

Old Port Sea Grill and raw bar

■ Raw bar

Served with cocktail sauce, horseradish, champagne mignonette & lemon

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

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

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

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

■ Chilled Seafood

Shrimp Cocktail~ \$3.50 ea

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

■ Raw Bar Samplers

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

■ Appetizers

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

■ Salads

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, tamari almonds, cara cara oranges, white balsamic, EVOO, balsamic crema

Greek Salad 17
Grilled chicken, mixed greens, marinated olives, peppers, onions, cucumbers, feta cheese, mustard-oregano vinaigrette

Add **Chicken \$6 ~ Scallops (2) \$11 ~ Salmon \$12 ~ Shrimp \$11~Lobster \$23**

■ Sandwiches & Entrees

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

Pan Seared Fish Tacos 12
Local white fish, sweet & sour cabbage, grilled salsa verde, pico de gallo, fries

Smoked Salmon BLT 14
Lemon dill spread, bread & butter pickles, bacon, lettuce, tomato, fries

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

Salmon 26
Roasted fingerling potatoes, green beans, mustard vinaigrette

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

Blackened Chicken Wrap 12
Lettuce, tomato, bacon, smoked pickles, Frank's Hot Sauce, ranch dressing, fries

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

■ Sides

French Fries 5
Green Beans 5
Coleslaw 3

Grilled Broccoli 5
Fingerling Potatoes 5
Brussels Sprouts 5

**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.*