



Thank you for considering **The Old Port Sea Grill & raw bar** for your special event. For your convenience, the following packet includes information about our restaurant, our team, and our special event menus.

Our restaurant is located at 93 Commercial Street, along the historical Old Port waterfront in Portland, Maine. Our modern interior features a custom concrete bar, and large lounge area, spacious dining room, and a stunning 500 gallon salt water fish tank.

Our seafood-driven menu focuses on a variety of local and imported fresh fish and shellfish, with an emphasis on east coast cold water oysters and other raw bar offerings. We pair that with an extensive award-winning wine list, local craft beers, and a creative cocktail program to make for an exciting dining experience.

The Old Port Sea Grill can accommodate **up to 75 guests for seated dinners and up to 125 guests for cocktail reception-style events**. Our restaurant is ideal for company gatherings, rehearsal dinners, anniversary parties, or any other type of social gathering, personal or business-related. Let us tailor an event to your needs, whether it is a cocktail reception, a seated dinner, or a private wine tasting with our certified sommelier. Every event promises to be a unique and memorable experience.



Our Team

Proprietor: Laura Argitis

Executive Chef: Stefan Padulo

Chef de Cuisine: Daron Philbrick

Gen Manager / Wine Director: Justin C. St. Louis

Bar Manager: Ashley Lam

Seating Capacity

Dining Room: 75 seated dinner, 80 cocktail reception

Lounge: 45 seated dinner, 60 cocktail reception

Sidewalk Patio: Varies depending on time of year – call/email for an estimate

93 Commercial Street, Portland, ME 04101

www.oldportseagrill.com

oldportseagrill@gmail.com

207.879.6100





Hours of Operation

Winter Hours: Tuesday – Saturday
Noon – 9pm

Summer Hours: Thursday, Sunday, Monday
Noon – 9pm

Friday & Saturday
Noon – 10pm



No Rental Fee!

We do not charge a rental fee for use of our restaurant. However, depending on the size of the party, we may require a food and beverage minimum. This minimum will be calculated based on the day and date of the event. Please call/email for a quote.



Event Menus

The following pages are our current events menus. The Old Port Sea Grill reserves the right to modify these menus as needed, based on availability of ingredients.



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Cocktail Reception

Ala Carte Hors D'Oeuvres Menu

FROM THE SEA

Maine Oysters 3.50 ea

pink peppercorn mignonette, cocktail sauce, lemon

Jumbo Shrimp Cocktail 3.50 ea

cocktail sauce, lemon

Littleneck Clams 2 ea

cocktail sauce, lemon

Lobster Crostini 7 ea

Herbed lemon mayo

Grilled Scallops 5 ea

Bacon-date jam

Crab Rangoon Dip 3.50 / person

Fried wontons, sweet & spicy sauce

FROM THE LAND

Marinated Chicken Skewers 3 ea

Pistachio satay sauce

Steak Crostini 4 ea

Truffle aioli

FROM THE GARDEN (Vegetarian)

Bruschetta 2.5 ea

Tomato, basil, balsamic reduction

Garlic Hummus & Crudite 5 per serving

Olive Tapenade Crostini 3 ea

Queen olives, carrots, red peppers, paprika and lemon oil

Chips & Salsa 2 per serving

House made tortilla chips and salsa

CAPTAIN'S BOARDS

Crudite 5 per person

Assorted vegetables and dips (chef's choice)

Fruit & Cheese 6 per person

Charcuterie 12 per person

Including meats, fruit, cheeses, seasonal vegetables, accoutrement

PLEASE NOTE: With the exception of oysters, shrimp cocktail, and littleneck clams, a minimum quantity of 30 is required for each item ordered.



Buffet Menu

STARTERS

Herbed Focaccia Bread

Whipped maple butter and maldon salt

New England Clam Chowder

Garnished with crispy bacon and fresh chives

House Salad

Mixed greens, cucumbers, pickled onions, balsamic vinaigrette

ENTREES

Grilled Chicken Breasts

Chef's Choice sauce

Grilled Salmon

With Miso-Honey sauce

SIDES

Fried Brussels Sprouts

Pickled onions, sweet and spicy sauce

Seasonal Veg

Roasted Fingerling Potatoes

DESSERT

Flourless Chocolate Torte

Vanilla Italian buttercream, chocolate ganache

\$63 per person



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Seated Luncheon Menu

2.5 oz Sparkling Wine Toast: \$5 per person

2.5 oz Champagne Toast: \$8 per person

First Course

(Choice of)

New England **Clam Chowder**- ocean clams, potatoes, white wine, shallots, thyme, nutmeg, topped with bacon and herbs

Caesar Salad – Hand-torn romaine hearts, Provençal-herbed croutons, parmesan, house Caesar dressing

Entrees

(Choice of)

Grilled Chicken Risotto- Creamy leek risotto, frizzled leaks, grilled lemon

Fish & Chips- Local Pollock, fries, coleslaw, herbed tartar sauce, malt vinegar

Sunday Gravy and Pasta – Meatballs, grilled sausage, braised pork

Vegan “Chorizo” Tacos – Corn tortillas, spicy aioli



Dessert

Flourless Chocolate Torte – Italian vanilla buttercream, chocolate ganache, whipped cream



\$40 per person

~ Please inform your server of any allergies or dietary restrictions prior to ordering. ~

~ We respectfully request no modifications or substitutions to any entrée ~



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Seated Dinner Menu

2.5 oz Sparkling Wine Toast: \$5 per person

2.5 oz Champagne Toast: \$8 per person

Table Appetizer

Baked Herb Focaccia

Herbed oil, whipped maple butter

Starters

(Choice of)

New England **Clam Chowder**- ocean clams, potatoes, white wine, shallots, thyme, nutmeg, topped with bacon and herbs

Caesar Salad – Hand-torn romaine hearts, Provençal-herbed croutons, parmesan, house Caesar dressing

Entrees

(Choice of)

Maine **Lobster**- 1 ¼ pound Maine lazy lobster, shucked and poached in butter, roasted potatoes, green beans, drawn butter (additional \$10)

Grilled Salmon- Cooked medium and served with roasted fingerling potatoes, green beans, miso-honey sauce

Steak Frites – 12oz marinated Bavette steak, grilled medium, with fries and chimichurri

~ Vegetarian option available upon request. A pre-order for vegetarian entrees is required. ~

Dessert

Flourless Chocolate Torte – Italian vanilla buttercream, chocolate ganache, whipped cream

\$63 per person

~ Please inform your server of any allergies or dietary restrictions prior to ordering. ~

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Let Us Entertain You!

We believe that every event we host should be unique and memorable. Your ideas and suggestions are welcomed when it comes to planning the perfect event.

Call or email us to discuss how we can organize an experience that is expertly tailored to your needs.

We guarantee that you and your guests will be thoroughly impressed and will look forward to celebrating your next occasion with us.



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