

DESSERTS

HOMEMADE APPLE PIE.....\$3.95	HOT FUDGE SUNDAE.....\$4.95
a la Mode.....\$4.95	STRAWBERRY SHORTCAKE.....\$3.50
HOMEMADE BLUEBERRY PIE.....\$3.95	BLUEBERRY COBBLER.....\$3.95
a la Mode.....\$4.95	a la Mode.....\$4.95
CHOCOLATE CHIP POCKET PIE...\$3.95	ICE CREAM
a la Mode.....\$4.95	Chocolate or Vanilla.....\$2.95
BROWNIE.....\$1.75	Two Scoops
Brownie a la Mode.....\$2.75	KIDS SCOOP.....\$1.75
Brownie Deluxe.....\$5.75	

BEVERAGES

MILK.....\$1.75	COFFEE OR TEA.....\$1.75
CHOCOLATE MILK.....\$1.95	ICED COFFEE OR ICED TEA.....\$2.50
SOFT DRINKS.....\$1.95	HOT CHOCOLATE.....\$1.75
Pepsi Cola · Diet Pepsi	NUNAN'S ROOT BEER.....\$2.75
Ginger Ale · Sierra Mist	NUNAN'S DIET ROOT BEER.....\$2.75
Orange	
JUICES.....\$1.75	
Apple · Cranberry	
PINK LEMONADE.....\$1.95	
SPRING WATER.....\$1.75	
SPARKLING WATER.....\$1.75	



NUNAN'S LOBSTER HUT



*Celebrating
Our Serving Great Maine Seafood
Since 1953!*

MENU

NEW ENGLAND CLAM CHOWDER (GLUTEN FREE)
small \$4.95 large \$6.50

- NO. 1 HOT BOILED
ONE & ONE-EIGHTH
POUND LOBSTER.....\$18.95
- NO. 2 TWO HOT BOILED
ONE & ONE-EIGHTH
POUND LOBSTERS.....\$28.95
(For One Person Only)
- NO. 3 HOT BOILED
ONE & A QUARTER
POUND LOBSTER.....\$21.95
- NO. 4 HOT BOILED
ONE & A HALF
POUND LOBSTER.....\$23.95

* LARGER LOBSTERS WHEN AVAILABLE *

Above Lobster Orders Served with
Melted Butter, Potato Chips, Roll and Pickles

- Extra Melted Butter \$.25 -

12oz. DELMONICO STEAK DINNER\$22.95
Served with baked potato, tossed salad, and rolls.

Baked Potato\$1.25

This food is or may be served raw or undercooked or may contain raw or undercooked foods. Please check with your physician if you have any questions about consuming raw or undercooked foods.

\$10.00 plate charge will be added for sharing a single dinner
18% gratuity will be added for parties of 6 or more

NO CREDIT CARDS ACCEPTED



- TUNA SALAD ROLL
potato chips and pickles.....\$5.95
- PEANUT BUTTER AND JELLY SANDWICH
potato chips and pickles.....\$3.50
- GRILLED HOT DOG
potato chips and pickles.....\$4.95
- GRILLED CHEESE SANDWICH
potato chips and pickles.....\$3.95
- HAMBURGERS
Hamburger.....\$7.50
Cheeseburger.....\$7.95
Veggieburger.....\$6.95
lettuce, tomato and onion
- OPEN FACED GRILLED CHICKEN SANDWICH
with lettuce, tomato and mayonnaise.....\$7.95



- LOBSTER SALAD
potato chips, roll and pickles\$18.95
- LOBSTER STEW
crackers, roll and pickles\$14.95
- SMALL LOBSTER STEW
crackers, roll and pickles\$10.95
- LOBSTER ROLL
potato chips and pickles.....\$11.95
- STEAMED CLAMS - single serving Market Price
- SHRIMP COCKTAIL - with cocktail sauce\$8.95
- TOSSED SALAD.....\$4.95
- COLE SLAW\$2.50

SPARKLING WINE

PROSECCO, CUPCAKE *(Italy)*

Light and refreshing, with a nose hinting of white peach, grapefruit, and honeydew melon. Luxurious bubbles.

bottle
23.00

BRUT, VEUVE CLICQUOT YELLOW LABEL *(France)*

From one of the oldest Champagne houses in France; crisp, smooth, full-bodied, with tastes of almond, citrus, ginger and toast.

