



TUGBOAT INN

Dinner Menu

~ Soups & Salads ~

Seafood Chowder ~ A variety of seafood, vegetables and potatoes in a lobster broth 12

Lobster Bisque ~ A house specialty! Maine lobster in a rich creamy broth 17

Chef's Soup of the Day ~ Made on the chef's whim, please ask your server 9 ~ Add a grilled cheese 8

Tug House Salad ~ Fresh greens, garden veggies, shredded cheddar, croutons and choice of dressing 11

Classic Caesar Salad ~ Fresh romaine tossed with Caesar dressing and topped with shaved parmesan and croutons 12

Steak & Burrata Salad* ~ Maple bourbon steak served over mixed greens with burrata cheese, red onions and strawberries, drizzled with balsamic vinegar 20

Add Ons Grilled Chicken 9 ~ Fried Shrimp 12 ~ Steamed Salmon 12 ~ Crab Salad Mkt
Maple Bourbon Petite Steak* 16 ~ Lobster Knuckle & Claw Mkt ~ Smash Patty* 9 ~ Crab Cake 9*

~ Starters ~

Maine Crabcake ~ Pan seared, served with seaweed salad and chipotle aioli 15

Steamed Maine Clams ~ White wine deglazed native clams, with broth and drawn butter Market

Ale Braised Mussels ~ 1 lb of mussels, braised with Boothbay Brewery 633 Ale, garlic, diced tomatoes and scallions, served with a side of dipping bread 18

Crispy Potstickers ~ Pork filled fried dumplings served with a sweet chili sauce 13

Burrata Bruschetta ~ Toasted garlic crostini with torched burrata cheese topped with Italian seasoned grape tomatoes and a balsamic glaze 15

Boneless Chicken Bites ~ Boneless fried chicken bites tossed with a choice of sauce or rub, served with a side of ranch or bleu cheese 15

Sauces: Hot Honey, Buffalo or Honey Mustard Rubs: Salt & Vinegar or Cajun

Haddock Tacos ~ Zesty pan seared haddock served over slaw topped with raw red onions and a chipotle aioli in two flour tortillas 18

Dirty Shrimp Tacos ~ Cajun spiced shrimp sauteed in garlic and lime sauce served over seaweed salad, topped with southwest sauce and sesame seeds 18

Black Pepper Lime Chicken Tacos ~ Pepper and citrus grilled chicken with grilled onions and bell peppers, served over slaw and topped with a smashed tomato salsa 17

~ Side Dishes ~

Rice, Vegetable of the Day, Coleslaw, Potato of the Day, French Fries, Salt & Vinegar Fries, Cajun Fries, Demi Salad, Demi Caesar, Seaweed Salad, Salt & Vinegar Onion Rings, Cajun Onion Rings, Traditional Onion Rings

~ Entrees ~

Entrees are served with a choice of rice or french fries, and fresh vegetable of the day or cole slaw unless otherwise noted ~ other side dishes available at an upcharge

Traditional Maine Lobster ~ A 1 and ¼ lb native lobster steamed and served with drawn butter
~ or ~ fresh lobster meat out of the shell and warmed in butter ~ Market

The Mariner ~ A 1 and ¼ lb steamed whole lobster served with mussels Market

Surf & Turf *~ Fresh lobster meat warmed in butter, served with Maple Bourbon Steak and grilled with mushrooms, peppers and onions Market

Fried Chicken Dinner ~ Buttermilk dredged zesty fried chicken drizzled with hot honey 24

Steak Frites* ~ A center cut sirloin steak served over fries and topped with gremolata, served with fresh vegetable of the day 36

Maple Bourbon Steak Tips* ~ Steak tips tossed in mushrooms, peppers and onions 25

Haddock Fromage ~ Tomato and garlic marinated baked haddock topped with roma tomato, parmesan and provolone cheese 28

Haddock Monhegan ~ Baked with seasoned bread crumbs and lemon butter 26

Scallops Monhegan ~ Baked with seasoned bread crumbs and lemon butter 34

Tugboat Scallops ~ Old Bay seared, prepared with a light touch of white wine and garlic butter 34

Balsamic Glazed Salmon ~ Balsamic glazed pan seared salmon topped with sesame seeds, served with seaweed salad and rice 28

Seafood Jamboree ~ Sautéed haddock, scallops, crab, shrimp, lobster and clam bellies in a decadent white wine sauce tossed in cavatappi with onions and tomatoes 34

Creole Legume ~ A wide bouquet of vegetables sautéed in a white wine creole sauce tossed in cavatappi pasta (get it gluten free with no pasta and extra vegetables) 23

Fish & Chips ~ Lightly breaded fried Atlantic haddock 24

Fried Scallops ~ Tender fried sea scallops 34

Fried Shrimp ~ Small, tender shrimp lightly breaded and fried 22

Fried Clams ~ Whole belly clams, lightly fried Market

~ Sandwiches & Rolls ~

Served with fries or cole slaw and a pickle (Gluten free bread available)

Maine Lobster Roll ~ Fresh and cold with light mayo, or sautéed warm with butter served on a New England style roll Market

Maine Crabmeat Roll ~ Native crab tossed with mayo, served on a New England style roll Market

Tugboat Smasher* ~ Two smash burger patties consisting of brisket, chuck and short rib with burger sauce, lettuce and American cheese 19 ~ Add another patty for 9

Fried Chicken Sando ~ Buttermilk fried chicken topped with ranch and pickles (Grilled option available) 18

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*