

~ Mother's Day 2024 ~

~ Starters ~

Steamed Maine Clams ~ Market

One pound of native clams with broth and drawn butter

Steamed Mussels ~ 17

One pound of rope grown mussels, simmered in garlic, white wine, scallions and heavy cream, served with dipping bread

Seafood Chowder ~ Crock 11

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

Lobster Bisque ~ Crock 15

A house specialty! Maine lobster meat in a rich velvety broth

Onion Soup ~ Crock 9

Sweet onions simmered a flavorful beef broth, topped with a parmesan crouton and Swiss cheese

Caesar Salad ~ 11 **Demi Caesar** ~ 5

Fresh romaine leaves with Caesar dressing, topped with shaved parmesan and croutons

Tugboat House Salad ~ 10 **Demi House** ~ 5

Fresh greens, garden vegetables, tomatoes and croutons, served with a choice of house made dressings

~ Sandwiches & Burgers ~

Docksider ~ 16

Deep fried haddock fillet topped with lettuce and tomato on a grilled brioche roll served with a side of tartar sauce ~ Add cheese \$1

Tugburger ~ 16

*A charbroiled 6 oz patty with lettuce and tomato, served on a grilled brioche roll
Add cheese \$1 Add bacon \$4*

Maine Lobster Roll ~ Market

Another specialty! 4 ounces of fresh Maine lobster meat tossed with mayonnaise and served in a grilled brioche style roll

Maine Crabmeat Roll ~ 26

Fresh Maine crabmeat tossed with mayonnaise and served in a grilled brioche style roll

Sandwiches & Burgers are served with french fries or cole slaw and a pickle

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 ~

Traditional Steamed ~ A one and ¼ pound native lobster steamed to perfection
and served with drawn butter ~ Market

Simply Sauteed ~ Fresh lobster meat from a one and ¼ pound lobster in creamy butter ~ Market

~ Entrees ~

Roast Turkey Dinner ~ 26

Light and dark meat, served with mashed potatoes, butternut squash, stuffing, gravy and cranberry sauce

Down East Steak ~ 29

A 6 oz top butt sirloin topped with lobster newburg

12 Ounce Sirloin Butt Steak ~ 28

A 12 ounce lean sirloin steak, generously seasoned and grilled, served with caramelized onions

Seafood Newburg ~ 33

Four large shrimp and scallops baked in a newburg sauce and topped with puff pastry

Haddock Monhegan ~ 25

Fresh haddock, broiled with lemon, herbs, sweet butter and a seasoned crumb topping

Scallop Monhegan ~ 32

Tender sea scallops, broiled with lemon, herbs, sweet butter and a seasoned crumb topping

Broiled Seafood Medley ~ 34

Haddock, shrimp and scallops broiled in a white wine butter sauce

Baked Stuffed Haddock ~ 32

*Fresh Atlantic haddock filled with a shrimp and haddock stuffing and topped
with our own newburg sauce*

Seafood Alfredo ~ 37

*Six large shrimp, sea scallops and Maine lobster tossed with fettucini
in a creamy alfredo sauce*

All entrees are accompanied by fresh vegetable of the day and chef's choice potato

~ Young Mates Menu ~

Tug's Junior Burger ~ 12

A 6 oz angus beef patty on a toasted bun, served with french fries

Junior Chicken Tenders ~ 12

Boneless chicken tenders, lightly breaded and fried, served with french fries

Junior Turkey Dinner ~ 13

Sliced turkey or ham served with fresh vegetable and choice of potato

Junior Fried Shrimp ~ 12

Small Atlantic shrimp, lightly breaded, served with cocktail and tartar sauce and french fries

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