



Tugboat Inn ~ Dinner Menu

Soups, Stews & Salads...

- Clam Chowder Crock** ~ a creamy combination of clams, 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 sirloin, topped with caramelized onions 28

Down East Steak* ~ a 6 oz top butt sirloin topped with lobster newburg 33

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 fettuccini 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