

McLAUGHLIN'S DAILY SPECIALS

Served with Fries and
Choice of Coleslaw or Potato Salad
Substitute Sweet Potato Fries or Onion Rings add 1.95

MONDAY
HADDOCK 13.95

TUESDAY
CLAM ROLL 11.95

WEDNESDAY
SHRIMP 13.95

THURSDAY
HADDOCK BURGER 8.95

FRIDAY
SCALLOPS 17.95

SATURDAY
CRAB ROLL 13.95

SUNDAY
LOBSTER ROLL 18.95

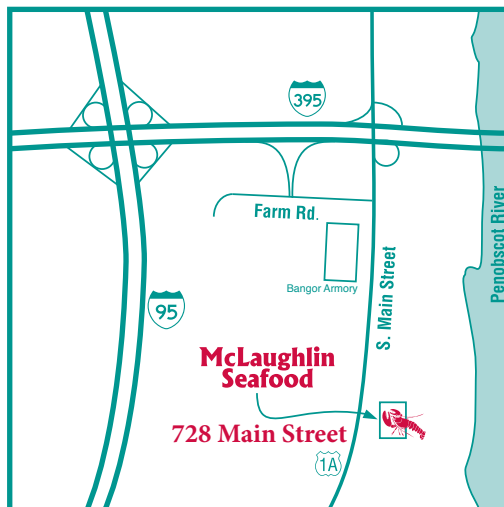
DRINKS

PEPSI PRODUCTS
MILK - CHOCOLATE MILK
1.95

Established in 1978, McLaughlin Seafood offers only the freshest of seafood in our market, year round. We also serve casual outdoor dining at our takeout next door. It is known for being a "local favorite spot" and opens at the first sign of spring. Please come and enjoy!

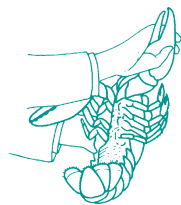
Reid McLaughlin

reid@mclaughlinseafood.com

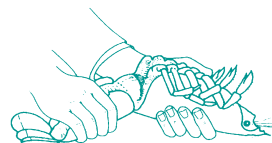


From Interstate-95 exit 182A to I-395 East. Take Exit 3A Farm Road/Hampden. Turn left at the end of the off ramp onto the Farm Road and proceed to the end. Take a right onto Main Street (Rt. 1A). You will soon see McLaughlin Seafood located 0.25 miles on the left.

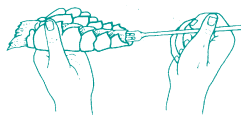
Enjoying your Maine Lobster



1. Twist off claws and crack open.



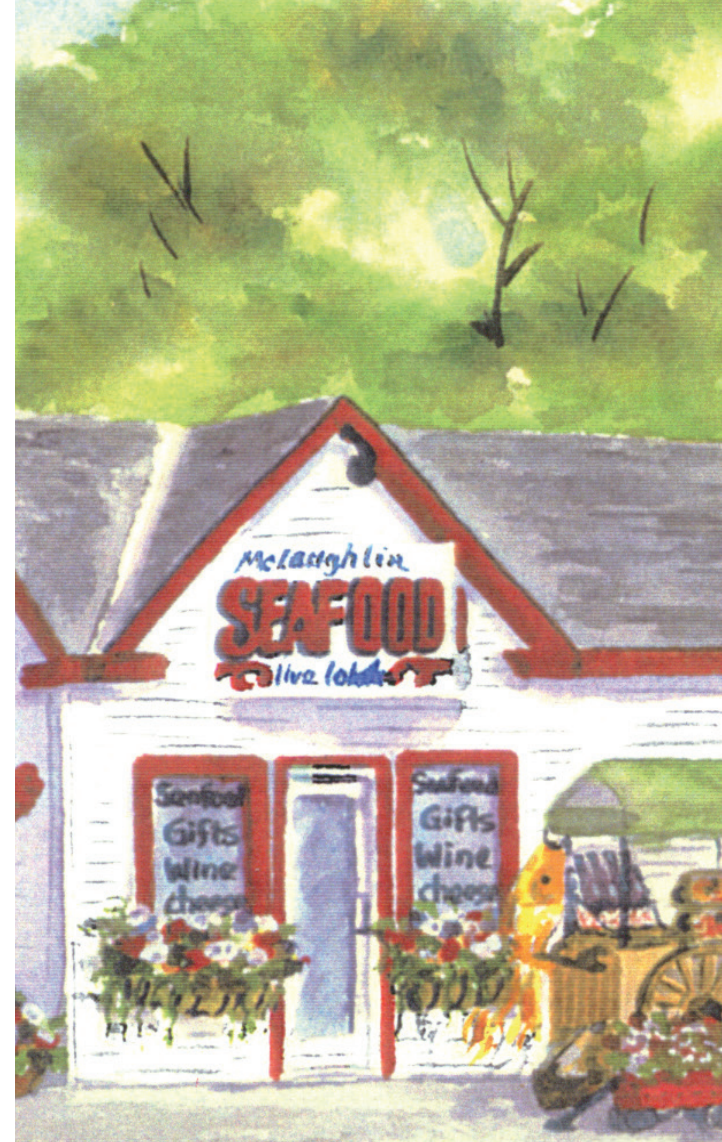
2. Separate the tail from the body and break off the tail flippers.



3. Insert a fork and push the tail meat in one piece. Remove and discard the black vein which runs the entire length of the tail meat.



4. Open the body by cracking it apart sideways. Maine Lobster meat lies in the four pockets (or joints) where the small walking legs are attached. The small walking legs also contain excellent meat which can be removed by sucking the ends of the legs.



McLaughlin Seafood, Inc.

728 Main Street, Bangor, ME 04401
207-942-7811
www.mclaughlinseafood.com

LOBSTERS PACKED TO TRAVEL - SHIPPED NATIONWIDE

Store Hours 9:00 - 6:00
Takeout 11:00 - Close
7 Days a Week

