

# Old Port Sea Grill and raw bar

## ■ R a w b a r

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*Served with cocktail sauce, horseradish, champagne mignonette & lemon*

**Johns River**~ ME \$3.50 ea Briny, fruity, sweet

**Glidden Points**~ ME \$3.50 ea Crisp, complex, briny, sweet

**Flying Point**~ ME \$3.50 ea Mild brininess, clean fading finish

**Pemaquid**~ ME \$3.50 ea Mildly sweet, mineral finish, zesty

**Otter Cove**~ ME \$3.50 ea Small, sweet, crisp

**Norumbega**~ ME \$3.50 ea Mild brininess, tangy flavor

**Whitecap** ~ MA \$3.50 ea Medium brine, plump meat, clean finish

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

## ■ C h i l l e d S e a f o o d

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**Shrimp Cocktail**~ \$3.50 ea

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

## ■ R a w B a r S a m p l e r s

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**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

## ■ A p p e t i z e r s

**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*

## ■ S a l a d s

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**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, cara cara oranges, white balsamic, EVOO, balsamic crema*

## ■ S i d e s

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French Fries 5  
Fingerling Potatoes 5  
Grilled Broccoli 5

Green Beans 5  
Cole Slaw 3  
Brussels Sprouts 5

## ■ E n t r e e s

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**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*

**Fish & Chips** 18  
*Local pollock, fries, coleslaw, dill tartar sauce, malt vinegar*

**Maine Lobster Roll** MP  
*Herbed mayonnaise, lettuce, brioche roll, fries*

**12 oz New York Strip** 34  
*Truffle mashed potatoes, brussel sprouts, demi glaze*

**Buttermilk Fried Chicken** 26  
*Mashed potatoes, gravy, cole slaw, biscuit, maple butter*

**OPSG Burger** 14  
*8 oz Caldwell Farms beef, sharp cheddar, lettuce, red onion, tomato, bacon, fries*

## ■ S i m p l e S e a f o o d E n t r e e s

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*Served with roasted fingerling potatoes and green beans.  
Choice of: Plain, Romesco Sauce, Bernaise, or Mustard Vinaigrette*

**Grilled Jumbo Shrimp** 27  
**Grilled Salmon** 27

**Grilled Scallops** 36  
**Seared Halibut** 37

*\*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.*