

Exhibit E



Dinner

Chilled Seafood

Market Oysters (6)	9.50
Little Neck Clams (6)	7.
Shrimp Cocktail	11.
Combination Cocktail	14.

Small Plates

Fried Oysters	10.
Salt Crusted Shrimp	10.
Jumbo Lump Crab Cake	14.
New England Clam Chowder with Smoked Bacon	6.
Prince Edward Island Mussels with Wine, Mustard, Cream	10.
Smoked Atlantic Salmon, Johnnycakes and Crème Fraiche	10.
Pearl Caesar	8.
Baby Lettuces, Vine-Ripened Tomatoes, Fourme D'ambert	8.

Large Plates

Bouillabaisse	18.50
Pan-Roasted Sea Scallops	18.50
Lobster Roll with Shoestring Fries	Market
Pan Roasted Filet	Market
Whole Grilled Fish	Market
1 1/2 lb. Maine Lobster Boiled or Grilled, Corn Pudding	Market

Signed Copies of Rebecca's book, "Lobster Rolls & Blueberry Pie": \$30.
 See Blackboard for Specials Take-Out Available 691-8211
 Please refrain from using cellular phones in the restaurant

**A rotating selection of these wines is available by the glass.
Ask your waiter.**

White

		Glass	Bottle
Meursault, Pierre Matrot	2003	-----	55.
Chablis 'la Forêt', Vocoret	2004	8.	40.
Sancerre, Domaine les Grandes Groux	2005	8.	40.
Crozes Hermitage, Cave de Tain	2005	7.	33.
Riesling 'Kabinett', Bassermann-Jordan, Pfalz	2004	7.50	37.
Pinot Gris/Pinot Blanc, Au Bon Climat	2004	7.50	37.
Muscadet, Domaine de la Pépière	2005	6.50	28.
Macon-Villages, Verget	2004	7.	33.
Bizkaiko Txakolina, Bodegas Itsas Mendi, Spain	2005	7.50	37.
Leone d'Almerita, Tasca d'Almerita, Sicily	2005	7.50	37.
Grüner Veltliner, Wieninger, Vienna, Austria	2004	7.	33.
Vouvray, Didier Champalou	2004	7.	33.
Woodcutter's Semillon, Torbreck, Australia	2004	8.	40.
Bordeaux, Château Lamothe de Haux	2005	7.	33.

Rosé

Château Penin, Bordeaux	2005	7.	33.
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Red

Chassagne-Montrachet, Domaine Ramonet	2003	-----	50.
Vilosell, Tomàs Cusiné, Costers del Segre	2004	8.	40.
Côte de Brouilly, Château Thivin	2003	7.50	37.
Côtes du Rhône, Cairanne, Catherine le Goeuil	2004	7.	33.
Chorey-Côte-de-Beaune, Tollot-Beaut	2004	7.50	37.
Luzon Verde, Jumilla, Spain	2005	6.50	28.

Champagne & Sparkling

Guy Larmandier, Premier Cru à Vertus		-----	70.
Cava, Raventós i Blanc, Catalunya, Spain		8.	35.
Duval-Leroy, Brut		13.	60.
Arnaud Margaine, Brut Rosé		15.	75.
Charles Heidsieck, Brut Réserve		15.	75.

Moscatel 'MR', Telmo Rodriguez	2004	7.	33.
Port, Graham's 10-Year Tawny		8.	
Amontillado, Alvear		6.	
Madeira, Blandy's Malmsey 15-Year		10.50	

RAW BAR

Jumbo Shrimp Cocktail	11
Chilled ½ Maine Lobster	market price
Oysters	market price
Little Neck Clams	1.50 ea. ½ doz. 7
Raw Sampler	29
<i>Chef's Selection</i>	

APPETIZERS

Ed's Caesar	7
Boston Bibb Salad	7
<i>with Maytag Blue</i>	
New England Clam Chowder	6
House Smoked Trout	8
<i>Roasted Beets</i>	
Fried Oysters	10
Fried Calamari	11
<i>Spicy San Marzano Sauce</i>	
Fried Ipswich Clams	market price
Steamers	market price
PEI Mussels	8
<i>Dijon Cream Sauce w/ White Wine, Fresh Horseradish or Lobster Broth and Fennel</i>	



