



78 Main Street, Lee, MA 01238
413-243-3900

Serving the Area's Freshest Seafood Since 1999

We would like to take this opportunity to thank all of our customers for the continuing support of the Salmon Run Fish House. We go to great lengths to provide you with prompt, courteous, friendly service, and fresh wholesome seafood at moderate prices in a comfortable atmosphere. This was our commitment to you when we first opened in November of 1999, and today my wife and I still continue to stand by our commitment, as you have come to expect nothing less.

Thank you for dining with us. *Your hosts, Paul and Dawn Face*

Visit us online at salmonrunfishhouse.com

✪ SET SAIL ✪

LOBSTER BISQUE

Cup 9.25 | Bowl 11.25 | Bread Bowl 14.25

NEW ENGLAND CLAM CHOWDER

Cup 8.25 | Bowl 9.25 | Bread Bowl 12.25

BAKED FRENCH ONION SOUP | 8.

COCONUT SHRIMP | 16.

Honey horseradish sauce

BAKED STUFFED MUSHROOM CAPS | 12.75

Seafood stuffing, aged Vermont cheddar cheese

PUB STYLE STEAMED CLAMS | 19.

Seasoned garlic butter, I.P.A. beer

FRIED BRUSSELS SPROUTS | 13.

Aged Balsamic, red pepper flakes, applewood smoked bacon, creamy horseradish sauce

HOUSE MADE ONION RINGS | 10.

Horseradish dipping sauce

CHICKEN WINGS | 18.5

Buffalo/ Asian chili, celery, bleu cheese

SEARED AHI TUNA | 17.5

Cucumber wasabi coleslaw

P.E.I. MUSSELS | 18.

White wine garlic butter

MARYLAND LUMP CRAB CAKES | 15.75

Red pepper chipotle aioli

SCALLOPS WRAPPED IN BACON | 17.

Sea scallops, applewood smoked bacon, horseradish sauce

BUFFALO SHRIMP | 17.25

House made sweet and spicy sauce, bleu cheese and celery

FRIED CALAMARI | 17.25

Flashed fried. Tossed with sweet red pepper Asian chili sauce or plain with marinara

FRIED WHOLE BELLY CLAMS (½ pint) | market price

Tartar sauce and fresh lemon wedge

FRIED CLAM STRIPS (½ pint) | 15.5

Tartar sauce and fresh lemon wedge

THREE CHEESE POTATO SKINS | 10.5

Gorgonzola, cheddar, parmesan, applewood smoked bacon bits, sour cream

✪ RAW BAR ✪

market price and availability

CHILLED SHRIMP COCKTAIL

5 large shrimp with our house made cocktail sauce

CLAMS ON THE HALF SHELL ½ dz | 1 dz

OYSTERS ON THE HALF SHELL ½ dz | 1 dz

SEAFOOD TOWER

6 clams, 6 oysters, 6 shrimp cocktail

✪ FRESH CHILLED SALADS ✪

.85 charge for Bleu Cheese Dressing

HOUSE MIXED GREEN SALAD sm 5.95 | lg 10.

Grape tomatoes, carrots, red cabbage, cucumbers, red onion and choice of dressing

CLASSIC CAESAR SALAD | 10.5

Romaine hearts, shaved parmesan, house made croutons

SPINACH PEAR SALAD | 15.75

Fresh baby spinach, sliced pears, toasted candied walnuts, gorgonzola cheese, onion, grape tomatoes, white balsamic dressing

Add to any of the salads:

GRILLED LEMON BUTTER SALMON | 14.

GRILLED HOUSE SEASONED CHICKEN | 8.

BLACKENED SALMON | 15.

GRILLED CAJUN SHRIMP | 12.

SCOOP OF LOBSTER SALAD | market price

SEARED AHI TUNA | 12.75

20% gratuity will be added to parties of six or more. Please no separate checks.

Before placing your order, please inform your server if any person in your party has a food allergy.

The consumption of rare or uncooked meats may increase the risk of food borne illness.

❁ CREATIVE HANDCRAFTED SANDWICHES ❁

Served with french fries and coleslaw (sweet potato fries for additional 2.25)

BLEU CHEESE BACON BURGER | 18.5

8 oz. Black Angus, melted bleu cheese crumbles, applewood smoked bacon, and dill pickle aioli on a brioche bun

C.L.T. BURGER | 17.95

8 oz. Black Angus, lettuce, tomato, cheddar cheese, and dill pickle aioli on a brioche bun

CHICKEN PARMESAN | 16.75

Served on a brioche roll

SOUTHWEST CHICKEN TACOS (2) | 16.5

Grilled Cajun seasoned chicken, slaw, avocado, red onion, red pepper remoulade

FISH TACOS | 17.5

Fried cod, avocado, tomatoes, coleslaw, cheddar cheese, red pepper chipotle sauce, soft taco shells (2)

SEARED AHI TUNA TACOS (2) | 19.25

Avocado, wasabi coleslaw, tomatoes, Asian red pepper chili sauce, soft taco shells

CRAB CAKE SANDWICH | 18.

