

STARTERS

FRIED PARSNIPS

Our Trademark Local Parsnip Sliced Thin
Fried and Tossed with Maine Sea Salt 7

MAINE MUSSELS

With a Fennel Cream Sauce
Served with Grilled Bread 12

CHICKEN WINGS

Buffalo, Sweet & Spicy or Barbeque
Served with Celery and Carrot Sticks 8

STEAMERS

1 lb of Clams Served with Drawn Butter and Broth
Market Price When Available

BRUSCHETTA

Tomato, Basil, Fresh Mozzarella Cheese and
Aged Balsamic Vinegar 8

TOASTED RAVIOLIS

Breaded, Fried and Stuffed with Ricotta Cheese
Served with Marinara Sauce 7

GRILLED FLATBREAD

Chef's Daily Choice

FRIED CALAMARI

Coated with Rice Flour, Fried and Tossed with
Sweet Chili Pepper Sauce, Lime and Cilantro 9

LOBSTER FRITTER

Lobster, Roasted Red Peppers, Parmesan Cheese
Fried in a Light Batter to a Golden Brown
Served with Spicy Remoulade and Fresh Lemon 12

CRAB CAKES

Served with Spicy Remoulade and Fresh Lemon 11

GARLIC BREAD

Garlic, Thyme, Butter and Parmesan Cheese 4

NACHOS

Fresh Fried Corn Tortilla Chips Topped with Melted
Cheddar, Monterey Jack Cheese and Salsa
Served with Sour Cream & Guacamole 10
Add Maine Shrimp, Ground Beef or Grilled Chicken 5

SOUPS

SOUP OF THE DAY

Cup 4 Bowl 6

LOBSTER STEW

Fresh Lobster Meat, Cream, Sherry and Butter
Cup 9 Bowl 14

CLAM CHOWDER

Clams, Potatoes, Onions, Celery, Cream and Butter
Cup 5 Bowl 7

SMOKED CREAM OF TOMATO

With Hand Cut Croutons and Chives
Cup 4 Bowl 6

FRENCH ONION SOUP

With Melted Swiss Cheese and Garlic Croutons 7

SALADS

GARDEN SALAD

With Crisp Seasonal Vegetables
Choice of Dressing
Appetizer 4 Entrée 8

BEEF SALAD

With Sliced Beets, Spinach and Goat Cheese
Choice of Dressing
Appetizer 4 Entrée 8

CAESAR

Torn Romaine, House Cut Croutons and
Parmesan Cheese
Appetizer 4 Entrée 8

COASTAL COBB SALAD

Mixed Greens with Bacon, Blue Cheese, Avocado,
Tomato, a Hardboiled Egg and Choice of Dressing
Appetizer 6 Entrée 10

ADD

Lobster +12 Bistro Beef +10 Maine Shrimp +5 Chicken +5 Vegetables +3

HOUSE MADE DRESSINGS

Balsamic Vinaigrette, Buttermilk Blue Cheese, Herb Vinaigrette, Thousand Island or Ranch

SANDWICHES

LOBSTER ROLL

Fresh Local Lobster Meat Lightly Mixed with Mayonnaise on Lettuce in a Torpedo Roll 16

FISH BURRITO

Chili Spiced Fried Haddock, Bell Peppers, Onion, Green Leaf Lettuce and Rice Rolled in a Flour Tortilla Topped with Cheddar Cheese Served with a Side of Salsa & Sour Cream 12

PULLED BEEF SANDWICH

With Balsamic Caramelized Onion Jam On Wheat Bread 8

GRILLED CHICKEN SANDWICH

With Lettuce, Tomato, Bacon, American Cheese & Mayonnaise on a Bulky Roll 10

HADDOCK SANDWICH

Choice of Fried or Broiled American, Cheddar, Swiss or Pepper Jack Cheese Served on a Bulky Roll with Lettuce and Coleslaw 12

“HELL’S GATE”

Pan Seared Haddock with Jalapeño Infused Oil, Fresh Garlic, Cilantro, Oregano, Chili and Lime Served on a Bulky Roll with Lettuce and Coleslaw 12

