

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

FRY BASKET(GF,VE,DF) 9

SIDES

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Lemon Basil Butter

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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

BABY SHRIMP 19

FRIED PLATTER 34

Scallops, Clams, Haddock & Shrimp

MAINE LOBSTER



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