

Old Port Sea Grill & raw bar

SALADS & APPETIZERS

New England Clam Chowder <i>potatoes, bacon, parsley</i> cup 9 / bowl 13	13
Caesar <i>romaine, Parmesan, herbed panko crouton, anchovies</i>	13
House <i>arugula, 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
Mussels <i>creme de marisco, grilled focaccia</i>	22
Crab Cakes <i>Jonah crab, sweet pickled onion & jalapeno, green curry aioli</i>	24
Fried Calamari <i>fresh parsley, pepperoncini, marinara</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 *add cheese*</i>	19
Black Bean Burger <i>lettuce, tomato jam, citrus aioli</i>	19
Fried Chicken <i>lettuce, tomato, pickle, golden mustard sauce</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
Mushroom Risotto 9	Parmesan Garlic Bread 8

Raw Bar

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

Oysters

\$3.50 each

- *Eros~** Georgetown, ME
Briny, sweet
- *Norumbega~** Newcastle, ME
Light, tangy, mild
- *Schoodic ~** Taunton Bay, ME
Gentle brine, sweet, crisp,
- *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**



FEATURED ENTREES

Maine Single or Double Lobster	MP
<i>Butter poached lobster meat from a 1 1/4lb lobster, veg du jour, roasted fingerling potatoes, drawn butter</i>	
Lobster Fra Diavolo <i>butter-poached lobster, linguine, spicy tomato sauce</i>	41
<i>garlic bread, Parmesan</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, sriracha soy glaze, sticky rice</i>	39
<i>green beans, pickled ginger, avocado crema, sesame seaweed petite salad</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, parsley, arugula</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
<i>Make a Surf & Turf add: Lobster MP, Scallops 18, or Grilled Shrimp 12</i>	

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