

Old Port Sea Grill & raw bar

SALADS & APPETIZERS

New England Clam Chowder <i>potatoes, bacon, parsley</i> cup 9 / bowl 13	
Soup of the Day <i>ask your server about our rotating selection</i> cup 8 / bowl 12	
Caesar <i>romaine, Parmesan, herbed panko crouton, anchovies</i>	13
House <i>romaine, cucumber, tomato, shallot, balsamic vinaigrette</i>	13
Add to Salad:	
<i>Salmon 17 ~ Scallops 18 ~ Shrimp 14 ~ Lobster MP ~ Chicken 8 ~ Steak 18</i>	
Baked Herb Focaccia <i>rosemary, oregano, basil, whipped maple butter</i>	10
Crab Cakes <i>Jonah crab, sweet pickled onion & jalapeno, green curry aioli</i>	24
Fried Calamari <i>fresh parsley, pepperoncini, chipotle ranch</i>	18
Bang Bang Shrimp <i>sweet chili, tangy sriracha sauce, pickled onions</i>	15
Tuna Tartare <i>sweet & spicy marinade, avocado crema, pickled onions, tortillas</i>	24
Crab Rangoon Dip <i>cream cheese, sweet chili sauce, wonton chips</i>	15

SANDWICHES

~ 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> *add cheese*	19
Black Bean Burger <i>lettuce, tomato jam, citrus aioli</i>	19
Chicken Sandwich <i>fried breast, pickle, shallot, horseradish aioli, arugula</i>	19
Burger <i>American cheese, bacon, tomato jam, lettuce, sweet onion aioli</i>	19
Shrimp Roll <i>fried baby shrimp, grilled brioche roll, side of tartar sauce</i>	19

SIDES

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	Mushroom Risotto 9

Raw Bar

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

Oysters

\$3.50 each

***Eros~** Georgetown, ME

Briny start, sweet finish

***Pleasant Cove~** Boothbay, ME

Plump, briny, sweet finish

***Winter Points~** Bath, ME

Briny, sweet finish

ADD ON:

ARDBEG ISLAY SINGLE MALT SCOTCH WHISKEY

10 Year \$8

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



ENTREES

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 <i>butter-poached lobster, linguine, white wine butter sauce</i>	41
<i>tomato, garlic, shallot, herbs, Parmesan, garlic bread</i>	
Stuffed Haddock <i>seafood stuffing with shrimp & scallops, lobster sauce</i>	36
<i>roasted potatoes, veg du jour</i>	
Salmon Rice Bowl <i>grilled salmon, sweet soy glaze, sticky rice</i>	38
<i>green beans, pickled ginger, avocado crema, toasted sesame seeds</i>	
Seared Scallops <i>almond romesco, bruschetta lentils, wilted arugula</i>	38
<i>citrus aioli, chili oil, scallions</i>	
Mushroom Risotto <i>Parmesan, balsamic reduction, arugula, parsley</i>	24
Baked Ritz Haddock <i>roasted potatoes, veg du jour</i>	33
Steak Frites <i>grilled flank steak, red wine demi-glace, french fries</i>	41

Make a Surf & Turf add: Lobster MP, Scallops 18, or Grilled Shrimp 12

GRILLED CLASSICS

*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

FRIED CLASSICS

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