New England Farm Burger 17
two 4oz Pineland Farms (ME) local beef patties w/ Cabot Cheddar (VT), Little Leaf Lettuces (MA), Backyard Farms tomato (ME).

- add North Country Bacon (NH)

Sub any sandwich for: a bed of greens (+1) or a gluten-free bun (+2)

PLATTERS

Whole Steamed 1.5lb Lobster 29
w/ your choice of sides, lemon, butter

Steamed Shore Dinner 38
1.5lb steamed lobster, 1/2lb steamed clams, potato salad & slaw, grilled sourdough

Lobster Mac & Cheese with Seasonal Salad 26
4oz knuckle & claw meat, Cabot cheddar, cream, bread crumbs

Fried Haddock 20
beer-battered fresh Icelandic haddock served over fries, w/ slaw, house-made tartar, lemon

Broiled Haddock 20
fresh Icelandic haddock broiled simply w/ lemon butter, w/ summer salad, slaw, lemon

Scallops - Broiled or Fried 30
broiled or lightly-breaded & fried day boat scallops w/ fries, slaw, house-made tartar

Fried Whole Belly Clams 32
lightly-breaded fried local clams, w/ fries, slaw, house-made tartar

Popcorn Chicken 17
w/ fries, slaw, and honey mustard

For each crab roll sold, Luke's Lobster will donate **$1** to ***Full Plates Full Potential*** to help end child hunger in Maine. Learn how you can help at ***fullplates.org.***

SIDES

Fries	4
Lighthouse Salad	6
Poppyseed Slaw	3
Lemon Herb Potato Salad	4

KIDDOS

COMES W/ CHIPS & DRINK

Grilled Cheese	7
Hot Dog	7
Junior Burger	10
Popcorn Chicken	10
Haddock Bites	10
Kids' Lobster Roll	9

Ask about our Seafood by the Pound or our DIY Lobster Roll Kits to take home!

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

DRINKS ON BACKSIDE

Before placing your order please inform your server if a person in your party has any food allergies. To maintain a healthy weight, a typical adult should consume approximately 2,000 calories per day; however, individual calorie needs may vary.

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Crab and Mushroom Dip 18
Jonah Crab meat and local oyster mushrooms served w/ tortilla chips

STEAMERS, SOUPS, AND SALADS

Bangs Island Mussels 16
steamed in apple cider w/ fennel, apple, and cream, served w/ grilled sourdough

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w/ butter, broth, lemon

New England Clam Chowder 10/12

Lobster Bisque 12/15

Lighthouse Salad 14
locally-sourced vegetables and seasonal fennel w/ kelp buttermilk dressing
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BRUNCH

Blueberry Pancakes 14
pancakes w/local Maine blueberries, choice of bacon, sausage, Canadian bacon, served w/ butter, maple syrup, fruit

Breakfast Sandwich 10
brioche bun, scrambled egg, Canadian bacon, Cabot cheddar, side of potatoes & fruit - add lobster (+$6)

Lobster Frittata 16
lobster knuckle & claw meat, eggs, Cabot cheddar, seasonal vegetables, side of potatoes & fruit - plain frittata ($10)

Pig in a Blanket 8
2 North Country sausages rolled in pancakes w/ butter, maple syrup, fruit

Lobster Benny 20
lobster knuckle & claw meat, brioche bun, canadian bacon, poached egg, hollandaise, side of potatoes & fruit - plain benny ($12)

Whole Steamed 1.5lb Lobster 29
w/ your choice of sides, lemon, butter

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SIDES

Fries	4
Lighthouse Salad	6
Poppyseed Slaw	3
Lemon Herb Potato Salad	4

BRUNCH SIDES

Potatoes	4
Bacon	5
Sausage	5
Canadian Bacon	4

KIDDOS

COMES W/ CHIPS & DRINK

Grilled Cheese	7
Hot Dog	7
Junior Burger	10
Popcorn Chicken	10
Haddock Bites	10
Kids' Lobster Roll	9

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Santa's Little Helper 10
rum, egg nog, shaved nutmeg in a freeze pop

Bog Cabin 11
New Amsterdam gin, cranberrry reduction, grapefruit, mint lemon verbine, cinnamon bitters, simple

Jungle Boogie 11
Goslings rum, cappelletti, cane sugar, pineapple, lime, Peychaud's bitters

BRUNCH COCKTAILS

Not Your Mom's Mocha 10
whiskey, Allen's cold brew, dark chocolate, orgest syrup, cinnamon

Mimosa Choice:

Blood Orange	10
Orange Juice	10
Grapefruit	10

Lobster Claw Bloody 20
vodka, bloody mix, lobster claw

Does a Bear Spritz in the Woods? 11
Ice Pik vodka, prosecco, peach-ginger purée

WINE

	5oz/8oz/bottle
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Luke's Blueberry Lemonade	4
Maine Root - Spicy Ginger Brew	4
Maine Root - Root Beer	4
Green Bee - Honeycomb Cider	4
Athletic Brewing N/A	6
Luke's CBD Coffee Blend - reg or decaf	4
Hot Tea	4

FOUNTAIN DRINKS 3

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