

Old Port Sea Grill & raw bar

SOUP & SALADS

New England Clam Chowder potatoes, bacon, parsley cup 8 / bowl 12	
Soup du Jour ask your server about today's soup cup 8 / bowl 12	
Caesar romaine, Pecorino Romano, panko crumb, white anchovies 15	
CBR Wedge chicken, bacon, ranch, iceberg, gorgonzola, tomato, shallot 15	

Add to any Salad:

**Salmon 17 ~ Scallops 18 ~ Shrimp 12 ~
Lobster MP ~ Chicken 7 ~ Steak 18 ~ Tuna Salad 6**

APPETIZERS

Baked Herb Focaccia rosemary, oregano, basil, whipped maple butter 10	
Bangs Island Mussels Creme de Marisco, roasted red peppers, focaccia 24	
Crab Cakes Pickled turmeric onion, petite salad, horseradish aioli 24	
Tuna Tartare zesty citrus marinade, avocado crema, cucumber, corn chips 24	
Fried Calamari fresh parsley, pepperoncini, served with marinara 18	
Crab Rangoon Dip 3-cheese blend, served with fried wontons 15	
Bang Bang Shrimp pickled veg, sweet chili, coconut Calabrian chili 13	

SANDWICHES

~ The following items are served with fries ~

Maine Lobster Roll fresh lobster meat, tarragon aioli, butter MP	
Fried Fish Sandwich haddock, lettuce, tartar, grilled brioche 18	
Fried Chicken "Truffalo" sauce, ranch, lettuce, tomato, grilled ciabatta 18	
Burger American cheese, bacon, LTO, truffle aioli, grilled brioche 18	
Black Bean Burger lettuce, tomato, citrus aioli, grilled brioche 18	
Tuna Melt Albacore tuna salad, fontina, tomato, grilled ciabatta 18	

À la Carte Raw Bar

Served with cocktail sauce, Champagne mignonette, lemon wedge

Oysters

\$3.50 each

***Johns River**~ New Harbor, ME

Briny, fruity, sweet

***Norumbega**~ Newcastle ME

Light, tangy, mild

***Oyster House**~ Damariscotta, ME

Very briny, plump

Shrimp Cocktail \$3.50 each

Chilled Maine Lobster MP

Shucked 1 ¼ lb lobster

served with a side of drawn butter

Small Raw Bar Sampler \$48

Eight Oysters, Eight Cocktail Shrimp

Large Raw Bar Sampler \$82

Eight Oysters, Eight Cocktail Shrimp
Chilled & Shucked 1 1/4lb Maine Lobster



ENTREES

Maine Single or Double Lazy Lobsters MP	
butter poached lobster meat from a 1 1/4 lb lobster, veg du jour	
roasted fingerling potatoes, served with a side of drawn butter	
Lobster Fra Diavolo butter-poached lobster, Italian parsley 41	
linguine tossed in a spicy tomato sauce, Pecorino Romano, garlic bread	
Vodka with Ground Beef linguine tossed in a creamy tomato sauce 32	
fresh parsley, Pecorino Romano, garlic bread	
Mushroom Risotto portobello, trumpet, porcini, oyster, shiitake, 28	
wood ear, Pecorino Romano, fresh parsley, fried leeks *add any protein*	
Seared Scallops French lentils, aromatic vegetables, pancetta, 38	
creamy Dijon sauce, crispy prosciutto	
Fish & Chips fried haddock filet, French fries, tartar sauce, coleslaw 26	
Maple Glazed Salmon farro, root vegetable hash, maple syrup 34	
Steak Frites Hanger steak, chimichurri, truffle parm fries, citrus aioli 41	

Make a Surf & Turf by adding Lobster MP
Scallops for \$18, or Grilled Shrimp for \$12

Ask about our vegetarian options

OPSG CLASSICS

Served with roasted new potatoes, veg du jour, and choice of:
**Grilled Jalapeño Aioli, Citrus Aioli,
Truffle Aioli or Chimichurri**

Grilled Jumbo Shrimp	27
Grilled Atlantic Salmon	29
Grilled Sea Scallops	33
Baked Ritz Haddock	33

SIDES

Basket of Fries 7	Truffle Parm Fries 9
Demi Caesar Salad 8	Farro Hash 8
Roasted Potatoes 8	Veg du Jour 8
Coleslaw 5	Garlic Bread 6

*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.

~In an effort to keep up with dramatically rising costs, a 3% business operating surcharge will be added to the final check total, before tax and gratuity.~

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

Executive Chef Daron Philbrick / Sous Chef Alex Alvarez