Melted cheddar cheese, red pepper chipotle slaw and tomato

FRESH MAINE LOBSTER ROLL | market price & availability

Served in a roll mixed with seasonings, mayonnaise and celery or served warm with drawn butter

FRIED CLAM STRIP ROLL | 17.75

FRIED WHOLE BELLY CLAM ROLL

market price & availability

FISH FRY SANDWICH | 16.5

Fried cod, cheddar cheese, lettuce, tartar sauce, brioche roll

SALMON B.L.T. | 23.

Grilled lemon butter salmon, lettuce, applewood smoked bacon, tomato, aioli, toasted bun

❁ CRISPY FRIED SEAFOOD ❁

Served with choice of baked potato or french fries (sweet potato fries for additional 2.25), fresh seasonal vegetables or coleslaw (substitute for a house salad for additional 2.50)

IPSWICH CLAM STRIPS | 21.

WHOLE BELLY CLAMS | market price & availability

SHRIMP | 21.

CALAMARI | 21.

SEA SCALLOPS | 29.5

FRIED SEAFOOD PLATTER

Cod, sea scallops, shrimp with clam strips | 30.5

With whole belly clams | market price & availability

FISH & CHIPS | 21.

Our classic traditional breading

❁ PASTA BOWLS ❁

Served with mixed green salad, .85 charge for Bleu Cheese Dressing

GRILLED SALMON ALFREDO | 29.75

Seasoned lemon butter, flame grilled salmon, parmesan garlic cream sauce, penne pasta, fresh shaved parmesan

SEAFOOD FRA DIAVOLO | 33.

Salmon, shrimp, sea scallops, P.E.I. mussels, clams, spicy red sauce, linguini pasta

BAKED LOBSTER PENNE | market price & availability

Fresh Maine lobster baked in a cast iron skillet with a parmesan cheese cream sauce, applewood smoked bacon, bread crumbs

MUSSELS MARINARA OVER LINGUINI | 23.

SEAFOOD ALFREDO | 32.

Sea scallops, shrimp, lobster meat, little neck clams, creamy Alfredo sauce, penne pasta

CHICKEN PARMESAN | 21.

Breaded seasoned chicken breast, marinara sauce, penne pasta, mozzarella cheese

CHICKEN AND BROCCOLI ALFREDO | 21.

Parmesan garlic cream sauce, penne pasta, fresh shaved parmesan

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☼ LAND AND SEA ☼

*Served with choice of baked potato or french fries (sweet potato fries for additional 2.25),
fresh seasonal vegetables or coleslaw (substitute for a house salad for additional 2.50)*

BASEBALL STEAK (10 oz) | 35.

Filet of sirloin, garlic & herb butter compound

GRILLED CHICKEN TERIYAKI | 19.

SURF AND TURF | 40.

*10 oz. Baseball steak (filet of sirloin), garlic herb compound,
(2) baked stuffed shrimp*

☼ HOUSE SPECIALTY ☼

*Served with choice of baked potato or french fries (sweet potato fries for additional 2.25),
fresh seasonal vegetables or coleslaw (substitute for a house salad for additional 2.50)*

GRILLED LEMON BUTTER SALMON | 28.5

GRILLED CAJUN SALMON | 29.5

with cucumber dill sauce

PAN ROASTED SALMON | 30

honey maple glaze

BLACKENED SALMON | 30.

with red pepper orange marmalade glaze

☼ CLASSIC SEAFOOD DISHES ☼

*Served with choice of baked potato or french fries (sweet potato fries for additional 2.25),
fresh seasonal vegetables or coleslaw (substitute for a house salad for additional 2.50)*

BAKED SEAFOOD PLATTER | 29.75

*Fresh Atlantic Cod, shrimp, sea scallops and salmon
baked in lemon butter and seasoned breadcrumbs*

BAKED COD FLORENTINE | 27.75

*Garlic butter, white wine, sauteed baby spinach,
tomatoes, lemon beurre blanc*

BAKED HADDOCK | 25.5

*Fresh haddock baked in a cast iron skillet with
tomato, spinach, gorgonzola, panko bread crumbs*

SEAFOOD STEW | 32.5

*Cod, scallops, shrimp, P.E.I. mussels, clams,
potatoes in a creamy seafood broth, mixed green salad*

PAN SEARED SEA SCALLOPS | 32.

*Creamy Parmesan mushroom risotto, lemon beurre blanc,
seasonal vegetables*

BAKED STUFFED SHRIMP | 28.25

House seafood stuffing, lemon wedge, drawn butter

PAN SEARED AHI TUNA | 25.75

*Creamy parmesan mushroom risotto with seasonal vegetables,
Asian red pepper chili sauce*

SHRIMP TRIO PLATTER | 29.5

Baked stuffed, scampi and fried shrimp

FRESH MAINE LOBSTERS | market price & availability

BAKED LAZY MAN'S LOBSTER | market price

Fresh Maine Lobster, seafood stuffing

☼ KIDS MEALS ☼

Served with a soft drink, milk or chocolate milk, smiley fries and applesauce

FRIED CHICKEN TENDERS | 11.