GRILLED MEATLOAF SANDWICH

With Bacon, Lettuce Tomato & Cheddar Cheese Served on Wheat Bread 11

FRIED EGGPLANT SANDWICH

With Tomato, Fresh Mozzarella and Pesto On Wheat Bread 9

REUBENS

Morse’s Sauerkraut, Swiss Cheese and Thousand Island Dressing Grilled on Rye Bread

**CORNED BEEF
REUBEN 10**

**BROILED HADDOCK
REUBEN 12**

**VEGETABLE
REUBEN 10**

BURGERS

½ Pound of Fresh Ground All Natural Beef

KENNEBEC BURGER

American, Cheddar, Swiss or Pepper Jack Cheese, Lettuce and Tomato on a Grilled Bulky Roll 9

BBQ BACON BURGER

Bacon, Fried Onions, Tomato, Lettuce, Cheddar Cheese & Smothered with Barbeque Sauce 10

GARLIC BURGER

Roasted Garlic, Tomato, Pesto & Parmesan Cheese 10

MORSE BOOSTER BURGER

Bacon, Sautéed Onions, Sautéed Mushrooms & American Cheese 10
When You Order \$1 Donated To Morse Boosters

DIABLO BURGER

Rubbed with Habanero and Cilantro Paste Topped with Fried Jalapenos, Lettuce, Tomato and Chipotle Mayonnaise 10

ADD

Sautéed Onions +.50 Sautéed Mushrooms +.50 Bacon +1

Above Sandwiches Served with French Fries & a Pickle

ENTRÉES

LOBSTER

1 ¼ lb Steamed Lobster with Drawn Butter
Served with Mashed Potatoes and Coleslaw
Market Price

SHORE DINNER

1 ¼ lb Steamed Lobster, Cup of Clam Chowder and
Steamers with Drawn Butter
Served with Mashed Potatoes and Coleslaw
Market Price

ATLANTIC SALMON

With Whole Grain Mustard Sauce, Wilted
Spinach and Mashed Potatoes 19

12oz GRILLED SIRLOIN STEAK

With Balsamic Steak Sauce Seasonal Vegetable
and Mashed Potato 23

FRESH PASTA

Alfredo or Marinara Sauce 12

MACARONI & CHEESE

Penne Pasta Tossed with Parmesan Cheese Sauce,
Topped with Bread Crumbs and Baked 14

Add to Pasta or Macaroni

Lobster +12 Chicken +5
Bistro Beef +10 Maine Shrimp +5
Vegetables +3

MAINE HADDOCK

Broiled with Tomato, Leek and Mushrooms, Finished
with Aged Balsamic Vinegar and Mashed Potato 18

LAMB & PASTA

Braised Lamb with Pearl Onions and Mushrooms
Simmered in a Lamb Jus Tossed with Fresh Pasta
Finished with Sour Cream 21

GAME HEN

Roasted 1 lb Whole Game Hen
With Potato and Vegetable 17

SEAFOOD PASTA

Lobster, Shrimp and Scallops Sautéed with Crispy
Prosciutto, Onions, Roasted Red Peppers and Peas
Tossed in a Light Cream Sauce
Served on a Bed of Fettuccine 26

MUSHROOM RISOTTO

Creamy Italian Rice with a Trio of Mushrooms, Onion,
Garlic and Parmesan Cheese 16

BRAISED LAMB SHANK

Served with Mashed Potato and
Sautéed Seasonal Vegetables 25

10oz FLAT IRON STEAK

With Scalloped Potatoes and Roasted Beets 18

SLOW COOKED SHORT RIBS

With Scalloped Potatoes and Seasonal Vegetable 25

FRIED LOCAL

SEAFOOD

All Seafood is Dipped in Buttermilk and Breaded in a Corn and Wheat Flour Mixture,
Fried in Trans Fat Free Soy Oil to a Golden Brown then Lightly Seasoned
Served with Tartar Sauce or Cocktail Sauce, Coleslaw and French Fries

MAINE
SHRIMP 15

CLAMS 18

FISH 'N'
CHIPS 15

SCALLOPS 19

HADDOCK
FILLET 17

SEAFOOD
PLATTER 24

Senior Menu Available