

JUST FOR STARTERS

SOUP OF THE DAY

Cup 4 Bowl 6

CHOWDER OF THE DAY

Cup 6 Bowl 8

LOBSTER LOVAGE STEW

With charred lobster toast and chervil oil

Cup 14 Bowl 16

PAN GRIDDLED MAINE PINKY TOE CRAB CAKES

With Ripe Mango Salsa and Spiced Rum, Pepper Drizzle 10

PORK LOLLIES

Served with a Red Chile, Garlic Syrup, Mango Relish and Toasted Coconut 10

SPICE DUSTED SHRIMP COCKTAIL

With Ancho Cocktail Sauce and Petite Shaved Asparagus Salad 12

ACADIA AQUA FARMS MUSSELS

Oven Roasted Coconut, Curry Style with 5 Spice Wontons 10

TUNTON BAY OYSTERS ON THE HALF SHELL

With Pink Peppercorn, Grapefruit Mignonette 14

1LB STEAMED CLAMS

With Butter Emulsion and their Own Broth Market

HOUSE SMOKED TORN SALMON

With Pickled Onion Trio, Sea Dog Mustard Crème Fraiche and Crostinis 11

CORNMEAL CRUSTED CRISPY CALAMARI STEAK

Served with Tamarind Tartar and Chipotle Cocktail 9

FISHERMEN'S BUTTERMILK FRIED ONION RINGS

With Truffled Ketchup 7

RISOTTO OF THE DAY

Chef's Whim 9

SALADS

NEW WORLD CAESAR,

Chiffonade of Romaine, Truffled Croutons, Asiago Cheese, Anchovy and Sugar Cured Grilled Lemon 8

STRAWBERRY AND ARUGALA

With Goat Cheese, Pistachios, Cracked Black Pepper and Mimosa Citronette 9

ROASTED PEAR AND PARMA HAM

With Candied Pecans, Blue Cheese Mousse and Honey Lavender Vinaigrette 11

VINE RIPE TOMATO AND MARINATED MOZZARELLA NAPOLEON

With Chiffonade of Basil, Balsamic Syrup and Roasted Garlic Infused Olive Oil 9

GATHERED GREENS

With Vine Ripe Tomatoes, Seedless Cucumbers, Carrots and Red Onion 6

SANDWICHES

*Served with Bread n' Butter Pickles and a
Choice of French Fries, Coleslaw or Potato Salad*

PANKO CRUSTED, BUTTERMILK MARINATED HADDOCK SANDWICH

Served on a Kaiser Roll with Lettuce, Tomato and House Tarter

11

OPEN FACE CAPRESE SANDWICH

With Arugula, Fresh Basil and Tapenade

8

QUICHE LORRAINE/SOUP OF THE DAY

With Gruyere and Pit Ham

10

WHARF CLUBS

Applewood Smoked Bacon, Lettuce, Tomato on Toasted Country White Bread

TURKEY CLUB

Smoked Cheddar & Maple Mayo

10

LOBSTER CLUB

With Mayo

19.00

CHAR GRILLED, HAND FORMED BURGER

Lettuce, Tomato and Onion served on a Kaiser Roll

10

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|--------------------|---|------------------------|---|
| Add: Cheese | 1 | Applewood Smoked Bacon | 2 |
| Roasted Mushrooms | 1 | Caramelized Onions | 1 |

HOUSE SMOKED SALMON HOAGIE

Shredded Lettuce, Shaved Red Onion and
Horseradish, Chive Crème Fraichè

11

CALIFORNIA BLT

Lettuce, Tomato, Avocado, Applewood Smoked Bacon
and Sweet Potato Aioli. Served on a Grilled Croissant

8

REUBEN

Overnight Corned Beef, Morse's Sauerkraut,
1000 Island Aioli and Swiss served on Pullman Seeded Rye

11

PULLED PORK

With Caramelized Onions and Cheddar Cheese
Served on a Submarine Roll with a Side of Chipotle BBQ Sauce

9

CRANBERRY/WALNUT STUDED CHICKEN SALAD

In a Rosemary Wrap Stuffed with Lettuce, Tomato and Onion

8

LOBSTER ROLL

Served in a New England Style Roll with Shredded Lettuce
17

CRAB ROLL

Served in a New England Style Roll with Shredded Lettuce
15

PIER 6 TUNA MELT

Tomatoes, Avocado, Swiss and Alfalfa Sprouts,
Served on English Style Muffins
8

GRILLED CHICKEN BREAST

With Pesto Mayo, Fire Roasted Peppers and Swiss Cheese
Served on a Deli Roll
9

HARBOR GRILLED CHEESE

Havarti Dill, Ripe Brie, and Grilled Tomatoes.
Served on Grilled Sour Dough
8

HALF N HALF

Half Sandwich with a Cup of Soup or Chowder
9

FRIED SEAFOOD

Served with Crispy Fries and Creamy Coleslaw

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|----------------|--------|
| HAND DUG CLAMS | Market |
| SEA SCALLOPS | 21 |
| FRESH HADDOCK | 15 |
| MAINE SHRIMP | 14 |
| TALAPIA | 13 |

MAINE LOBSTER

served with boiled red potatoes, cob corn, and melted butter

| | | | |
|--------|---------|----|---------|
| 1 LB | STEAMED | or | GRILLED |
| 1 ½ LB | STEAMED | or | GRILLED |
| 2 LB | STEAMED | or | GRILLED |

Market Price