69.00

BEER

MILLER LITE.....	3.50
COORS LIGHT	3.50
CORONA (MEXICO)	3.75
GEARY'S PALE ALE (PORTLAND, ME)	4.00
GEARY'S HAMPSHIRE ALE (PORTLAND, ME)	4.00
PEAK ORGANIC NUT BROWN ALE (PORTLAND, ME) ..	4.00
SAM ADAMS LAGER (BOSTON, MA).....	4.00
SAM ADAMS LIGHT (BOSTON, MA).....	4.00
SAM ADAMS SEASONAL (BOSTON, MA)	4.00
ALLAGASH WHITE ALE (PORTLAND, ME)	4.25
<i>(Belgian Style White; World Champion)</i>	
SHIPYARD EXPORT ALE (KENNEBUNK, ME)	4.00
KALIBER non-alcoholic (IRELAND)	3.75
ANGRY ORCHARD CRISP APPLE	4.00



NUNAN'S LOBSTER HUT



Wine & Beer List

*Celebrating
Our Serving Great Maine Lobster
Since 1953!*

WHITE WINE

	☞ glass	bottle
CHARDONNAY, WOODBRIDGE by Robert Mondavi (California) <i>From California's most famous producer; dry, smooth and delicious. Wonderful complement to seafood.</i>	☞ 6.00	19.00
CHARDONNAY, STEELE "RAT'S RESERVE" (California) <i>Paul D. Carr of Nappi Distributors did this Mendocino County Chardonnay from organically farmed vineyards to create this barrel fermented wine that's rich and delicious.</i>	☞ 9.00	32.00
CHARDONNAY, FOUR VINES NAKED (California) <i>Winemaker Chris Tietje, whose parents live in Maine, makes this rich and concentrated wine using no oak barrels. It is bright and fruity with notes of grapefruit, honeysuckle, peach and spice.</i>	☞ 7.00	23.00
CHARDONNAY, KENDALL-JACKSON VINTNER'S RESERVE (California) <i>Long a favorite of great restaurants; rich, buttery, with tastes of pears, tropical fruit, vanilla, and spice. Enjoy with lobster, steamers, or shrimp.</i>	☞ 8.00	28.00
SAUVIGNON BLANC, FROG'S LEAP (California) <i>Rich, complex, fresh and fruity with lots of grapefruit, lemon, fig and herbal flavors.</i>	☞ 10.00	38.00
SAUVIGNON BLANC, LOBSTER REEF (New Zealand) <i>Brimming with gorgeous passion fruit and stone fruit flavors, zippy acidity, and a long, clean, invigorating finish.</i>	☞ 7.00	23.00
PINOT GRIS, MONTINORE ESTATE (Oregon) <i>Light and fresh, with nice peach, pear and almond flavors. Perfect with lobster.</i>	☞ 9.00	32.00
WHITE BLEND, 14 HANDS HOT TO TROT (Wash.) <i>A delicious blend of Chardonnay and Viognier, with refreshing tastes of peach, apple and pear.</i>	☞ 7.00	23.00
MUSCADET, LOBSTER & SHRIMP PAIRING COLLECTION BY BARTON & GUESTIER (France) <i>The perfect seafood wine, showing lovely citrus and stone fruit tastes with a crisp finish.</i>	☞ 7.00	23.00
PINOT GRIGIO, PLACIDO (Italy) <i>Crisp, dry and smooth, with a refreshing finish. Delightful dinner companion to seafood.</i>	☞ 6.00	19.00

PINOT GRIGIO, STELLINA DI NOTTE (Italy) ☞ 8.00 28.00
Fresh summer fruit aromas and flavors of melon, kiwi, apple, peach, and citrus, with a creamy finish.

RIESLING, CHATEAU STE. MICHELLE (Washington) ☞ 7.00 23.00
From the Columbia Valley, this is bright and fruity, striking a nice balance between the peach and cream flavors.

ROSE, CHATEAU MIRAVAL (France) 42.50
From the home of Angelina Jolie and Brad Pitt, and produced by the Perrin family, this shows complex raspberry, wild strawberry, wild herbs, and citrus flavors.

RED WINE

	☞ glass	bottle
RED BLEND, RHIANNON (California) <i>A complex blend of Syrah, Zinfandel and Barbera, showing juicy, lush fruit flavors of Bing cherry, raspberry, and French vanilla before the silky, lingering finish.</i>	☞ 7.00	23.00
CABERNET SAUVIGNON, ROBERT MONDAVI PRIVATE SELECTION (California) <i>A real beauty, showing tangy berry, plum and anise flavors; versatile wine by itself or with the Delmonico Steak.</i>	☞ 7.00	23.00
PINOT NOIR, BEAULIEU VINEYARDS COASTAL ESTATES (California) <i>This shows classic cherry, strawberry, and light herb aromas and flavors typical of a young Central Coast Pinot Noir.</i>	☞ 7.00	23.00
PINOT NOIR, STEELE "RAT'S RESERVE" (California) <i>Paul D. Carr of Nappi Distributors worked the 2006 crush and created this blend for the 2009. Rich black cherry, plum, raspberry and toasty oak flavors.</i>	☞ 9.00	32.00
MALBEC GRAN RESERVA, AGUA DE PIEDRA (Argentina) <i>This starts with savory and black fruit aromas, leading to vivid flavors of blackberry, plum, chocolate and spice with a lush finish.</i>	☞ 6.00	19.00