



~ Mother's Day 2025 ~

~ Starters ~

**Ale Braised Mussels ~ 18**

*1 lb of mussels, braised with ale, garlic, diced tomatoes and scallions*

**Snackle Box ~ 30**

*Smoked salmon, chilled shrimp, fried haddock bites, crab cakes and cajun steamed mussels served with salt & vinegar fries and onion rings, served with a side of tartar sauce, cocktail sauce and chipotle aioli*

**Charcuterie Board ~ 30**

*A varied selection of cured meats, cheeses, gherkins, grain mustard, fig jam, candied nuts, crackers and crostini*

**Seafood Chowder ~ Crock 12**

*A variety of seafood, vegetables and potatoes in a lobster broth*

**Tomato Bisque ~ Crock 10**

*Italian seasoned creamy tomato soup*

**Crab & Mushroom Purse Salad ~ 15**

*Chilled mushroom purse pasta and diced crab with vine ripe tomatoes and red onions tossed in Italian dressing*

**Caesar Salad ~ 12**

*Fresh romaine tossed with Caesar dressing and topped with shaved parmesan and croutons*

**Tugboat House Salad ~ 11**

*Fresh greens, garden veggies, shredded cheddar and croutons, served with a choice of dressing*

~ Entrees ~

**Traditional Maine Lobster ~ Market**

*A one and ¼ pound native lobster steamed to perfection, served with drawn butter, rice and fresh garden medley*

**Simply Sauteed ~ Market**

*Fresh lobster meat from a one and ¼ pound lobster warmed in creamy butter, served with rice and fresh garden medley*

**Steak Frites\* ~ 35**

*A center cut sirloin steak topped with gremolata, served with fries and fresh garden medley*

**Chicken Bruschetta ~ 24**

*Marinated pan seared chicken topped with vine ripened grape tomatoes, blended cheese, garlic and other Italian herbs, served with rice and fresh garden medley*


**Haddock Monhegan ~ 26**

*Baked with seasoned bread crumbs and lemon butter, served with rice and fresh garden medley*

**Creole Legume ~ 21**

*A wide bouquet of vegetables sauteed in a white wine creole sauce, tossed in cavatappi pasta (Get it in gluten free with no pasta and extra vegetables)*





**Haddock Fromage ~ 28**

*Tomato and garlic marinated baked haddock topped with roma tomato, parmesan and provolone cheese, served with rice and fresh garden medley*

**Seafood Pasta ~ 34**

*Sauteed crab, lobster and shrimp tossed with mushroom purse pasta in a garlic white sauce*

**Tugboat Scallops ~ 32**

*Seared with Old Bay seasoning and prepared with a light touch of white wine and garlic butter, served with rice and fresh garden medley*

**~ Sandwiches ~**

**Maine Lobster Roll ~ Market**

*Fresh and cold with light mayo, or sauteed warm with butter, served over lettuce in a New England style bun*

**Dockside Fish Sandwich ~ 19**

*Deep fried haddock topped with lettuce, tomato and American cheese on a grilled brioche roll, served with a side of tartar sauce*

**Tugboat Smash Burger\* ~ 19**

*Two smash burger patties consisting of brisket, chuck, and short rib with burger sauce, lettuce and American cheese, served on a brioche roll*

**Fried Chicken Sando ~ 18**

*Buttermilk fried chicken topped with ranch and pickles, served on a brioche roll*

*Sandwiches are served with french fries or cole slaw (gluten free bread option available)*

**~ Young Mates ~**

**Boothbay Burger\* ~ 12**

*On a toasted bun with or without American cheese, served with french fries*

**Fried Chicken Nuggies ~ 12**

*Boneless chicken nuggets, served with french fries and a dipping sauce*

**Mate's Fish & Chips ~ 12**

*Fresh Atlantic haddock hand breaded and fried, served with french fries*

**Tug Grilled Cheese ~ 10**

*Melted American cheese on white bread, served with french fries*

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

**Inn \* Restaurant \* Lounge \* Marina \* Rooftop Deck**  
**207-633-4434 \* [www.tugboatinn.com](http://www.tugboatinn.com)**