



Tugboat Inn ~ Fall 2023

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 13

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 16

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 13

Tug Burger ~ a charbroiled 6 oz patty with lettuce & tomato, served on a corn dusted kaiser roll 16 (*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 sauteed in creamy butter MP**
- Haddock Monhegan ~ baked with seasoned bread crumbs and lemon butter 25**
- Scallops Monhegan ~ baked with seasoned bread crumbs and lemon butter 32**
- 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**
- 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 filets 24**
- Fried Scallops ~ tender sea scallops, fried to a light brown finish 31**
- 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 24**
- Chicken Pot Pie ~ chunks of white and dark meat chicken, mushrooms, carrots and onions in a creamy sauce, topped with puff pastry 23**
- Fried Chicken ~ 4 pieces of crispy fried chicken, served with cranberry sauce 22**
- Tugboat Pot Roast ~ tender slices of beef with gravy, mashed potato and vegetables 23**
- New York Sirloin ~ A 12 oz marbled sirloin, topped with caramelized onions ~ 28**
- Beef Stroganoff ~ sauteed cubes of tenderloin with sour cream, beef stock and mushrooms, 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**
- Vegetable Alfredo ~ same as above but without the chicken ~ 24**
- Tug's Seafood Alfredo ~ sea scallops, large shrimp and fresh Maine lobster meat combined in a creamy alfredo sauce and served over fettuccini 37**