



## ~ Mother's Day 2019~

### ~ Starters ~

**Steamed Maine Clams** ~ 14.99

*One and ¼ pound of native clams with broth and drawn butter*

**Steamed Mussels** ~ 13.99

*One and ¼ pound of rope grown mussels, simmered in garlic, white wine, scallions and heavy cream, served with dipping bread*

**Clam Chowder** ~ Cup 7.99

*A creamy combination of clams, onions and potatoes*

**Lobster Bisque** ~ Cup 10.99

*A house specialty! Maine lobster meat in a rich velvety broth*

**Onion Soup** ~ 6.99

*Sweet onions simmered a flavorful beef broth, topped with a parmesan crouton and Swiss cheese*

**Maine Crabcake** ~ 12.99

*A 4 ounce crabcake, pan seared and served with salad greens and chipotle aioli*

**Caesar Salad** ~ 9.99

*Fresh romaine leaves with Caesar dressing, topped with shaved parmesan and croutons*

**Tugboat House Salad** ~ 7.99

*Fresh greens, garden vegetables, tomatoes and croutons, served with a choice of house made dressings*

### ~ Sandwiches & Burgers ~

**Docksider** ~ 11.99

*Deep fried haddock fillet topped with lettuce and tomato on a bulkie roll served with a side of tartar sauce ~ Add cheese \$1*

**Maine Lobster Roll** ~ Market

*Another specialty! Fresh Maine lobster meat tossed with mayonnaise and served in a grilled New England style hot dog roll*

**Maine Crabmeat Roll** ~ 18.99

*Fresh Maine crabmeat tossed with mayonnaise and served in a grilled New England style hot dog roll*

*Sandwiches & Burgers are served with french fries or cole slaw and a pickle*

*Mother's Day Mimosas ~ \$6*



### ~ Maine Lobster ~

**Traditional Steamed** ~ A one and ¼ pound native lobster steamed to perfection and served with drawn butter ~ Market

**Simply Sauteed** ~ Fresh lobster meat from a one and ¼ pound lobster in creamy butter ~ Market

### ~ Entrees ~

**Roast Leg of Lamb** ~ 19.99

*Tender lamb, served with garlic mashed potatoes, rosemary carrots and butternut squash*

**8 Ounce Sirloin Butt Steak** ~ 19.99

*An 8 ounce lean sirloin steak, generously seasoned and char grilled to perfection*

**Seafood Newburg** ~ 27.99

*Four large shrimp, scallops and Maine lobster meat baked in a newburg sauce, topped with puff pastry*

**Haddock Monhegan** ~ 19.99

*Broiled with lemon, herbs, sweet butter and a seasoned crumb topping*

**Broiled Seafood Medley** ~ 28.99

*Haddock, shrimp, scallops and ½ of a fresh Maine lobster tail broiled in a white wine butter sauce*

**Baked Stuffed Haddock** ~ 25.99

*Fresh Atlantic haddock filled with a shrimp and haddock stuffing and topped with our own newburg sauce*

**Seafood Alfredo** ~ 25.99

*Six large shrimp, sea scallops and fresh Maine lobster meat tossed with fettucini in a creamy alfredo sauce*

**Chicken Parmesan** ~ 17.99

*Boneless breast of chicken smothered with tomato sauce, covered with mozzarella, provolone and parmesan cheeses and served over penne pasta*

*All entrees are accompanied by fresh vegetable of the day and chef's choice potato*

### ~ Young Mates Menu ~

**Tug's Junior Burger** ~ 8.99

*A 6 oz angus beef patty on a toasted bun, served with french fries*

**Junior Chicken Tenders** ~ 8.99

*Boneless chicken tenders, lightly breaded and fried, served with french fries*

**Junior Mac 'n Cheese** ~ 7.99

*Creamy homemade cheese sauce mixed with pasta spirals, served with fresh vegetables*

**Junior Fried Shrimp** ~ 9.99

*Small Atlantic shrimp, lightly breaded, served with cocktail and tartar sauce and french fries*