

Old Port Sea Grill and raw bar

■ R a w b a r

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, lemony zest

Otter Cove~ ME \$3.50 ea Small, sweet

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

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

French Kiss ~ NB \$3.50 ea Profound salinity, mildly sweet finish

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

■ C h i l l e d S e a f o o d

Shrimp Cocktail~ \$3 ea

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

■ R a w B a r S a m p l e r s

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

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. A 20% gratuity will be added to tables of 6 or more.*