



Tugboat Inn ~ Dinner Menu

Soups, Stews & Salads...

- Clam Chowder Crock ~ a creamy combination of clams, onions & potatoes 11**
- Lobster Bisque Crock ~ a house specialty! Maine lobster in a rich creamy broth 15**
- French Onion Soup Crock ~ simmered caramelized onions in beef broth topped with parmesan & Swiss 9**
- Tug House Salad ~ fresh greens, garden veggies, croutons & choice of dressing 10**
- Classic Caesar Salad ~ fresh romaine tossed with caesar dressing and topped with shaved parmesan & croutons 11**
- Apple Cheddar Salad ~ fresh greens topped with apple slices, cheddar cheese, dried cranberries and walnuts, served with apple cider vinaigrette dressing 16**
- Add Grilled Chicken ~ Fried Shrimp ~ Steamed Salmon 8*

Starters...

- Maine Crabcake ~ pan seared, served with salad greens & chipotle aioli 15**
- Steamed Maine Clams ~ 1 lb of native clams, with broth & drawn butter MP**
- Steamed Mussels ~ 1 lb of rope grown mussels, simmered with garlic, white wine and scallions, finished with cream and served with a side of dipping bread 16**
- Black & Tan Onion ~ crispy onion rings served with sweet chili sauce 12**
- Chicken Tenders ~ boneless strips tossed with hot sauce, side of bleu cheese 13**

Sandwiches & Rolls...

Served with french fries or cole slaw and a pickle

- Maine Lobster Roll ~ fresh & cold with light mayo, served on a brioche roll MP**
- Maine Crabmeat Roll ~ native crab tossed with mayo, served on a brioche roll MP**
- Tug Grilled Cheese ~ thick white bread, melted with American & cheddar 12**
Add fresh picked Maine crab ~ 12
- Tug Burger ~ a charbroiled 6 oz patty with lettuce and tomato, served on a toasted brioche roll 16 (add cheese ~ 1 * add bacon ~ 4)**

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

Maine Lobster...

Traditional Steamed ~ 1 and ¼ lb whole lobster served with drawn butter MP

Simply Sauteed ~ 5 ounces of fresh lobster meat warmed in sweet butter MP

Entrees...

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

Haddock Monhegan ~ baked with seasoned bread crumbs and lemon butter 25

Scallops Monhegan ~ baked with seasoned bread crumbs and lemon butter 32

Grilled Salmon ~ Atlantic salmon with a honey, ginger and coriander glaze 25

Seafood Newburg ~ four large shrimp, scallops and Maine lobster meat baked in a newburg sauce, topped with puff pastry 33

Broiled Seafood Medley ~ haddock, shrimp, scallops and ½ of a Maine lobster tail broiled in a white wine butter sauce 34

Broiled Haddock ~ prepared with a light touch of garlic, white wine and butter 24

Broiled Scallops ~ prepared with a light touch of garlic, white wine and butter 31

Baked Stuffed Haddock ~ fresh Atlantic haddock filled with shrimp and haddock stuffing and topped with newburg sauce and crabmeat 32

Chicken Pot Pie ~ chunks of white and dark meat chicken, mushrooms, carrots and onions in a creamy sauce, topped with puff pastry 23

New York Sirloin ~ a 12 ounce marbled sirloin, topped with caramelized onions 28

Fried Atlantic Haddock ~ lightly breaded moist native filets 24

Fried Scallops ~ tender sea scallops, fired to a light brown finish 31

Fried Shrimp ~ small, tender shrimp lightly breaded and deep fried 22

Fried Clams ~ whole belly clams, lightly fried to perfection MP

Captain's Platter ~ lightly breaded haddock, shrimp scallops & clams 37

Pasta...

All pasta dishes are tossed with fettucini in a creamy alfredo sauce and served with fresh vegetable of the day

Vegetable Alfredo ~ sauteed red pepper, mushrooms, carrots and scallions 24

Chicken Alfredo ~ char-grilled chicken, red pepper, mushrooms and scallions 27

Seafood Alfredo ~ Large shrimp, sea scallops and Maine lobster meat 37

Side Dishes...

French Fries 5 Coleslaw 3 Baked Potato 3 Rice 3 Fresh Vegetable 3 Demi Salad 5 Demi Caesar 5

