

Old Port Sea Grill & raw bar

SOUP & SALADS

New England Clam Chowder	<i>potatoes, bacon, parsley</i>	<i>cup 8 / bowl</i>	12
Soup of the Day	<i>ask your server about today's selection</i>	<i>cup 8 / bowl</i>	12
Caesar	<i>romaine, Parmesan, herbed panko crouton, anchovies</i>		13
House	<i>arugula, cucumber, tomato, shallot, balsamic vinaigrette</i>		13

Add to any Salad:

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

A P P E T I Z E R S

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

S A N D W I C H E S

~ The following items are served with fries ~

Maine Lobster Roll	<i>chilled lobster meat, romaine, citrus aioli, brioche</i>	MP
Fish Sandwich	<i>fried haddock, lettuce, tartar</i>	18
Black Bean Burger	<i>lettuce, tomato jam, citrus aioli</i>	18
Chicken Sandwich	<i>fried breast, pickle, shallot, horseradish aioli, arugula</i>	18
Burger	<i>American cheese, bacon, tomato jam, lettuce, sweet onion aioli</i>	18
Shrimp Roll	<i>fried baby shrimp, grilled brioche roll, side of tartar sauce</i>	18

À la Carte Raw Bar

*Served with cocktail sauce,
Champagne mignonette, lemon wedge*

Oysters

\$3.50 each

***Eros ~ Georgetown, ME**

Briny start, sweet finish

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

Briny, fruity, sweet

***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*

Raw Bar Sampler \$48

*Eight Oysters, Eight Cocktail Shrimp
*Add Chilled Maine Lobster MP**

S I D E S

Basket of Fries	7	Truffle Parm Fries	9
Demi Caesar Salad	8	Demi House Salad	8
Roasted Potatoes	8	Veg du Jour	8
Garlic Bread	6	Pea Risotto	9



E N T R E E S

Maine Single or Double Lazy Lobsters	MP
<i>butter poached lobster meat from a 1 1/4 lb lobster, veg du jour roasted fingerling potatoes, served with a side of drawn butter</i>	
Lobster Scampi	41
<i>butter-poached lobster, linguine, white wine butter sauce tomato, garlic, shallot, herbs, Parmesan, garlic bread</i>	
Seared Scallops	38
<i>beef jus braised rutabagas & leeks, crispy pancetta duck fat confit potatoes, creamy maple bourbon sauce</i>	
Seafood Cassoulet	38
<i>slow cooked French white beans, aromatic vegetables herbed panko crust, scallops, shrimp, mussels</i>	
Pan Seared Salmon	38
<i>English pea risotto, Parmesan, parsley</i>	
Baked Ritz Haddock	33
<i>roasted potatoes, veg du jour</i>	
Steak Frites	41
<i>grilled flank steak, red wine demi-glace, french fries</i>	
Make a Surf & Turf add: Lobster MP, Scallops 18, or Grilled Shrimp 12	

G R I L L E D C L A S S I C S

*Served with roasted potatoes & veg du jour
Choice of **Chipotle Ranch, Citrus Aioli, or Tartar Sauce***

Grilled Jumbo Shrimp	27
Grilled Atlantic Salmon	29
Grilled Sea Scallops	33

F R I E D C L A S S I C S

Served with french fries & side of Tartar Sauce

Fried Jumbo Shrimp	27
Fried Baby Shrimp	24
Fried Sea Scallops	33
Fish & Chips	26

**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 Will Stevens*