

FOSTER'S CAFE MAINE

Lobsters, Steamers & Chowder

MAINE LOBSTER DINNER

Choose from 1.25 lb or 1.5 lb Lobster served with Corn on The Cob, Coleslaw, Lemon & Hot Drawn Butter

Market Price

STEAMED CLAMS

1.5 lbs of Steamed Clams with Hot Drawn Butter

Market Price

NAKED LOBSTER

Served with Lemon & Hot Drawn Butter

Market Price

NEW ENGLAND CLAM CHOWDER

New England Clam Chowder

8 oz Cup \$4.50 / 16 oz Bowl \$8 / Quart \$15

Salads

GREENS AND GRAINS BOWL

Mixed Greens with Lemon Tahini Quinoa with Chickpeas, Fresh Veggies & Toasted Pumpkin Seeds

\$10

MAINE SUMMER SALAD

Mixed Greens with Strawberries, Blueberries, Goat Cheese & Toasted Almonds with Balsamic Fig Dressing

\$10

ADD TO ANY SALAD

Lobster Meat – market price

Smoked Chicken \$9

Grilled Salmon \$9

Sides

Corn On The Cob \$1.50

Kale & Sprout Slaw \$1.50

Southern Slaw \$1.50

Macaroni & Cheese \$4.50

Homemade Salt & Pepper Chips

Cornbread \$1.50

1/2 Smoked Pulled Chicken \$16

Lobster Rolls

Made from the choicest claws, tails & knuckles of succulent, locally sourced Maine lobster, and served with homemade salt & pepper potato chips & oil/vinegar kale & sprout slaw

TRADITIONAL

Mayo, Lemon, Salt & Pepper on a Butter Grilled Brioche Roll

Market Price

BROWN BUTTER & CHIVE

Mayo, Lemon, Salt & Pepper on a Butter Grilled Brioche Roll

Market Price

BLT

Crumbled Bacon, Mayo, Thin Sliced Tomato & Lettuce on a Butter Grilled Brioche Roll

Market Price

Sandwiches

GRILLED ATLANTIC SALMON

Atlantic Salmon on Ciabatta Roll with Greens, Tomato & Lime Sriracha Aioli served with Southern Slaw & Homemade Salt & Pepper Potato Chips

\$14

SMOKED CHICKEN SANDWICH

Pulled Chicken with Bourbon BBQ Drizzle & Southern Slaw on a Grilled Buttered Brioche Roll served with Homemade Salt & Pepper Potato Chips

\$13

GRILLED BEEF HOT DOG

Served with Southern Slaw & Homemade Salt & Pepper Potato Chips

\$6

Drinks

We Offer a Selection of Beer, Wine, Canned Spirits and Non-Alcoholic Choices