★ LOBSTER ★

Lobster Roll market price

Fries and Ed's Pickles

Chefs Lobster Salad 18

Claw, 1/2 Tail, Avocado, and Tomato

Lobster Pot Pie 18

Whole Steamed or Grilled Lobster ... market price

Broiled 1 1/2 lb. Lobster market price

Bread Crumbs and Garlic

PLATES

Linguini with Clams	15
Pan Roasted or Grilled Fillet	market price
Oven Roasted Montauk Bluefish	17
<i>Trapani Truffle Salt</i>	
Whole Grilled Fish	market price
<i>Grilled Vegetables</i>	
Pan Seared Day Boat Scallops	18
<i>Traditional Mashed Potato,</i>	
<i>Seasonal Vegetable</i>	
New York Boulliabaisse	20

SIDES

Potato Galette with Lobster	5
Grilled Vegetables	5
Fries with Sea Salt	5
Green Market Vegetable	5
Coleslaw	5
Ed's Pickles	5

No substitutions.

Parties of 6 or more, 18% gratuity added.

We accept Visa, Mastercard, and American Express.

Take-out available.

TAKE ED'S PICKLES HOME TODAY!

Ed's

★★★ LOBSTER BAR ★★★

APERITIF/AFTER DINNER

	<i>Glass</i>	<i>Bottle</i>
Pastis Pernod, France	7	
Pommeau de Normandie Domaine Du Pont	8	
Moscato d'Asti Paolo Saracco, 2005, Italy 375ml		15
Churchill 10 Year Tawny, Portugal	9	
Don PX, Bodegas Toro Albala, 1971, Spain	14	
Cognac, Maison Surrenne, Borderies Galtaud, NV	15	

BEER/CIDER

	<i>Pint</i>	<i>Bottle</i>
Jever Pilsner, Germany	6	
Dentergem Witte, Belgium	6	
Harpoon IPA, Boston	6	
Smutty Nose Porter, New Hampshire	6	
Heineken		6
Butternuts Pork Slap Pale Ale, <i>Can</i>		6
Guinness 14.9 oz., <i>Can</i>		7
Woodchuck Granny Smith		6
Saison Dupont 375 ml		9
Chimay Cinq Cents 25.4 oz.		22

BEVERAGES

	<i>Glass</i>	<i>Bottle</i>
Coca-Cola or Diet Coca-Cola		4
Schweppes Ginger Ale		4
Boylan Birch Beer		4
Boylan Cream Ale		4
Boylan Black Cherry		4
Poland Spring Water		3
Saratoga Sparkling Spring Water		4
Freshly Squeezed Orange Juice	5	
Muddled Lemonade or Limeade	5	

Ed's

★★★ **LOBSTER BAR** ★★★

WINE	<i>Glass</i>	<i>Bottle</i>
Sparkling/Champagne		
Lucien Albrecht Cremant d'Alsace, NV, France	9	50
Laurent Perrier Brut, NV, France	12	59
White		
Muscadet Chateau De La Chesnaie 2005 Fr	6	28
Sauvignon Blanc Honig, 2005, California	8	40
Arneis Cascina Ca'rossa, 2005, Piedmont DOCG	8	40
Bordeaux Chateau La Dame Blanch, 2005, France	9	44
Chablis Daniel Damp, 2005, France	9	45
Chardonnay Mazzolino "Blanc," 2001, Italy DOC	12	55
Pinot Gris Kracher Trocken, 2004, Austria		38
Riesling Lucien Albrecht, 2005, France		42
Moscato Giallo Lageder, 2005, Italy		44
Chardonnay Justin, 2005, San Luis Obispo, California		45
Soave, Inama Vigneti di Foscari, 2004, Italy		49
Sancerre Raimbault, 2005, France		49
Rose		
Cote de Provence Chateau Montaud, 2005, France	6	28
Red		
Cotes du Rhone Domaine de L'Harmas, 2003, France	8	36
Pinot Noir Veranda, 2005, Chile	8	36
Shiraz 2-Up, 2005, SA Australia	8	40
Chinon Domaine Jacques Grosbois, 2005, France	9	42
Cote du Nuits, Joseph Drouhin, 2005, France	11	50
Pinot Nero Albino Armani, 2005, Italy		40
Zinfandel Klinker Brick, 2004, California		45
Pinot Noir Rex Hill, 2005, Oregon		50