



# Dinner

## Starters

### MAINE CRABCAKE | 15

Pan seared, served with salad greens & chipotle aioli

### STEAMED MUSSELS | 16

1 lb of rope grown mussels, simmered with garlic, white wine and scallions, finished with cream and served with a side of dipping bread

## Salads

### TUG HOUSE SALAD | 10

Fresh greens, garden veggies, croutons & choice of dressing

### CLASSIC CAESAR SALAD | 11

Fresh romaine tossed with caesar dressing and topped with shaved parmesan & croutons

### APPLE CHEDDAR SALAD | 16

Fresh greens topped with apple slices, cheddar cheese, dried cranberries and walnuts, served with apple cider vinaigrette dressing

**+\$8 TO TOP ANY SALAD WITH:**

GRILLED CHICKEN ~ STEAMED SALMON ~ FRIED SHRIMP

### STEAMED MAINE CLAMS | MP

1 lb of native clams, with broth & drawn butter

### BLACK & TAN ONION | 12

Crispy onion rings served with sweet chili sauce

### CHICKEN TENDERS | 13

Boneless strips tossed with hot sauce, side of bleu cheese

## Soups & Stews

### SEAFOOD CHOWDER CROCK | 11

A creamy combination of shrimp, haddock, scallops, onions & potatoes

### LOBSTER BISQUE CROCK | 15

A house specialty! Maine lobster in a rich creamy broth

### FRENCH ONION SOUP CROCK | 9

Simmered caramelized onions in beef broth topped with parmesan & Swiss



## Sandwiches & Rolls

*Served with fries or cole slaw & a pickle*

### MAINE LOBSTER ROLL | MP

Fresh & cold with light mayo, served on a brioche roll

### MAINE CRABMEAT ROLL | MP

Fresh native crab lightly tossed with mayo, served on a brioche roll

### TUG GRILLED CHEESE | 12

Thick white bread, melted with American & cheddar  
add fresh picked Maine crab +12

### TUG BURGER | 16

A charbroiled 6 oz patty with lettuce and tomato, served on a toasted brioche roll  
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 | MP

*served with french fries & cole slaw*

Traditional Steamed ~ 1 and ¼ lb with drawn butter  
Simply Sautéed ~ 5oz of fresh lobster meat warmed in sweet butter

### Entrees

#### Haddock Monhegan | 25

Baked with seasoned bread crumbs and lemon butter

#### Scallops Monhegan | 32

Baked with seasoned bread crumbs and lemon butter

#### Grilled Salmon | 25

Atlantic salmon with a honey, ginger and coriander glaze

#### Seafood Newburg | 33

Four large shrimp, scallops and Maine lobster meat baked in a newburg sauce, topped with puff pastry

#### Broiled Seafood Medley | 34

Haddock, shrimp, scallops and ½ of a Maine lobster tail broiled in a white wine butter sauce

#### Broiled Haddock | 24

Prepared with a light touch of garlic, white wine and butter

#### Broiled Scallops | 31

Prepared with a light touch of garlic, white wine and butter

#### Baked Stuffed Haddock | 32

Fresh Atlantic haddock filled with shrimp and haddock stuffing and topped with newburg sauce and crabmeat

#### Chicken Pot Pie | 23

Chunks of white and dark meat chicken, mushrooms, carrots and onions in a creamy sauce, topped with puff pastry

#### New York Sirloin | 28

A 12 ounce marbled sirloin, topped with caramelized onions

#### Fried Atlantic Haddock | 24

lightly breaded moist native filets

#### Fried Scallops | 31

Tender sea scallops, fired to a light brown finish

#### Fried Shrimp | 22

Small, tender shrimp lightly breaded and deep fried

#### Fried Clams | MP

Whole belly clams, lightly fried to perfection

#### Captain's Platter | 37

Lightly breaded haddock, shrimp scallops & clams

### Pasta

#### Vegetable Alfredo | 24

Sauteed red pepper, mushrooms, carrots and scallions

#### Chicken Alfredo | 27

Char-grilled chicken, red pepper, mushrooms and scallions

#### Seafood Alfredo | 37

Large shrimp, sea scallops and Maine lobster meat

### Side Dishes

#### Rice | 3

#### Coleslaw | 3

#### French Fries | 5

#### Baked Potato | 3

#### Fresh Vegetables | 3

#### Demi Salad | 5

#### Demi Caesar | 5