



Tugboat Inn ~ Dinner Menu

Starters...

Clam Chowder ~ clams, onions & potatoes, served in a crock 9

Lobster Bisque ~ Maine lobster & rich cream, served in a crock 11

French Onion Soup ~ beef broth & onions, topped with a cheese crouton 8

Maine Crabcake ~ pan seared, served with salad greens & chipotle aioli 14

Steamed Maine Clams ~ 1 lb of native clams, with broth & drawn butter 15

**Steamed Mussels ~ 1 lb simmered with garlic, white wine and scallions,
finished with cream and a side of dipping bread 15**

Black & Tan Onion Ring ~ served with sweet chili sauce 11

Chicken Tenders ~ boneless strips with hot sauce & bleu cheese 10

Home Made Mac 'n Cheese ~ house made creamy cheese sauce & cavatappi 9

Salads...

Tug House Salad ~ fresh greens, veggies & house made dressings 8

Classic Caesar Salad ~ fresh romaine, shaved parmesan & croutons 10

Add Grilled Chicken ~ Fried Shrimp ~ Steamed Salmon 6

Pasta...

Served with fresh vegetable of the day

**Seafood Alfredo ~ large shrimp, scallops and Maine lobster tossed with
fettucini in a creamy alfredo sauce 32**

**Grilled Chicken Alfredo ~ grilled chicken breast, sliced and served over
Fettucine with red peppers, mushrooms and scallions 23**

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Entrees...

*Served with fresh vegetable of the day or cole slaw, and
choice of rice, baked potato or french fries*

Haddock Monhegan ~ seasoned bread crumbs and lemon butter 20

Scallops Monhegan ~ lemon, herbs, sweet butter & crumbs 25

**Baked Stuffed Haddock ~ fresh haddock filled with shrimp & haddock stuffing,
topped with newburg sauce & crabmeat 27**

**Chicken Pot Pie ~ white & dark meat chicken, mushrooms, carrots & onions,
in a creamy sauce topped with puff pastry 22**

**Broiled Medley ~ haddock, shrimp, scallops and fresh lobster, lightly broiled
in white wine & butter 31**

Pan Fried Salmon ~ Atlantic salmon with a honey, ginger & coriander glaze 22

New York Sirloin ~ a 12 oz marbled sirloin, charbroiled 24

Captain's Platter ~ haddock, shrimp, scallops & clams 32

Fried Haddock ~ lightly fried Atlantic haddock, lemon & tartar 20

Fried Scallops ~ tender scallops fried to a golden finish, tartar & lemon 25

Fried Shrimp ~ small Atlantic shrimp, tartar, cocktail & lemon 19

Lobster...

*Served with fresh vegetable of the day or cole slaw, and
choice of rice, baked potato or french fries*

Traditional Steamed ~ 1 and ¼ lb with drawn butter MP

Simply Sauteed ~ 5 oz of fresh lobster meat, warmed in lemon butter MP

Sandwiches & Rolls...

Served with fries or cole slaw and a pickle

Maine Lobster Roll ~ cold with mayo, served on a brioche roll Market

Maine Crabmeat Roll ~ cold with mayo, served on a brioche roll Market

Tug Burger ~ a 6 oz patty with lettuce, tomato & onion 14 (add cheese ~ 1)

Docksider Fish Sandwich ~ fried haddock, lettuce & tomato 13 (add cheese ~ 1)

*Add to any meal ~ Side Salad \$4 * Side Caesar \$5*