

Quick Bites

Fried Parsnips

Our legendary local parsnips thinly sliced, fried and tossed with Maine sea salt 7

Steamers

Soft shell clams served with drawn butter and broth **Market Price**

Bruschetta

Goat cheese, tomato, basil on a baguette with aged balsamic vinegar 6

Vegetables and Hummus

A selection of fresh vegetables & corn tortilla chips served with traditional hummus 6

Scallops

Pan seared Scallops with warm bacon, tomato & caper relish 7

Maine Crab Cakes

Two crabmeat patties, pan seared Served with a spicy remoulade and fresh lemon 10

Fresh Poached Tuna

With chives, extra virgin olive oil and fresh lemon 7

Chips and Salsa

House made fresh salsa and corn tortilla chips 6

Nachos

Corn tortilla chips covered with melted cheddar and jack cheese,
fresh salsa and sour cream 8

Topped with Maine shrimp 4, ground beef 4 or grilled chicken add 5

Maine Mussels

Oven roasted with pecan and garlic butter 10

Fried Calamari

Coated with rice flour, fried and served with roasted garlic tomato sauce 9

Warmed Brie

Served with seasonal fruit compote and flat bread 7

Spinach and Artichoke Dip

Served with fresh fried tortilla chips 8

Shrimp Cocktail

Four shrimp with house made cocktail and lemon 9

Buffalo Chicken Tenders

Battered and deep fried with Franks red hot sauce served with veggie sticks and blue cheese dip
8

Oysters on the Half Shell

Winter point oysters with fresh lemon and cocktail sauce 2.50/ea

Soups

Smoked tomato cream soup
cup 4 bowl 5

Soup of the day
cup 4 bowl 5

Clam chowder
cup 5 bowl 6

Lobster stew
cup 8 bowl 11

Salads

Local Greens Salad

crisp seasonal vegetables and house made croutons
choice of house made dressing;
balsamic vinaigrette, strawberry vinaigrette, buttermilk blue cheese, herb vinaigrette, thousand
islands or ranch
appetizer 4 entrée 8

Caesar

crisp romaine, house made croutons and parmesan cheese
appetizer 4 entrée 8

Spinach Salad

goat cheese, toasted almonds, crispy leeks and strawberry vinaigrette
appetizer 4 entrée 8

Coastal Cobb Salad

bacon, blue cheese, avocado and hardboiled egg with crisp romaine and leaf lettuce.
Your choice of dressing
appetizer 5 entrée 9

Add to any above salad

Chicken 5, Lobster Salad 9, Beef Tenderloin 8, Fried Maine Shrimp 4 Grilled Jumbo Shrimp 6

Fresh Tuna Salad

Poached tuna, cannellini beans, cucumber, chive and red onion tossed with lemon and olive oil served over mixed greens **13**

Mozzarella and Tomato

With shaved prosciutto ham, basil chiffonade, olive oil and aged balsamic vinegar **11**

On the Lighter Side

Lobster Roll

4oz of fresh lobster meat mixed with mayonnaise in a torpedo roll with lettuce served with French fries & coleslaw **16**

Surf and Turf Burger

Fresh ground beef and lobster mixed into a pattie with crispy onions, lettuce, tomato and bulky roll served with French fries **16**

Haddock Melt

Fried or broiled on a bulky roll with lettuce and your choice of American, Cheddar, Swiss or Pepper jack cheese served with French fries & coleslaw **11**

Hells Gate' Haddock

Pan Seared with Jalapeño infused oil, fresh garlic, cilantro, oregano, chili and lime on a bulky roll with lettuce served with French fries & coleslaw **11**

Tuna Roll

Albacore Tuna with mayonnaise, tomato and lettuce in a torpedo roll **8**

Veggie wrap

Goat cheese, baby spinach, red onion, bell pepper and carrot dressed with oil and cider vinegar in a whole wheat wrap served with French fries **9**

Portabella Mushroom Sandwich

Marinated portabella mushroom with caramelized onion and baby spinach on a bulky roll served with French fries **9**

Kennebec Cheeseburger

Fresh ground beef, lettuce, tomato and bulky roll with your choice of Swiss, American, Cheddar or Pepper jack Cheese served with French fries **9**

All Natural Turkey or Ham Wrap

Whole wheat tortilla with Swiss cheese, lettuce, tomato and mayonnaise served with French fries **9**

Reuben

Corned beef, Morse's sauerkraut and Swiss cheese grilled on dark rye bread with Thousand Island dressing served with French fries **9**

Grilled Chicken Sandwich

Bacon, tomato, avocado and melted Swiss on a bulky roll served with French fries **10**

Classic B. L.T.

Hickory smoked bacon, crisp green leaf and slice tomato on toasted Borealis sour dough bread, served with French fries **8** add Turkey **2** or Fried egg **1**

Fish and Chips

Fried haddock bites with French fries, tartar sauce and coleslaw. **14**

Stuffed Zucchini

Oven Roasted white bean, almond & vegetable stuffed zucchini served over basmati rice pilaf **15**

Seafood & Landfood

Lobster

1 ¼ pound steamed lobster with drawn butter, served with roasted potatoes and coleslaw **Market Price**

Shore Dinner

1 ¼ pound steamed lobster, cup of clam chowder and steamers with drawn butter, served with roasted potato and coleslaw **Market price**

Baked Scallops

Plump scallops with shaved fennel in cream sauce and spiced crumb topping served with basmati rice pilaf and seasonal vegetable **21**

Grilled Tuna Steak

Fresh tuna steak lightly seasoned, grilled to your liking with fresh salsa & basmati rice pilaf **21**

Grilled Twelve Ounce Sirloin

Roasted garlic bulb, mashed golden potatoes and seasonal vegetable **24**

Grilled Twenty Four Ounce Porterhouse

The Commodore of steaks roasted garlic bulb, mashed golden potatoes and seasonal vegetable **36**

Grilled Boneless Pork Loin

Served over French fries with shallot thyme gravy and seasonal vegetables **18**

Fettuccini

Roasted garlic tomato sauce and shaved parmesan **12** Add grilled chicken **5**, lobster **9**, Maine shrimp **4**

Poached Lobster and Fettuccini

Poached Lobster Meat, sweet corn, red onion and mushrooms in cream sauce served over fresh fettuccini **25**

Maine Haddock

Broiled haddock fillet with tomato, leek, and mushrooms finished with age balsamic vinegar served with roasted potato **17**

Fried Maine Clams

Fried to golden brown, served with French fries, tarter sauce and coleslaw **17**

Fried Maine Shrimp

Delicate Maine shrimp fried served with French fries, coleslaw and cocktail sauce **16**

Fried Seafood Platter

Haddock, scallops, Maine shrimp and clams., served with French fries, coleslaw, tarter and cocktail sauce **22**

Grilled Tenderloin of Beef

Bacon fried mushrooms and leeks mashed golden potatoes and seasonal vegetable **22**

Grilled Chicken Breast

Sautéed seasonal vegetable mix and fresh herbs tossed with olive oil, parmesan cheese and fettuccini **17**

Vegetable Ravioli

Grilled vegetable, ricotta and mozzarella cheese stuffed raviolis, sautéed with onion, tomato and tender spinach in a light herb and vegetable broth **17**

Haddock, Scallops And Shrimp May Be Prepared Classically Broiled, or Fried upon Request

Roasted Prime Rib of Beef Every Friday and Saturday Night While it lasts!

Rubbed with rosemary, thyme, garlic and onion served with au jus,
roasted potatoes and roasted seasonal vegetable

Mate's cut **12oz19** Captain's cut **14oz21** Admiral's cut **23**