PENNE WITH MARINARA SAUCE | 11.

GRILLED LEMON BUTTER SALMON | 15.

FISH FINGERS | 13.

FRIED CLAM STRIPS | 11.5

FRIED SHRIMP | 13.5

☼ DESSERTS ☼

HOUSE MADE HOT CRISP OF THE DAY | 10.

Served with Gifford's Vanilla Bean Ice Cream

CHOCOLATE OVERLOAD CAKE | 9.5

*Three layer cake filled with rich decadent chocolate frosting
and topped with chocolate shavings.*

LEMON ITALIAN CREAM CAKE | 9.5

*A light Italian-style cream cake featuring
a bright lemon mascarpone filling.*

MAPLE GLAZED BREAD PUDDING | 9

GLUTEN FREE FLOURLESS CHOCOLATE CAKE | 10.

SEA SALT CARAMEL CHEESECAKE | 9.5

*New York style cheesecake with a layer of caramel topping.
Finished with lightly dusted sea salt.*

HIGH PEANUT BUTTER PIE | 9.5

*Creamy peanut butter mousse and silky milk chocolate filling with a
chocolate cookie crust, topped with chocolate, caramel peanut butter
cups and finished with a caramel drizzle.*

SIGNATURE HANDCRAFTED COCKTAILS

MARY AND THE BOYS | 16.

Bloody Mary garnished with two large shrimp and celery

DARK & STORMY | 14.

Myers rum, lime juice, ginger beer served in a copper mug

MAPLE WOODFORD OLD FASHIONED | 14.5

Woodford Reserve, maple syrup, bitters, orange and cherry

ITALIAN MARGARITA | 15.

Jose Cuervo, Disaronno, lime juice, triple sec, sour mix

PALOMA | 14.5

Patron, triple sec, grapefruit juice, Sprite

TITO'S GIMLET | 14.

Tito's, lime juice, simple syrup

& MOCKTAILS

SKINNY PEACH SQUEEZE | 12.

White peach syrup, orange juice, grapefruit juice, club soda

SANGRIA SHIRLEY | 12.

Red sangria syrup, lime juice, ginger beer

HAIL MARY | 12.

Hot honey, lime juice, bloody mary mix

HOUSE WINES

Chardonnay, Pinot Grigio, Merlot,
Cabernet Sauvignon, Pinot Noir

CUPCAKE PROSECCO GLASS

GLASS BOTTLE

12. | 29.

10.

SPECIALTY WINES

BOUCHARD ROSÉ 13. | 35.

KUNG FU GIRL RIESLING 13. | 35.

MONKEY BAY SAUVIGNON BLANC 13. | 35.

BANFI PINOT GRIGIO 13. | 35.

RAEBURN CHARDONNAY 14. | 38.

ALTA VISTA MALBEC 13. | 35.

IMAGERY CABERNET SAUVIGNON 14. | 38.

BOURBONS

ANGELS ENVY

HEAVEN'S DOOR

MAKERS MARK

BASIL HAYDEN

KNOB CREEK

JACK DANIELS

SINGLE BARREL

SAZERAC RYE

BULLEIT

WOODFORD RESERVE

MARTINIS

GREY GOOSE DIRTY OLIVE | 15

Bleu cheese stuffed olives

BOMBAY SAPPHIRE MARTINI | 14

FRENCH MARTINI | 15

Absolut Vanilla, pineapple juice, Chambord

ESPRESSO MARTINI | 14.5

Absolut Vanilla, Kahlua, Baileys Irish cream, coffee

PEAR ELDERFLOWER MARTINI | 14.5

Absolut Pear, elderflower, lemon juice

TOASTED ALMOND MARTINI | 15

Disaronno Amaretto, Kahlua, Vanilla Vodka, cream

RASPBERRY COSMO | 14.5

Stoli Raspberry, Triple sec, lime

AFTER DINNER COFFEES

SALMON RUN COFFEE | 13.

Sambuca, Baileys Irish Cream

NUTTY IRISHMAN | 13

Bailey Irish Cream, Frangelico

KENTUCKY COFFEE | 14.5

Woodford Reserve, Kahlua

SPANISH COFFEE | 14.5

Kahlua, Patron Silver

PEPPERMINT HOT CHOCOLATE | 14.

Peppermint Schnapps

HEAVENLY HOT CHOCOLATE | 14.

Heaven's Door Bourbon

BOTTLED BEERS

MILLER LITE

CORONA

BUDWEISER

GUINNESS

BUD LIGHT

SAM ADAMS LAGER

COORS LITE

HEINEKEN

MICHELOB ULTRA

ANGRY ORCHARD

NON-ALCOHOLIC BEERS

SAM ADAMS JUST THE HAZE IPA

HEINEKEN 0.0

BEERS ON DRAFT

PLEASE ASK YOUR SERVER FOR

OUR ROTATING DRAFT BEER SELECTIONS