These creatures are acclaimed by many to be the sweetest, tenderest, best tasting of all lobster species. We vehemently agree! That is why we feature them exclusively, from our 1 to 1 1/8 pound chicken lobster all the way up to our “Larger Tail.”

Peak season for these delicious crustaceans is August to December, but with our dock connections, we are able to bring them in sooner so we can feature “rock bottom” prices during “Lobster Daze”. Add fries and cole slaw to make it a “Shore” style meal without the travel.

Other Lobster Information: Lobsters grow by shedding their shell, or molting, and forming a new one that is bigger. Over the following few months growing to fill the inside. Then they repeat the process until they reach the various sizes below. Then they are caught in Lobster Pots (traps – see the Poster in our lobby), sold, shipped, steamed and savored!

**Lobster FAQ’s:**

**What is tomalley?**
Actually part of a lobster’s digestive tract, the mid-gut glands. However, most people think of tomalley as the liver. Tomalley turns green when it’s cooked, and is considered a delicacy by many.

**What is roe?**
Red or deep coral looking mush often found in a cooked lobster is actually the unfertilized egg mass of a female. Some people enjoy eating this part as well.

**How do you tell a lobster’s age?**
There is no foolproof way. One can only make an educated guess by looking at the lobster’s size. It takes approximately 7 years for a lobster to reach 1 pound. After that, a lobster will grow about 1 pound for every 3 years.

**How are lobsters sized for sale?**
Culls – missing a claw; Chickens – 1 -1 1/8 pound; Quarters – 1 1/8 – 1 1/4 pound; Selects – 1 1/2 - 2 1/2 pounds; Jumbos – over 2 1/2 pounds.

**Do lobsters suffer and feel pain when being cooked?**
Lobsters are invertebrates and do not have a complex nervous system like humans. They are similar to a grasshopper whose brain is small and consists only of a bundle of nerves. Because they are quite simplistic, they do not have the same threshold of pain as we do and therefore do not feel pain to the same degree.