



U.S. Route #1, Wells, Maine [www.mainediner.com](http://www.mainediner.com)

*Eat Your Way Across the U.S.A.  
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This-ship-shape blue-and-white eatery is a landmark on the lobster trail. It is best known for lobster pie, an ambrosial family recipe in which big chunks of lobster meat are mixed with lobster's own tomalley and some buttery stuffing, then baked in a casserole. The Henry Brothers, who run the place, have won awards for their seafood chowder, but it is that luxurious pie and the lobster rolls that keep us coming back.

Two kinds of lobster roll are listed on the menu: the traditional one made with big chunks of knuckle, claw, and plenty of succulent tail meat with mayo in a toasted, grilled bun, and the "hot lobster roll," which is nothing but unadorned warm lobster meat piled into the toasted bun, accompanied by a cup of drawn butter. "Somebody from Rhode Island suggested the buttered roll many years ago," proprietor Dick Henry said. "But we found that if we served the meat already buttered, the bun fell apart." So you can either pour the butter on the sandwich, risking bun disintegration, or you can simply pick chunks of meat and shreds of toasted bread from the plate and dip them in the cup of butter as you wish.