



FISH FRY-DAY

Chef Nate's New England Clam Chowder \$9 bowl

Soup Du Jour \$9 bowl

SEAFOOD ENTREES

Served with choice of two sides listed below.

Fish n Chips

\$18 three pieces / \$24 five pieces

Crispy beer battered cod fried served with tartar sauce.

Perch Dinner \$26

Lightly floured and pan fried served with tartar sauce.

One Dozen Fried Shrimp \$22

16/20 shrimp, breaded & deep fried served with cocktail sauce.

Popcorn Shrimp \$19

One pound of fried mini shrimp served with cocktail sauce.

Lobster Mac n Cheese \$25

Creamy cheese sauce with trottle pasta & lobster meat.

Twin Lobster Tails \$49

Two four-ounce lobster tails broiled and served with drawn butter.

LAND LOVERS

Served with choice of two sides listed below.

The Big TL Double \$20 / TL Single \$14

Two 1/3-pound burgers, double decker bun, American cheese, lettuce, pickle, onion, and mulligan sauce.

Chicken Melt \$20

Beer battered fried chicken breast, cheddar cheese, bacon, onion rings, smoky aioli on Texas toast.

Twin Lakes Grilled Chicken \$21

Marinated in garlic, herb & spices.

SIDES - \$6 EACH

Coleslaw

House salad

Spring mix, cucumber & tomato.

Caesar Salad

Romaine, parmesan & croutons.

Colossal Baked Potato

Butter & sour cream.
Make it loaded \$4 extra.

Wild Rice Pilaf

Sautéed in bouillon & fresh herbs

French Fries or Tater Tots



CHEF NATE'S CHALKBOARD SPECIALS

Featured Appetizer

Fresh Greens Salad

Catch of the Day

Seasonal Dessert

LIL' SAILORS - \$10 EACH

Kid's Burger, Grilled Cheese,
Fish & Chips, Mac n Cheese or
Popcorn Shrimp.
(all meals include fries)