**The Maine events**

If you can't make it to the pine tree state, here's a sampling of the city's best classic-style lobster rolls.

**THE MERMAID INN, 96 Second Ave.; 79 MacDougal St.; 568 Amsterdam Ave.**

**Prices:** $26

**Meat:** Chef Laurence Edelman packs six-ounces (2-ounces more than your average lobster roll) of hunks of knuckle, tail and claw meat from Maine and Canadian lobsters.

**Filling:** a touch of cayenne pepper, lemon juice, chives, finely chopped celery, a whopping 3-to-1 lobster to mayo ratio, and a pinch of sea salt and pepper.

**Roll:** warm, lightly toasted, too-rich and buttery brioche bun from Amy's Bread.

**Prices:** $15

**Meat:** Low-tail and knuckle meat from Maine served warm, garnished with celery, onions, parsley and a drizzle of lemon vinaigrette. Selection varies, depending on your preference.

**Filling:** celery, onion and a homemade remoulade sauce.

**Roll:** a warm, toasted, buttery New England-style Country Kitchen bun.

**DITCH PLAINS, 39 Bedford St.**

**Prices:** $15

**Meat:** Low-tail and knuckle meat from Maine served warm, garnished with celery, onions, parsley and a drizzle of lemon vinaigrette. Selection varies, depending on your preference.

**Filling:** celery, onion and a homemade remoulade sauce.

**Roll:** a warm, toasted, buttery New England-style Country Kitchen bun.

**Prices:** $27

**Meat:** Chef Edelman packs six-ounces more of hunks of knuckle, tail and claw meat from Maine and Canadian lobsters. The filling is a touch of cayenne pepper, lemon juice, chives, finely chopped celery, a whopping 3-to-1 lobster to mayo ratio, and a pinch of sea salt and pepper.

**Roll:** warm, toasted, buttery brioche bun from Amy's Bread.

**FLEXFISH, 242 Varick St.**

**Prices:** $24

**Meat:** Low-tail and knuckle meat from Maine served warm, garnished with celery, onions, parsley and a drizzle of lemon vinaigrette. Selection varies, depending on your preference.

**Filling:** celery, onion and a homemade remoulade sauce.

**Roll:** a warm, toasted, buttery New England-style Country Kitchen bun.

**Prices:** $15

**Meat:** Low-tail and knuckle meat from Maine served warm, garnished with celery, onions, parsley and a drizzle of lemon vinaigrette. Selection varies, depending on your preference.

**Filling:** celery, onion and a homemade remoulade sauce.

**Roll:** a warm, toasted, buttery New England-style Country Kitchen bun.

**Prices:** $26

**Meat:** Chef Laurence Edelman packs six-ounces of knuckle, tail and claw meat from Maine and Canadian lobsters. The filling is a touch of cayenne pepper, lemon juice, chives, finely chopped celery, a whopping 3-to-1 lobster to mayo ratio, and a pinch of sea salt and pepper.

**Roll:** warm, lightly toasted, too-rich and buttery brioche bun from Amy's Bread.

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