

# FISHERMAN'S WHARF INN

A MAINE TRADITION SINCE 1946

## DINNER MENU

### FRESH GREENS

Add: Chicken 7 | Shrimp 8  
Salmon 12 | Lobster *Market*

**FARMER'S MARKET** (DF, GF W/O CROUTONS) 10  
Field Greens | Tomatoes | Red Onions  
Cucumber | Carrots | House-Made Croutons

**SPINACH SALAD** (GF, VE W/O NUTS) 13  
Red Onion | Goat Cheese | Seasonal Berries  
Candied Walnuts | Cucumber  
Champagne Poppy Seed Dressing

**LEMON CAESAR** (GF W/O CROUTONS) 11  
House-Made Croutons | Shaved Parmesan  
Side of White Anchovies

### FOR THE TABLE

**BUFFALO CHICKEN DIP** (GF) 13  
Celery | Carrot Batons | Fresh Fried Tortilla Chips

**VEGAN QUESO** (GF, GF, VE) 10  
Freshly Fried Tortilla Chips | Salsa

**HUMMUS/SMOKY CARROT DUO** (DF,GF W/O CRACKERS) 14  
Garden Vegetables | Olives | Grapes | Crackers

**FRESH BAKED BREAD BASKET** 6  
Made In-House Daily | Whipped Butter

**HOUSE-MADE BBQ OR PLAIN CHIPS**(GF,VE,DF) 9

**FRY BASKET**(GF,VE,DF) 9

### SIDES

**GRILLED CORN** (GF,DF,VE W/O BUTTER) 4  
Lemon Basil Butter

**FRENCH FRIES**(GF,DF,VE) 5

**POTATO SALAD** (V) 4

**BUTTERMILK COLESLAW** (V) 4

**HOUSE BREAD W/WHIPPED BUTTER** 3

**BBQ OR PLAIN HOUSE-MADE CHIPS** (GF,DF,VE) 4

### FROM THE KETTLE

**CLAM CHOWDER** C 8 | B 11  
Cream | Butter | Potatoes | Onion | Celery  
Clams | Broth | White Wine

**LOBSTER STEW** *Market*  
Cream Butter | Lobster | Broth | Sherry

**SOUP DU JOUR** C 6 | B 8

### STARTERS

**CRAB CAKES** (DF) 15  
Smoked Paprika Lemon Aioli

**STEAMED CLAMS** (DF W/O BUTTER) 14

**SHRIMP COCKTAIL** (GF, DF) 12  
Cocktail Sauce

**MUSSELS MARINIÈRE** 16  
Garlic | White Wine | Tomatoes | Grilled Bread

**ROASTED STUFFED MUSHROOMS** 12  
Shrimp | Cheddar & Cream Cheese | Scallions

**FRIED CALAMARI** 13  
Shishito & Banana Peppers | Diavolo Sauce

### BEVERAGES

**SODA** | 3 Coke, Diet Coke, Ginger Ale, Sprite, Barq's

**LEMONADE** | 3

**JUICE** | 3

**MILK** | 3

**FRESH BREWED ICED TEA** | 3

**SEACOAST COFFEE** | 3

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.



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## ENTRÉE

### NEW ENGLAND BAKED HADDOCK 23

Ritz Cracker Crumb | Mashed Potatoes | Parsley | Lemon-Chive Oil

### CRAB STUFFED HADDOCK ROLL 29

Classic Mornay | Mashed Potatoes

### FISHERMAN'S PIE 31

Shrimp | Haddock | Salmon | Peas | Whipped Potato

### SEARED SCALLOPS 32

Corn Cakes | Bacon Vinaigrette

### CEDAR PLANK SALMON (GF,DF W/O POTATOES) 28

Maple-Soy Glaze | Mustard Mashed Potatoes

### 10 OZ GRILLED RIBEYE (GF) 35

Herb Butter | Mashed Potato

*Add Lobster Tail Market*

### STATLER CHICKEN BREAST (GF) 24

Mustard Thyme Au Jus | Mashed Potatoes

## PASTA

### SHRIMP WITH BUTTER AND GARLIC WHITE WINE 25

### CLAMS IN WHITE SAUCE 20

### MUSHROOM BOLOGNESE (V) 20

## FRIED SELECTIONS

Served w/ Coleslaw & French Fries

### SCALLOPS 32

### CLAMS Market

### FISH AND CHIPS 20

### BABY SHRIMP 19

### FRIED PLATTER 34

Scallops, Clams, Haddock & Shrimp

GF = Gluten-Free | DF = Dairy Free | VE = Vegan

## MAINE LOBSTER

From Trap to Table!

