FRESHCATCH
SEAFOOD, BUTCHER SHOPS & RESTAURANTS



LUNCH MENU

SERVED DAILY 11:30 - 3 PM, DINE-IN OR TAKEOUT
NOVEMBER 1ST - NOVEMBER 30TH

BAKED HADDOCK – $15

Fresh haddock topped with buttered ritz crumbs. Served with one side.

AUTUMN HADDOCK – $17

Baked haddock topped with apple-cranberry stuffing and served with one side

BAKED HADDOCK & BAY SCALLOP COMBO – $17

A classic pairing served with one side.

FRIED IPSWICH WHOLE BELLY CLAM PLATE – $24

Served with french fries & coleslaw.

LUNCH LOBSTER SALAD ROLL – $24

4 oz. fresh lobster meat on a toasted roll with lettuce & tomato.

Served with your choice of potato salad, pasta salad, coleslaw, or chips.

LOBSTER GRILLED CHEESE – $26

Buttery lobster meat layered with melted cheddar and Swiss cheese, grilled to golden perfection on thick-cut sourdough bread. Served with French fries

BUTTERNUT SQUASH RAVIOLI – $15

tossed in an amaretto cream sauce with shrimp (3)

THANKSGIVING TURKEY DINNER – $15

Tender sliced turkey over creamy mashed potatoes, topped with savory gravy and served with butternut squash and cranberry sauce.

SHRIMP SCAMPI — $14

Lunch-sized portion of our famous shrimp scampi, served over your choice of pasta.

3-COURSE EARLY BIRD MENU

3:00 - 5:00 EVERYDAY FROM NOVEMBER 1ST -NOVEMBER 30TH **$17.99 PER PERSON**
(must purchase a beverage, bottled water available for $2)
Valid for Dine-In Only. No Holidays. No Splitting. No Substitutions.

EARLY BIRD WINE SPECIAL

Add a EB glass of red or white wine to your meal for $6!

Offer valid only on select Early Bird wines. Not applicable to full wine menu.

CHOICE OF SOUP OR SALAD:

cup of white clam chowder / cup of red clam chowder / garden salad

CHOICE OF MAIN COURSE:

BAKED HADDOCK

Fresh haddock topped with buttered ritz crumbs. Served with one side.

AUTUMN HADDOCK

Baked haddock topped with apple-cranberry stuffing and served with one side



FRIED IPSWICH WHOLE BELLY CLAM PLATE

Served with french fries & coleslaw

SEAFOOD KETTLE

Littlenecks / mussels / haddock / shrimp

tossed in a light marinara chablis sauce over pasta

THANKSGIVING TURKEY DINNER

Tender sliced turkey over creamy mashed potatoes, topped with savory gravy and served with butternut squash.

BUTTERNUT SQUASH RAVIOLI

tossed in an amaretto cream sauce with shrimp (3)

FRIED FISH & CHIP

Served with french fries & coleslaw

ASK YOUR SERVER FOR THE DESSERT OF THE DAY