



Tugboat Inn ~ Dinner Menu

Soups, Stews & Salads...

- Clam Chowder Crock** ~ a creamy combination of clams, onions & potatoes 10
- 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 8
- 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 10

Add Grilled Chicken ~ Fried Shrimp ~ Steamed Salmon 7 ~ Crabmeat 12

Starters...

- Maine Crabcake** ~ 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 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 12

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 26
- Tug Grilled Cheese** ~ thick white bread, melted with American & cheddar 11
Add fresh picked Maine crab ~ 12
- 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 ~ 4)*

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 22**
- Scallops Monhegan ~ baked with seasoned bread crumbs and lemon butter 31**
- Grilled Salmon ~ Atlantic salmon with a honey, ginger and coriander glaze 22**
- Seafood Newburg ~ four large shrimp, scallops and Maine crabmeat baked in a newburg sauce, topped with puff pastry 29**
- Broiled Seafood Medley ~ haddock, shrimp, scallops and Maine crabmeat broiled in a white wine butter sauce 31**
- Broiled Haddock ~ prepared with a light touch of garlic, white wine and butter 21**
- Broiled Scallops ~ prepared with a light touch of garlic, white wine and butter 30**
- Baked Stuffed Haddock ~ fresh Atlantic haddock filled with shrimp and haddock stuffing and topped with newburg sauce and crabmeat 29**
- Chicken Pot Pie ~ chunks of white and dark meat chicken, mushrooms, carrots and onions in a creamy sauce, topped with puff pastry 22**
- New York Sirloin ~ a 12 ounce marbled sirloin, grilled to perfection 27**
- Fried Atlantic Haddock ~ lightly breaded moist native filets 21**
- Fried Scallops ~ tender sea scallops, fired to a light brown finish 30**
- Fried Shrimp ~ small, tender shrimp lightly breaded and deep fried 20**
- Fried Clams ~ whole belly clams, lightly fried to perfection MP**
- Captain's Platter ~ lightly breaded haddock, shrimp scallops & clams 34**

Pasta...

Served with fresh vegetable of the day

- Vegetable Alfredo ~ sauteed red pepper, mushrooms, carrots and scallions, tossed with fettucini in a creamy alfredo sauce 24**
- Chicken Alfredo ~ pan fried chicken tenders, red pepper, mushrooms and scallions, tossed with fettucini in a creamy alfredo sauce 26**

Side Dishes...

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