Served with Corn & Red Bliss Potato

FRESH STEAMED MELTED BUTTER (GF)

SEAFOOD STUFFED LOBSTER

SHUCKED LOBSTER (GF)

TWIN LOBSTERS (GF)

SHORE DINNER

Steamers/Mussels/Chowder/Blueberry Pie

ALL LOBSTER OPTIONS SERVED AT MARKET PRICE

THE FISHERMAN'S WHARF INN HAS BEEN A BOOTHBAY HARBOR  
LANDMARK SINCE 1946, HAPPILY SERVING CUSTOMERS FOR 76 YEARS. A  
PERFECT SPOT TO START YOUR OWN MAINE SUMMER TRADITION



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## LUNCH MENU

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**LEMON CAESAR** (GF W/O CROUTONS) 11  
House-Made Croutons | Shaved Parmesan  
Side of White Anchovies

### FOR THE TABLE

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Celery | Carrot Batons | Fresh Fried Tortilla Chips

**VEGAN QUESO** (GF, GF, VE) 10  
Freshly Fried Tortilla Chips | Salsa

**HUMMUS/SMOKY CARROT DUO** (DF,GF W/O CRACKERS) 14  
Garden Vegetables | Olives | Grapes | Crackers

**HOUSE-MADE BBQ CHIPS**(GF,VE,DF) 9

**FRY BASKET**(GF,VE,DF) 9

### FROM THE KETTLE

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Cream | Butter | Potatoes | Onion | Celery  
Clam Broth | White Wine

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Cocktail Sauce

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## SIDES

**GRILLED CORN** (GF,DF,VE W/O BUTTER) 4  
Lemon Basil Butter

**FRENCH FRIES**(GF,DF,VE) 5

**POTATO SALAD** (V) 4

**BUTTERMILK COLESLAW** (V) 4

**BBQ OR PLAIN HOUSE-MADE CHIPS** (GF,DF,VE) 4

## BEVERAGES

**SODA | 3** Coke, Diet Coke, Ginger Ale, Sprite, Barq's

**LEMONADE | 3**

**JUICE | 3**

**MILK | 3**

**FRESH BREWED ICED TEA | 3**

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## HAND-HELDS



Choice of house-fried potato chips or French Fries, and a sour Dill pickle.  
Gluten-Free Sandwich Buns Available Upon Request.

### 22 WHARF BURGER (GF,DF) 15

8 oz Grilled Local Beef | Lettuce | Onion | Tomato | Pickle | Brioche Roll  
ADD Bacon 3 | Egg 3 | Cheese 2 | Mushrooms 1

### RUEBEN (GF ON BUN) 17

House Red-Ale Braised Corned Beef | Sauerkraut | Baby Swiss | Thousand Island Dressing | Rye

### HADDOCK RACHEL 18

Coleslaw | Baby Swiss | Thousand Island Dressing | Rye

### THE FISHERMAN 17

6 OZ Line-Caught Haddock | Lettuce | Tomato | House Tarter | Brioche Roll

### SALMON CLUB(DF) 18

6 OZ Oven Roasted Filet | Bacon | Caramelized Onions | Butter | Lettuce | Tarragon Aioli | Sourdough

### LOBSTER ROLL Market

Light Lemon | Mayo | Shredded Bibb Lettuce | Butter-Toasted NE-Style Brioche Roll

### CRAB ROLL Market

Light Lemon | Mayo | Shredded Bibb Lettuce | Butter-Toasted NE-Style Brioche Roll

### PROVENÇAL MARINATED GRILLED CHICKEN 17

Herbed Goat Cheese | Asparagus | Honey Balsamic Greens | Avocado  
Crispy Prosciutto | Toasted Baguette

### MARINATED GRILLED PORTOBELLO CAP (GF,V,DF W/O CHEESE) 16

Provolone | Roasted Red Pepper | Arugula | Pesto Mayo | Toasted Ciabatta

## FRIED SELECTIONS



Served w/ Coleslaw & French Fries

### SCALLOPS 32

### CLAMS Market

### FISH AND CHIPS 20

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### SHUCKED LOBSTER (GF)

### TWIN LOBSTERS (GF)

### SHORE DINNER (GF)

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