

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, Parmesan, panko crumb, white anchovies	13
Arugula goat cheese, pistachios, fresh basil, strawberry & sherry vinaigrette	13

Add to any Salad:

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

APPETIZERS

Baked Herb Focaccia rosemary, oregano, basil, whipped maple butter	10
Crab Cakes Jonah crab meat, petite salad, horseradish aioli	24
Bang Bang Shrimp sweet chili, coconut sriracha sauce, pickled onions	15
Tuna Tartare citrus soy marinade, avocado crema, pickled onions, corn chips	24
Fried Calamari fresh parsley, pepperoncini, served with chipotle ranch	18
Crab Rangoon Dip 3-cheese blend, served with fried wontons	15
Bang Island Mussels crème de mariscos, cilantro, grilled focaccia	19

SANDWICHES

~ The following items are served with fries ~

Maine Lobster Roll fresh lobster meat, romaine, tarragon aioli, brioche	MP
Fried Fish Sandwich haddock, lettuce, tartar, potato bun	18
Black Bean Burger lettuce, tomato jam, citrus aioli, potato bun	18
Grilled Chicken chipotle ranch, fontina, tomato jam, bacon, potato bun	18
OPSG Burger American cheese, bacon, tomato jam, shredded lettuce, caramelized onion aioli, potato bun	18

À la Carte Raw Bar

Served with cocktail sauce, Champagne mignonette, lemon wedge

Oysters

\$3.50 each

*Cascumpet Bay~ PEI

Sweet and mild brine

*Pemaquid~ Damariscotta, ME

Mildly sweet, lemony zest

*Salty Mainer ~ Damariscotta, ME

Very briny, tangy

*Winter Points~ Bath, ME

Briny, sweet finish

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, Parmesan, garlic bread	
Seared Scallops curried coconut lentils, spinach, fried wonton crisps	38
sweet sesame soy, carrot & ginger sauce	
Cioppino tomato & fennel broth, scallops, shrimp, mussels, grilled baguette	38
Mushroom & Farro Risotto portobello, trumpet, porcini, oyster,	34
shiitake, wood ear, Parmesan, fresh parsley *add any protein*	
Glazed Salmon Bowl sticky white rice, zucchini, summer squash	34
avocado crema, pickled ginger, toasted sesame, sweet & spicy soy glaze	
Fish & Chips fried haddock filet, french fries, tartar sauce, coleslaw	26
Steak Frites grilled flank steak, salsa verde, french fries	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 fingerling potatoes & veg du jour
Choice of Chipotle Ranch, Citrus Aioli, or Salsa Verde

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	Coleslaw 5
Demi Arugula Salad 8	Garlic Bread 6
Roasted Potatoes 8	Veg du Jour 8



*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