



# Tugboat Inn ~ Dinner Menu

## Soups, Stews & Salads...

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

**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 9**

**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 11**

**Apple Cheddar Salad ~ fresh greens topped with apple slices, cheddar cheese, dried cranberries and walnuts, served with apple cider vinaigrette dressing 16**

*Add Grilled Chicken ~ Fried Shrimp ~ Steamed Salmon 8*

## Starters...

**Maine Crabcake ~ pan seared, served with salad greens & chipotle aioli 15**

**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 17**

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

**Chicken Tenders ~ boneless strips tossed with hot sauce, side of bleu cheese 13**

## 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 MP**

**Tug Grilled Cheese ~ thick white bread, melted with American & cheddar 12**

*Add fresh picked Maine crab ~ 12*

**Tug Burger ~ a charbroiled 6 oz patty with lettuce and tomato, served on a toasted brioche roll 17 (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...**

**1 and 1/4 Whole Traditional Steamed Lobster served with drawn butter ~ or ~  
5 ounces of Simply Sauteed 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 25**
- Scallops Monhegan ~ baked with seasoned bread crumbs and lemon butter 32**
- Grilled Salmon ~ Atlantic salmon with a honey, ginger and coriander glaze 28**
- Seafood Newburg ~ four large shrimp, scallops and Maine lobster meat baked in a newburg sauce, topped with puff pastry 33**
- Broiled Seafood Medley ~ haddock, shrimp, scallops and 1/2 of a Maine lobster tail broiled in a white wine butter sauce 34**
- 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**
- Baked Stuffed Haddock ~ fresh Atlantic haddock filled with shrimp and haddock stuffing and topped with newburg sauce and crabmeat 32**
- Chicken Pot Pie ~ chunks of white and dark meat chicken, mushrooms, carrots and onions in a creamy sauce, topped with puff pastry 23**
- New York Sirloin ~ a 12 ounce marbled sirloin, topped with caramelized onions 28**
- Down East Steak ~ a 6 oz top butt sirloin topped with lobster newburg 29**
- Fried Atlantic Haddock ~ lightly breaded moist native filets 24**
- Fried Scallops ~ tender sea scallops, fired to a light brown finish 31**
- Fried Shrimp ~ small, tender shrimp lightly breaded and deep fried 22**
- Fried Clams ~ whole belly clams, lightly fried to perfection MP**
- Captain's Platter ~ lightly breaded haddock, shrimp scallops & clams 37**

## **Pasta...**

*All pasta dishes are tossed with fettucini in a creamy alfredo sauce and served with fresh vegetable of the day*

- Chicken Alfredo ~ char-grilled chicken, red pepper, mushrooms and scallions 27**  
**Make it Veggie ~ 24**
- Seafood Alfredo ~ Large shrimp, sea scallops and Maine lobster meat 37**

## **Side Dishes...**

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