



Tugboat Inn ~ Dinner Menu

Soups, Stews & Salads...

- Clam Chowder Crock** ~ a creamy combination of clams, onions & potatoes 9
- Lobster Bisque Crock** ~ a house specialty! Maine lobster in a rich creamy broth 13
- French Onion Soup Crock** ~ simmered caramelized onions in beef broth topped with parmesan & Swiss 8
- Tug House Salad** ~ fresh greens, garden veggies, croutons & choice of dressing 9
- Classic Caesar Salad** ~ fresh romaine tossed with caesar dressing and topped with shaved parmesan & croutons 10
- Add Grilled Chicken ~ Fried Shrimp ~ Steamed Salmon 7*

Starters...

- Maine Crabcakes** ~ pan seared, served with salad greens & chipotle aioli 14
- 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 15
- Black & Tan Onion** ~ crispy onion rings served with sweet chili sauce 11
- Chicken Tenders** ~ boneless strips with hot sauce & bleu cheese 10
- Home Made Mac 'n Cheese** ~ creamy house made cheese sauce & cavatappi 9

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 20
- Tug Grilled Cheese** ~ thick white bread, melted with American & cheddar 10
- Add fresh picked Maine lobster or crab ~ 13*

- Tug Burger** ~ a charbroiled 6 oz patty with lettuce, tomato & red onion, served on a corn dusted kaiser roll 14 (add cheese ~ 1 * add bacon ~ 2)

Add to any entrée ~ Side demi salad 4 ~ Side demi caesar 5

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 1/4 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 20

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

Grilled Salmon ~ Atlantic salmon with a honey, ginger and coriander glaze 21

Seafood Newburg ~ four large shrimp, scallops and lobster meat baked in a newburg sauce, topped with puff pastry 28

Broiled Seafood medley ~ haddock, shrimp, scallops and 1/2 of a fresh Maine lobster tail broiled in a white wine butter sauce 31

Broiled Haddock ~ prepared with a light touch of garlic, white wine and butter 20

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

Baked Stuffed Haddock ~ fresh Atlantic haddock filled with shrimp and haddock stuffing and topped with newburg sauce and crabmeat 27

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

Char Broiled Delmonico Steak ~ 14 ounces of juicy and flavorful beef 31

New York Sirloin ~ a 12 ounce marbled sirloin, grilled to perfection 25

Fried Atlantic Haddock ~ lightly breaded moist native filets 20

Fried Scallops ~ tender sea scallops, fired to a light brown finish 25

Fried Shrimp ~ small, tender shrimp lightly breaded and deep fried 19

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

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

Pasta...

Served with fresh vegetable of the day

Seafood Alfredo ~ six large shrimp, sea scallops and fresh Maine lobster meat tossed with fettucini and a creamy alfredo sauce 27

Grilled Chicken Alfredo ~ grilled chicken breast, sliced and served over fettucini, with red peppers, mushrooms and scallions in a creamy alfredo sauce 23