

New England's Best Seafood Shacks



BITE INTO MAINE, CAPE ELIZABETH, ME

Since 2008, this spot has been serving up high-quality lobster rolls—locally sourced, never-frozen meat—no matter the season. The traditional lobster roll is one of the best, but the contemporary twists make the trip worth it, and the LBT (Lobster Bacon and Tomato) sandwich is sheer heaven.



ABBOTT'S LOBSTER IN THE ROUGH, NOANK, CT

Nestled on the banks of the storied Mystic River, Abbott's Lobster in the Rough has been serving delicious seafood dishes since 1947. Plan enough time to appreciate the view while enjoying the stuffed clams and pitch-perfect lobster rolls. And remember, the shack is BYOB.



CAPTAIN SCOTT'S LOBSTER DOCK, NEW LONDON, CT

Often touted as New London's best kept secret, Captain Scott's is a little off the beaten path, but it's worth it for the tasty Rhode Island Clam Chowder and piping hot clam fritters, not to mention a thick lobster bisque that will leave you swooning.



AUNT CARRIE'S, NARRAGANSETT, RI

Local lore states that this modest clam shack is where New Englanders first came up with the brilliant idea of frying fresh clams into cakes in the early 1920s. Since then, this joint has been serving up seafood, including traditional Rhode Island shore dimmers—clam chowder, steamers, clam cakes, coleslaw, fried flounder, French fries, and sometimes a lobster for good measure.



TWO LIGHTS LOBSTER SHACK, CAPE ELIZABETH, ME

You'd be hard-pressed to find a more stunning view than the panorama that spreads out across the ocean from this classic Maine seafood shack. Flanked by the historic twin lighthouses for which it is named, this shack has been serving up seafood since the 1920s.



FLO'S CLAM SHACK AND DRIVE-IN, PORTSMOUTH, RI

The original Flo's Clam Shack got its start in 1936 when the owner set up shop in a chicken coup and began serving its signature fresh, juicy fried clams. Flo's has been wiped out by five massive hurricanes since its inception but has somehow always managed to keep on trucking, serving up the same heavenly seafood that keeps locals and visitors coming back time and time again.



BOB LOBSTER, NEWBURYPORT, MA

A trip to Plum Island isn't complete unless you grab a bite to eat at this local favorite, which got its start as a local seafood market. The menu always includes homemade seafood pies, creamy seafood chowders loaded with fresh meat, and a to-die-for lobster mac-n-cheese.



FIVE ISLANDS LOBSTER, GEORGETOWN, ME

Located on a lively working wharf overlooking Sheepscot Bay, this seafood spot welcomes hungry folks with its delicious seafood and stunning views. The family-friendly atmosphere extends to the menu, which also has options for diners not entirely keen on seafood.



ARNOLD'S LOBSTER AND CLAM BAR, EASTHAM, MA

This legendary spot serves up generous portions of traditional fried and fresh seafood dishes along with hearty baked potatoes, a raw bar, and fresh salads. There's a kid-friendly menu, on-site minigolf, and an ice-cream stand.



CLAM BOX OF IPSWICH, IPSWICH, MA

Since 1938, this unmistakable saltbox shack—bright, red-and-white-stripped awnings and unique architectural shape—has been a go-to spot for locals and visitors alike. The fried clams are an institution, but you also can't go wrong tucking into one of their seafood rolls or homemade coleslaw.