

## Luncheon Salads, Soups & Starters

### BLACKSMITH SHOP SALAD BOWL

Blend of baby greens with English cucumbers, onions, bell peppers, carrots and grape tomatoes tossed with homemade balsamic vinaigrette dressing

**\$7.50**

Add Chicken \$3.50 Add Shrimp \$4.00, Add Salmon \$5.00, Add Lobster \$7.00

### CAPRESE

Fresh mozzarella, basil and vine ripened tomatoes dressed with extra virgin olive oil & balsamic glaze

**\$8.00**

### CAESAR SALAD

Traditional Caesar salad, crispy romaine lettuce tossed with Parmesan cheese, garlic croutons & homemade Caesar dressing

**\$8.00**

Add Chicken \$3.50 Add Shrimp \$4.00, Add Salmon \$5.00, Add Lobster \$7.00

### CLAM CHOWDER

Our homemade chowder that's always creamy & chockful of fresh Ipswich clams

**Cup \$4.95**

### HOMEMADE SOUP DU JOUR

Soup made fresh daily

**Cup \$3.50**

### SHELLFISH COMBO

Fresh PEI mussels and local steamers sautéed in lemon, garlic, herbs & white wine

**\$11.95**

### CLASSIC LUMP CRAB CAKES

Homemade lump crab cakes served with a chipotle mayo sauce

**\$13.00**

### FRIED SEAFOOD PLATES

All seafood items are fried until golden brown and served with homemade French fries & Cole slaw

Native Fried Clams	<b>\$18.95</b>
Fried Scallops	<b>\$17.95</b>
Fried Shrimp	<b>\$16.95</b>
Fried Calamari	<b>\$12.95</b>
Fried Chicken Tenders	<b>\$ 8.95</b>
Fish & Chips	<b>\$14.95</b>

**Fisherman's Platter:** Fresh clams, scallops, shrimp, haddock & calamari **\$23.95**

### LONELY LOBSTER

Steamed lobster accompanied by corn on the cob, boiled red bliss potatoes and drawn butter

**\$19.95**

### THE NEW ENGLAND CLAM BAKE

Lobster, native clams, PEI mussels, corn on the cob, red bliss potatoes & hot chorizo sausage

**\$ 28.95**

*Please be Advised:* Consuming raw or undercooked food items increases the risk of food borne illness

Blacksmith Shop Restaurant is a smoke free establishment

\*18% Gratuity will be added to parties of 6 or more