

OLD PORT SEA GRILL AND RAW BAR

RAW BAR

Today's Oysters Selection

\$ 3 . 5 0 each

Served with cocktail sauce, horseradish, champagne mignonette & lemon

Johns River~ ME Briny, fruity, sweet

Glidden Points~ ME Crisp, complex, briny, sweet

Flying Point~ ME Mild brininess, clean fading finish

Pemaquid~ ME Mildly sweet, mineral finish, zesty

Otter Cove~ ME Small, sweet, crisp

Norumbega~ ME Mild brininess, tangy flavor

Shrimp Cocktail~ \$3.50 ea

Maine Lobster ~ \$23 Whole chilled 1 ¼ lb lobster

Littleneck Clams~ ME \$1.50 ea Small, lightly salty

Small Sampler~ \$48 8 oysters / 6 shrimp cocktail / 6 littleneck Clams / cocktail sauce / horseradish / champagne mignonette & lemon

Large Sampler~ \$68 1 ¼ pound chilled Maine lobster / 8 oysters / 6 shrimp cocktail / 6 littleneck clams / cocktail sauce, horseradish / champagne mignonette & lemon

OLD PORT SEA GRILL AND RAW BAR

APPETIZERS & SALADS

New England Clam Chowder cup 6 / bowl 9
clams / bacon / potatoes / herbs

Mussels 14
chorizo / garlic / tomato saffron / toasted bread

Crab Cakes 15
pickled cauliflower / truffle aioli

Fried Calamari 10
roasted garlic aioli / fried capers / dried tomatoes / olive crumble

Grilled Scallops 18
two U-10 scallops / maple squash puree / mushroom duxelle / cider reduction / apple sticks

Mixed Greens 9
greens / cherry tomatoes / onion / cucumbers / dulce balsamic vinaigrette

Caesar 9
romaine hearts / croutons / white anchovies / pecorino romano cheese / Caesar dressing

Beet and Blue Cheese Salad 11
mixed greens / cara cara oranges / tamari almonds / white balsamic / EVOO / balsamic crema

SIDES

French Fries 5

Green Beans 5

Fingerling Potatoes 5

Cole Slaw 3

Grilled Broccoli 5

Brussels Sprouts 5

OLD PORT SEA GRILL AND RAW BAR

ENTREES

Steamed Maine Lobster MP

1 ½ pound lobster / littlenecks / grilled broccoli

Twin Lazy Lobsters MP

two 1 ¼ pound lobsters / poached in butter / littlenecks / grilled broccoli

Seared Halibut 37

green lentils / roasted root vegetables / EVOO aioli

Lobster Pasta 33

1 ¼ Lobster / roasted fennel / black garlic / peppers / shallots / linguini / Pernod tomato sauce / gremolata

Pan-Seared Scallops 36

house-made tomato ricotta ravioli / mushroom marsala cream / baby kale

Grilled Salmon 27

maple bourbon glaze / bacon Brussels sprouts / rosemary smashed potatoes

Braised Lamb Shank

skordalia / caponata / black garlic and lamb reduction

Maine Lobster Roll MP

herbed mayonnaise / lettuce / brioche roll / fries

12 oz New York Strip 34

truffle mashed potatoes / brussels sprouts / demi glaze

Seared Duck Breast

mushroom freekeh / winter squash / persimmon-birch syrup gastrique

OLD PORT SEA GRILL AND RAW BAR

Book your next event at the Old Port Sea Grill

We can accommodate seated events up to 60 guests and cocktail parties up to 125 guests. Whether your event is casual party, an intimate gathering, or a formal dinner, we are the perfect hosts to help you with every step of the planning process.

To contact us about an event, please call 207.879.6100 or email us at oldportseagrill@gmail.com.

Thank you for visiting! For the latest news and upcoming events, follow us on Facebook, Instagram, and Twitter.



**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. For parties of 6 or more, a 20% gratuity will be added, and the table will be presented with one check.*