



Dinner Menu ~ Fall 2022

STARTERS...

Seafood Chowder ~ a creamy combination of shrimp, haddock, scallops, onions & potatoes, served in a crock **11**

French Onion Soup ~ caramelized onions simmered in beef broth and topped with parmesan & Swiss, served in a crock **9**

Steamed Maine Clams ~ 1 lb. of native clams, with broth & drawn butter **MP**

Beer Batter Onion Rings ~ crispy onion rings served with sweet chili sauce **12**

Boneless Buffalo Tenders ~ tender chicken strips tossed in sweet hot sauce and served with bleu cheese **12**

Tug House Salad ~ fresh greens, garden veggies, croutons & choice of dressing **10**

Apple Cheddar Salad ~ fresh mixed greens topped with apple slices, cheddar cheese, dried cranberries and walnuts, served with an apple cider vinaigrette dressing **15**

SANDWICHES & ROLLS...

Served with french fries or coleslaw

Docksider Fish Sandwich ~ fried haddock, lettuce & tomato **16 (add cheese ~ 1)**

Haddock Reuben ~ fried haddock, sauerkraut, Swiss & reuben dressing **18**

Maine Lobster Roll ~ fresh lobster meat mixed with light mayo, served with lettuce 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**

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

SIDE DISHES...

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

ENTREES...

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

- Maine Lobster** ~ steamed to perfection or sautéed in creamy butter **MP**
- Haddock Monhegan** ~ baked with seasoned bread crumbs and lemon butter **24**
- Scallops Monhegan** ~ baked with seasoned bread crumbs and lemon butter **32**
- Broiled Haddock** ~ prepared with a light touch of garlic, white wine and butter **22**
- Broiled Scallops** ~ prepared with a light touch of garlic, white wine and butter **30**
- Broiled Seafood Medley** ~ haddock, shrimp, scallops and Maine lobster meat broiled in a white wine butter sauce **34**
- Fried Atlantic Haddock** ~ lightly breaded moist native fillets **23**
- Fried Clams** ~ tender whole belly clams, fried to a light brown finish **MP**
- Fried Shrimp** ~ small shrimp lightly breaded and deep fried **22**
- Chicken Parmesan** ~ tender breast of chicken topped with marinara and cheese, baked and served with pasta **23**
- Chicken Pot Pie** ~ chunks of white and dark meat chicken, mushrooms, carrots and onions in a creamy sauce, topped with puff pastry **22**
- Fried Chicken** ~ 4 pieces of crispy fried chicken, served with cranberry sauce **22**
- Beef Stroganoff** ~ sautéed cubes of tenderloin with sour cream and beef stock, served over egg noodles **28**

PASTA...

Served with fresh vegetable of the day

- Grilled Chicken Alfredo** ~ grilled chicken breast, sliced and mixed with red peppers, mushrooms and scallions in a creamy Alfredo sauce over fettuccini **27**
- Make it Veggie** ~ **22**
- Tug's Seafood Alfredo** ~ sea scallops, large shrimp and fresh Maine lobster meat combined in a creamy Alfredo sauce and served over fettuccini **37**

Tugboat Inn

Inn ~ Restaurant ~ Lounge ~ Marina ~ Roof Top Deck
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